

Appetizers

“Loaded” Potato Skins

Traditional Potato Skins Loaded with Cheddar Cheese, Applewood Smoked Bacon and Sour Cream

\$6

Shrimp in the Rough

Old Bay Seasoned Peel and Eat Shrimp Served with House Made Cocktail Sauce and Melted Butter

\$8

Spicy Stuffed Banana Peppers

Oven Roasted Andouille Sausage Stuffed Banana Pepper

\$7

Chicken Tenders

Four Deep Fried Chicken Tenders served with Ketchup and Ranch

\$7

Quesadillas

Cheese or Grilled Chicken Quesadillas served with Fresh Salsa and Sour Cream

\$8

Loaded Nachos

A Classic of Cheddar Cheese, Black Beans, Spicy Beef, Fresh Salsa and Sour Cream over House-Fried Tortilla Chips

\$9

Irish Nachos

Crispy “House-Spiced” French Fries topped with Cheddar Cheese, Applewood Bacon, Scallions and Sour Cream

\$9

Pizza Roll

Baked Fresh Daily with Pepperoni, Cheese and Marinara

\$6

Seasonal Fruit and Artisanal Cheeses

Chef's Choice of Fresh Fruits and a Variety of Cheeses. Please ask your server for Today's Selections.

\$8

Oysters Rockefeller

An Offering of Broiled Oysters on the Half Shell topped with Spinach, Bacon and Shredded Parmesan Cheese

\$9



Appetizers Continued

Chef Rob's Chicken Wings

With your choice of Hot & Spicy, Butter & Garlic, Barbecue or Teriyaki

\$8

Deep Fried Pretzels

Three Deep Fried Pretzels served with a House Made Beer Cheese Sauce

\$7

Soups

French Onion Gratin

\$5

Soup Du Jour

(Please ask your server for details)

\$5

Salads

House

Mixed Greens, Tomato, Cucumber, Mushroom and Carrot with your choice of Dressing

\$5

Caesar

A Traditional Preparation of a Classic with a Creamy Caesar Dressing

\$5

Large Salads

Asian Ahi Tuna

Pan-Seared Sesame Crusted Ahi Tuna Over Mixed Greens with Tomato, Cucumber, Shiitake Mushrooms, Mandarin Oranges and Fried Wontons with a Sweet Soy Vinaigrette

\$13

Southwestern Cobb

A Spicy Char-Grilled Chicken Breast Over Mixed Greens with Tomato, Cucumber, Roasted Peppers, Red Onion, Chimmichurri, Bacon and Fried Corn Tortilla Strips served with a House Made Barbecue Ranch Dressing

\$13

Lake View Cobb

Mixed Greens topped with a Char-Grilled Herb Marinated Chicken Breast, Hard-Boiled Egg, Tomato, Cucumber, Bacon and Shredded Cheddar Cheese with Buttermilk Ranch

\$10



Consuming raw or undercooked meat, poultry, fish or shellfish may increase your risk of food borne illness

Sandwiches

(All sandwiches are served with House Fried Potato Chips and a Dill Pickle Spear)

Grilled Chicken Sandwich

Herb Grilled Chicken Breast Topped with Tomatoes and Fresh Mozzarella

\$6

Fried Chicken Sandwich

A Deep Fried Chicken Breast Topped with Lettuce, Tomato, Red Onion and a Basil Mayonnaise

\$6

B.L.T.

Applewood Smoked Bacon Piled High with Lettuce, Tomato and Mayonnaise. Wrap Available at your Request

\$6

Turkey and Swiss

Shaved Turkey and Swiss Cheese On a Pretzel Roll with Applewood Smoked Bacon and Honey Mustard

\$7

Corned Beef Reuben

House Braised Corned Beef Thinly Sliced and Piled High with Swiss Cheese and House Seasoned Kraut on Griddled Marbled Rye

\$7

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Chicken or Shrimp Salad Croissant

House Made Grilled Chicken Salad or Shrimp Salad on a Croissant with Lettuce, Tomato and Red Onion

\$7

Steak, Bleu and Caramelized Onion

Thinly Sliced Sirloin Topped with Gorgonzola Bleu Cheese and Caramelized Onion on a Toasted Hoagie Roll

\$8

Smith's Hot Dog

A Northwest Pennsylvania Favorite

\$4

Cajun Chicken Sandwich

A Blackened Chicken Breast with Roasted Bell Peppers, Cajun Greens and Melted Provolone served Panini Style on Ciabatta Bread

\$7

The "Italian"

Ham, Cappicola, Salami, Pepperoni and Provolone Cheese Topped with Lettuce, Tomato, Banana Peppers and Onion with a Choice of Mayonnaise or Oil and vinegar

\$8

Sandwiches Continued

Lake View Club

*A Traditional Club Sandwich Piled High
"Dagwood Style" with Shaved Turkey,
Ham, Applewood Bacon, American Cheese,
Lettuce, Tomato, Red Onion and
Mayonnaise on Toasted Bread.*

\$7

Salmon "Club"

