

Starters, Soups, and Salads

Our Daily Bread 4 per guest

Scallops 21

Pistachio crust, lemon aioli, arugula, toasted Panko, fresh herbs

Greens 18

Escarole, hot and sweet peppers, prosciutto, garlic, breadcrumbs, Romano

Southern-fried Wings 17

Buttermilk-parmesan crust, homemade Ranch dressing, carrot & celery sticks

Calamari 18

Tubes & tentacles, whipped avocado, spicy Chile oil, Espresso dust, lime

Potatoes 14

Twice-fried, salt potatoes, chipotle aioli, chimichurri, Romano, arugula

Shrimp Tempura 22

Bang-bang sauce, Chile aioli, chive oil

Burrata 17

Prosciutto d Parma, fig jam, arugula, crostini, balsamic glaze

Spring 2026

French Onion Gratinée 11

“Made this Morning” 12

House Salad 12

Mixed greens, tomato, cucumber, onion, olive, carrot, croutons, choice of dressing

Caesar Salad 11

Romaine, house dressing, croutons, Romano

Wild Wood Salad 16

Mixed greens, dried cranberries, grapes, candied walnuts, Feta, bacon, tomato, cucumber, onion, olive, cider vinaigrette

Beet & Burrata 18

Heirloom tomato, cucumber, toasted pistachio, arugula, orange-Jalapeno honey

Blackened Chicken Salad

20

Mixed greens and romaine, hard boiled egg, bacon, tomato, cucumber, onion, olive, Cajun bleu cheese

Upgrade: Sirloin 15, Grilled/Blackened Chicken 12, (3) Shrimp 12, Salmon 14, Ahi Tuna 15

Macaroni & Handhelds

- Chicken Rigatoni 24
Shredded chicken, hot & sweet peppers, garlic, Romano, spicy tomato cream sauce
- Steak & Wild Mushrooms 32
Grilled sirloin, fettucine, local mushrooms, gorgonzola cream, fried prosciutto
- Santa Fe Shrimp 27
Blackened shrimp, Cajun penne alfredo, cheddar & Monterey Jack, tomato & black olive relish
- Frutti di Mare 39
Fresh littlenecks, shrimp, chopped clams, scallops, fennel-tomato broth, linguine
- East Lake Burger 26
Brisket, chuck and short rib, pimiento cheese, bacon, lettuce, heirloom tomato, homemade sesame brioche, fries, pickle
- Swiss Dip 24
Shaved beef, Swiss cheese, roasted mushrooms, toasted Cuban bread, creamy horseradish, French onion jus, seasoned fries, pickle
- Spring Vegetable Sandwich 22
Seasoned cream cheese, spring onion dressing, radish, spring peas, green onion, microgreens, cracked pepper

Entrees

- Scallops 42
Angel hair, aglio e olio, oil poached tomato, caramelized onion, crumbled crostini
- Kielbasa 26
Hot honey, potato puree, grilled onion, pickled jalapeno, mustard, bell pepper
- New York Strip Steak 51
Soy & molasses marinade, spring pea -charred onion risotto, heirloom carrots, chef's butter
- Ahi Tuna 38
Toasted sesame crust, cool raw center, wild mushroom risotto, seaweed salad, sweet soy, Chile sauce
- Chicken 28
Crispy skin, bone-in, angel hair, lemon Sherry butter, asparagus
- Salmon 34
Toasted almond Romesco, roasted fingerling potatoes, peppered asparagus
- Pork Chop 40
Honey-balsamic glaze, sweet potato puree, charred brussels sprouts, brandy demi-glaze

Vegetarian & Vegan

Eggplant Napolean	25
Pan-fried, heirloom tomato, spinach, pomodoro, burrata, pesto	
Veggie Burger	23
Mashed black bean & sweet corn, brown rice, carrot, avocado puree, spinach, tomato, onion, cilantro lime mayo, fries, pickle	
Pasta & Beetballs	24
Linguini pasta, fresh tomato and basil sauce, beet, walnut, and black bean fritters, vegan cheese topping	
Sweet Corn Risotto Cakes	26
Charred sweet corn, roasted red bell pepper, goat cheese, Parmesan, white wine cream sauce	
Greens & Beans	18
Escarole, white beans, oil-poached tomatoes, shaved carrot, roasted garlic broth	

We Cater!

Whether you require trays of food or a full-service team, we can help. Contact one of our event planners today!

Our Team

<i>Executive Chef:</i>	Michael Latreille
<i>Sous Chef:</i>	James Allen
<i>Grill:</i>	Matty Allen
<i>Garde Manger:</i>	Benjamin Reese
<i>Baking & Pastry:</i>	David Canizzaro
<i>Kitchen Police:</i>	George Palmer
<i>Bar & Bev Manager:</i>	Michael Walsh
<i>Servers:</i>	Heather Buell Chris DiCarolis Rylee Fallon Kaitlyn Maine
<i>Busser</i>	Theo Latreille

Other Notes...

- We proudly make and produce all our breads, rolls, desserts, and ice creams in house, from scratch.
- No separate checks please.
- A 20% gratuity will be added to all parties of 8 or more.
- Thank you for joining us this evening. We are so happy you are here!

Beer by the Bottle

Stella Artois	7	
Miller Lite		5
Michelob Ultra	5	
Corona	7	
Down East Organic Cider	8	
Guinness Stout (Can)	10	
NA Athletic Brewing IPA	6	
NA Athletic Brewing Golden	6	

Rotating draft options available...

Wine by the Glass

WHITE

Pinot Grigio: Caposaldo, Italy	11
Sauvignon Blanc:	
Whitehaven, New Zealand	12
Chardonnay:	
Hess Select, California	12
Riesling: The Seeker, Germany	11
Moscato: Bartenura, Italy	12

BLUSH

Rose: Whispering Angel, France	14
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RED

Pinot Noir: Firesteed, Oregon	11
Malbec:	
Don Miguel Gascon, Argentina	13
Blend:	
Banfi Centine Toscana, Italy	14
Cabernet: Hess Select, California	13
Merlot: St. Francis, California	14

Cocktails

Tai Chili-Mezcal Collins 15
Mezcal, tai chili infused lemon, splash
of club soda

Concord Grape Cosmo 16
Belvedere vodka, Cointreau, lime,
concord grape juice

Pepperoncini-tini 16
Chopin vodka, pepperoncini brine,
celery bitters

Bourbon Sidecar 16
Knob Creek Bourbon, Cointreau,
lemon

Hugo Spritz 16
St. Germain elderflower, champagne,
splash of lemon

Basil Gimlet 15
Tangeray Ten Gin, lime, basil
infusion

Charlie's Manhattan 17
Woodford Reserve bourbon, Antica
Formula, bitters

Alcohol Free

Blueberry Lemon Fizz 12
Blueberry, lemon, club soda

Granny Smith Mule 12
Granny smith apple, Fever Tree
Ginger Beer, lime