



Appetizers

LOADED NACHOS	18	LAKE HOUSE WINGS	18	FRIED CALAMARI	19
Corn Tortillas, Jalapeños, Ground Beef, Queso Blanco, Jalapeños, Tomatoes, Black Beans, Guacamole, Sour Cream, Salsa		Choice of Buffalo, Honey Jack BBQ or Applewood Smoked		Banana Peppers, Lemon, Choice of Chipotle Aioli or Marinara	
AHOY! NACHOS	18	CRAB CAKE	22	COLOSSAL SHRIMP COCKTAIL	4 ea.
Chopped & Seasoned Ahi Tuna, Seaweed Salad, Bang Bang Sauce, Wasabi Crema, Crispy Wonton Chips		Roasted Poblano Corn Salsa, Tartar Sauce		Priced per Shrimp, Cocktail Sauce	
BUCKET O' FRIES	15	EGGPLANT FRIES	16	BAVARIAN PRETZELS	15
Chipotle Aioli, Queso, Truffle Mayo		Parmesan, Marinara		Warm Cheddar Ale Dip, Whole Grain Dijon	
		DAILY FLATBREAD	MP		
		Chef's Special Preparation			

Soup & Salads

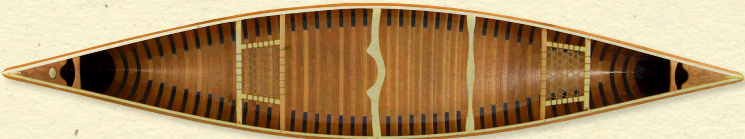
NE CLAM CHOWDER	Cup 12 Bowl 14	CLASSIC CAESAR	14	WATERFRONT WEDGE SALAD	15
Bacon Garnish, Westminster Crackers		White Anchovies Upon Request	2	Iceberg Lettuce, Bacon, Tomato, Red Onion, House Blue Cheese Dressing	
LAKESIDE GREENS	14	MAKE IT A MEAL		GRILLED STONE FRUIT SALAD	18
Little Leaf Greens, Summer Garden Veggies, Choice of House Blue Cheese, Cumin Vinaigrette, Ranch, or Maple Balsamic Vinaigrette		Colossal Shrimp (each)	4	Vermont Burratini, Basil, Balsamic Reduction, Extra Virgin Olive Oil	
		Tofu	9		
		Chicken	12		
		Mahi Mahi	14		
		Steak	16		

Main Plates

LAKE HOUSE FISH N CHIPS	28	BOMO RICE BOWL	30	TUGBOAT TACOS	28
Beer Battered Atlantic Cod, Tartar Sauce, Cole Slaw, Fries		Choice of Steak, Chicken, Shrimp or Tofu. Veggie Medley, Jasmine Rice, Toasted Sesame Seeds		Choice of Steak, Chicken, Shrimp or Mahi Mahi. Flour Tortillas, Slaw, Pickled Onions, Queso Fresco, Cilantro Lime Crema, Side of Roasted Corn & Orzo Salad	
GRILLED HANGER STEAK	43	THREE CHEESE RAVIOLI	29	HONEY JACK BBQ RIBS	
Chimichurri, Crispy Fingerling Potatoes, Seasonal Veggies		Sauteed Spinach, Roasted Tomato, Chardonnay, Garlic, Butter, Lemon, Parmesan		Applewood Smoked, Cole Slaw & Fries	
SEARED MAHI MAHI	37			Half Rack	28
Pineapple Jalapeño Salsa, Jasmine Rice, Seasonal Veggies				Full Rack	45

Sandwiches & Such

NESHOBE ISLAND FISH SANDWICH	22	LOBSTER ROLL	MP	DECKHAND BURGER	23
Tartar Sauce, Cole Slaw, Lettuce, Tomato, Red Onion, Ciabatta		Wild Lobster Salad, Little Leaf Lettuce, Cole Slaw, Buttered Brioche Roll		Angus Beef, Cabot Cheddar, Caramelized Onion, Lettuce, Tomato, Onion, 'Everything' Bun	
CRISPY CHICKEN SANDWICH	22	THE YACHT CLUB WRAP	22	VT BLACK BEAN BURGER	22
Fried Chicken, Cabot Cheddar, Lettuce, Tomato, Red Onion, Ciabatta		Roasted Turkey, Bacon, Cranberry Mayo, Little Leaf Lettuce, Tomato, Red Onion		VT Bean Crafters Bean Burger, Cabot Cheddar, Chipotle Aioli, Lettuce, Tomato, Onion, 'Everything' Bun	
Choice of Chipotle Aioli or Buffalo & Blue Cheese				All Sandwiches served with Pickle & Fries	
				Add Bacon	4
				Add Guacamole	5



PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



Mocktails, Non-Alcohol
Beer & Wine

STRAWBERRY BASIL SPRITZ	12
Strawberry, Basil, Club Soda	
WATERMELON BREEZE	12
Watermelon, Lemon, Sprite	
LAKE WATER PUNCH	12
Guava, Passionfruit, Orange	
BLUEBERRY LEMON MULE	12
Blueberry Purée, Fresh Lemon Juice, Gosling Ginger Beer	
ATHLETIC BREWING LITE	6
ATHLETIC RUN WILD IPA	6
LEITZ ZERO SPARKLING ROSÉ	10

Beers, Ales & Seltzers

See the board for our latest
list of 12 Craft Brews on Tap

Bottles or Cans:

HEADY TOPPER
GREEN'S — Tripel Ale (GF)
HIGH NOON – Black Cherry
SURFSIDE HARD TEA
BUDWEISER
BUD LIGHT
MICHELOB ULTRA
MILLER LITE
CORONA EXTRA
STELLA ARTOIS
GUINNESS STOUT
SWITCHBACK
BLUE MOON
STOWE CIDER – Safety Meeting
MOUNT HOLLY – Green Stand IPA
ZERO GRAVITY – Jaws

CHECK OUT OUR 12 TAPS
OF POPULAR BREWS

Cocktails

PEACH & RASPBERRY SANGRIA	17	KEY LIME MARTINI	16
Pinot Grigio, Prosecco, Peachtree, Peach & Raspberry Purée		Absolut Vanilla, Lime Juice, Cream, Sugar Rim	
THE PAINKILLER	16	STRAWBERRY JALAPEÑO MARGARITA	16
Rum, Coco Lopez, Pineapple Juice, Orange Juice, Nutmeg Dust		Jalapeño Infused Tequila, Strawberry Purée, Agave, Fresh Lime Juice, Splash of Club Soda	
COCO BERRY COLADA	17	LAKE HOUSE RUM PUNCH	17
Rum Haven Coconut Rum, Bacardi, Coconut, Raspberry, Blackberry		Rum, Guava, Passion Fruit, Orange, Dark Rum Float	
TEE TIME TEA	16	SUNSHINE SLING	16
Absolut Citron, Limoncello, Iced Tea, Lemonade		Gin, Pama, Pineapple, Lime, Bitters	

Frozen (or not) Cocktails

TROPICAL SLUSH	16	CRAN-APPLE COOLER	16
Vodka, Mango, Passionfruit, Piña Colada		Vodka, Apple Liqueur, Cranberry Juice, Agave	
COCONUT MUDSLIDE	18	GUAVA LIME MARGARITA*	17
Coconut Rum, Vodka, Coconut Puree, Baileys, Kahlua		Tequila, Triple Sec, Guava, Lime	
ORANGE CREAMSICLE	16	LAVENDER LEMONADE*	17
Mad River Vanilla Rum, Orange Juice, Coconut		Empress Indigo Gin, Lemonade, Sprite, Club Soda, Lavender	
* You choose – Frozen or Not			

Wines by the Glass

WHITES	GLASS/BOTTLE	REDS	
Rose:	12/48	Red Blend:	13/52
Domaine Saint Lannes (France)		Conundrum (California)	
Prosecco:	12	Pinot Noir:	12/48
Coppola (Italy)		Tortoise Creek (California)	
Chardonnay	14/56	Cabernet:	12/48
Pacificana (California)		Stump Jump (Australia)	
Vinho Verde:	12/48		
Raw Bar (Portugal)			
Riesling:	13/52		
Clean Slate (Germany)			
Sauvingon Blanc:	12/48		
Sea Pearl (New Zealand)			
Pinot Grigio	12/48		
Vigneti Del Sol (Italy)			
Saké:	11		
Night Swim (Japan)			



LIVE MUSIC NIGHTLY
SEE OUR ARTIST LIST
ON THE WEBSITE