*A Char-Grilled Filet of Salmon with
Applewood Smoked Bacon, Lettuce,
Tomato and Red Onion that is finished
with a Sun-Dried Tomato Mayonnaise and
served on Sour Dough Bread*

\$8

Turkey and Apple

*Shaved Turkey with Tobacco Rings,
Cucumber, Red Onion and Apples on
Toasted Honey Wheat Bread that is
finished with Honey Mustard*

\$7

Cod Sandwich

*A Beer-Battered Filet of Cod with Lettuce,
Tomato and Onion on a Griddled Hoagie
Roll. House Made Tartar Sauce
Accompanies.*

\$8

Chicken Caesar Wrap

*Char-Grilled Chicken with Crisp Romaine,
Tomato and Shredded Parmesan Cheese
Tossed with a Creamy Caesar Dressing and
Wrapped in a Flour Tortilla*

\$6

Grilled Cheese

Melted American Cheese on Griddled Bread

\$4

(Add Ham--\$2.00)

Burgers

*(All Burgers are 100% Black Angus and are Served
with Lettuce, Tomato and Onion cooked to
Medium Well)*

Black and Bleu

*A Blackened Burger topped with Crumbled
Bleu Cheese and Applewood Bacon*

\$8

Barbecue Bacon and Cheddar

*A Char-Grilled Burger topped with
Applewood Bacon, Cheddar Cheese and a
House Barbecue Sauce*

\$8



Burgers Continued

Portobello

A Char-Grilled Balsamic Marinated Portobello Mushroom topped with Roasted Peppers, Grilled Onion and Provolone Cheese

\$7

Patty Melt

A Pan-Seared Burger topped with Melted Swiss Cheese and Caramelized Onion on Griddled Marbled Rye

\$7

Cheeseburger

A Char-Grilled Burger with your choice of American, Cheddar, Swiss, Provolone or Smoked Gouda Cheese.

\$7

Pizza

(All Pizzas are \$10 and can be taken "to-go")

Pepperoni and Cheese

Four Cheese

Supreme

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Entrees

Petit Applewood Bacon Wrapped Filet of Beef

A Well Seasoned Filet of Beef Wrapped in Applewood Bacon that is Oven-Roasted to Order. Served with a Twice Baked Potato and Vegetable Du Jour

\$19

Potato Crusted Salmon

A Pan Seared Potato Crusted Fillet of Salmon with Wild Rice Pilaf and Vegetable Du Jour. Finished with a Horseradish Cream

\$16

Caribbean Mahi Mahi

Pan Blackened Mahi Mahi topped with a Citrus Salsa and Served with Wild Rice Pilaf and the Vegetable Du Jour

\$16

Shrimp Scampi

A Traditional Preparation of Five Shrimp served over Angel-Hair Pasta and Topped with Shoe-String Vegetables

\$15

Entrees Continued

*Shrimp and Scallop Sun-Dried Tomato
Alfredo*

*Two Scallops and Two Jumbo Shrimp
served over Linguine with a Sun-Dried
Tomato Alfredo Sauce and Finished with
Shoestring Vegetables*

\$17

Chicken Primavera

*A Char-Grilled Herb Marinated Chicken
Breast over Roasted Seasonal Vegetables
and Finished with Shredded Parmesan*

\$13

Southern Fried Chicken

*Two Buttermilk Marinated Southern Fried
Chicken Breasts over Roasted Garlic
Mashed Potatoes and Served with the
Vegetable Du Jour. Pepper Gravy
Completes this Taste of the South*

\$14

Herbed Chicken

*Two Herb Marinated Boneless Chicken
Breasts that are Char-Grilled to Order and
Served with Wild Rice Pilaf and the
Vegetable Du Jour*

\$14

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shellfish may increase your risk of food borne illness***

Maryland Style Crab Cakes

*An East Coast Favorite of Lump Crab
Seasoned with Old Bay Seasoning that is
Pan-Fried to Order. Served over Wild Rice
Pilaf and the Vegetable Du Jour with a
Red Pepper Cream Sauce and our House
Remoulade*

\$18

Barbecue Ribs

*Dry Rubbed Slow Cooked Baby Back Ribs
Served with a Twice Baked Potato and
Vegetable Du Jour*

\$19

Char-Grilled Ribeye

*A Horseradish Marinated 14 Ounce Char-
Grilled Ribeye served with Roasted Garlic
Mashed Potatoes and the Vegetable Du
Jour*

\$24

Char-Grilled New York Strip

*A 12 Ounce Char-Grilled New York Strip
Cooked to Order and Served with Garlic
Mashed Potatoes and the Vegetable Du
Jour*

\$22



Desserts

Please ask your server about today's from scratch offerings

(All Desserts are \$7)

Please be patient with our kitchen and staff as all offerings are prepared to order and cooked to your liking. If you do find yourself with a need, please don't hesitate to let us know.

Carl Eskridge, Manager

Mindy Taylor, Assistant Manager

Kerry Dolan, Beverage Manager

Rob Evers, Executive Chef

Jean Reed, Sous Chef