

STARTERS

Hummus, Olives & Focaccia | 20

Truffle Fries | 9

Truffle Aioli

Try with our Sparkling Brut

Cheese Board | 32

Assorted local and imported cheeses, olives, roasted nuts and seasonal compote

Charcuterie Board | 35

Cured meats, assorted cheese's, pickled vegetables, olives, roasted nuts, house mustard and seasonal compote

Coconut Curry Mussels | 25

1lb Mussels, Steamed in green curry coconut sauce, toasted focaccia
pairs best with our 2019 Big White

Burrata Caprese | 28

Heirloom tomato, olives, olive oil, balsamic glaze, toasted focaccia
pairs best with our 2019 Pinot Noir Cuvée

Shrimp Cocktail | 18

Poached shrimps, house cocktail sauce, fresh lemon
pairs best with our 2020 Riesling

SALADS

Heirloom Tomato Salad | 18

Bocconcini cheese, balsamic marinated pearl onions, toasted pine nuts, basil, olive oil
pairs best with our 2020 Riesling

Mixed Green Salad | 15

Fresh berries, lemongrass vinaigrette
pairs best with our 2020 Rosé

Caesar Salad | 16

Crisp romaine, house dressing, shaved parmesan, croutons, fresh lemon
pairs best with our 2019 Chardonnay

add shrimp 12 | add sous vide salmon filet 14 | add chicken breast 10

PIZZA

The Premier | 28

Grilled Steak, red onion, wild mushrooms, green peppercorns, bocconcini, mozza, Marzano tomato sauce, demi glace

pairs best with our 2019 The Premier

Roasted Chicken | 25

Roast chicken, bacon, mushrooms, basil pesto sauce, sweetie drop peppers, balsamic glaze

pairs best with our 2019 Pinot Noir Cuvée

Prosciutto | 25

Prosciutto, pineapple, Fresno pepper, house smoked mozzarella, Marzano tomato sauce, honey drizzle

pairs best with our 2020 Riesling

Three Meat | 25

Pepperoni, chorizo, salami, red onion, pickled jalapeno, Marzano tomato sauce, mozzarella

pairs best with our 2019 Big Red

Pulled Pork | 25

BBQ Pulled pork, Marzano tomato sauce, brie, mozzarella, apple. Side of Coleslaw.

pairs best with our 2019 Pinot Noir Cuvée

Vegetable | 24

Artichoke hearts, kalamata olives, roast garlic, fresh arugula, sundried tomatoes', Marzano tomato sauce, mozzarella

pairs best with our Sparkling Brut

Margherita | 22

Marzano tomato sauce, bocconcini, fresh basil

pairs best with our 2019 Big White

Gluten free crust +3

MAINS

Steak & Frites | 37

12oz New York steak, peppercorn demi glace

pairs best with our 2019 The Premier

add shrimp 12

Schnitzel Sandwich | 25

Fried asparagus, hollandaise, Pretzel Bun

pairs best with our 2020 Riesling

Chuck Burger | 25

Ground chuck, bacon, champagne cheddar, lettuce, tomato, pickle, onion, garlic aioli, brioche bun, fries or salad

pairs best with our 2019 Pinot Noir Cuvée

Chicken Shawarma | 21

Fresh tomato, cucumber, red onion, tzatziki and tahini sauce, fries or salad

pairs best with our 2021 Viognier

Penne Seafood Puttanesca | 30

Shrimp, mussels, olives, capers, fresno peppers, tomato sauce, shaved parmesan

pairs best with our Sparkling Brut

Fettuccine Alfredo | 21

Mushrooms, garlic, heavy cream, parmesan

pairs best with our 2019 Chardonnay

add shrimp 12 | add sous vide salmon filet 14 | add chicken breast 10

Steak Salad | 30

8oz New York Steak, greens, grilled pear, golden beets, candied pecans, blue cheese, sliced striploin, gorgonzola vinaigrette

pairs best with our 2020 Rosé

FRIND WINE

2019 Big White 9/21
2020 The Baronesse 9/25
2019 Chardonnay 9/26
2021 Rosé 9/20
2020 Riesling 9/25
2021 Viognier 9/24
2019 Big Red 9/23
2020 Midnight 9/28
2019 Pinot Noir Cuvée 10/25
2019 The Premier 12/40
N/V Sparkling Brut 11/25

BEER & CIDER

Nomad Cider 15
Pear / Raspberry / Strawberry
Nomad Cider Semi-dry 12.5
Millionaires Row Cider 15
Hop on Board / High n' Dry
Happy Place 9
Neighborhood Pilsner 6

LAKESIDER BREWING

Last Sunset Raspberry Sour 8.5
Sunkissed Apricot Wheat Ale 8.5
OKGN Special Euro Pilsner 8.5
Beachcomer IPA 8.5
Sunburn Amber Ale 8.5