

WINES BY THE GLASS

White Wine

6oz. 9oz.

LAKESIDE HOUSE WHITE VIDAL CHARDONNAY Niagara, Ontario, Canada	\$9.25	\$13.50
LONDON BORN, PINOT GRIGIO Niagara, Ontario, Canada	\$12.00	\$17.75
TAWSE, RIESLING Niagara, Ontario, Canada	\$12.75	\$19.00
CABERT 'VILLA SAN MARTINO' PINOT GRIGIO Friuli, Italy	\$11.25	\$16.75
LAURENT MIQUEL VENDAGES NOCTURN SAUVIGNON BLANC Pays d'Oc, France	\$11.25	\$16.75
CAZAL VIEL, SYRAH ROSÉ Pays d'Oc, France	\$13.25	\$19.50
LAURENT MIQUEL, ALBARIÑO Lagrasse, France	\$15.75	\$23.75
LEAPING HORSE, CHARDONNAY Lodi, California	\$13.25	\$19.50

Red Wine

6oz. 9oz.

LAKESIDE HOUSE RED BACO MEUNIER Niagara, Ontario, Canada	\$9.25	\$13.50
HUMBERTO CANALE, PINOT NOIR Patagonia, Argentina	\$15.75	\$23.75
HUMBERTO CANALE 'BLACK RIVER' MALBEC Patagonia, Argentina	\$12.75	\$19.25
LEAPING HORSE, CABERNET SAUVIGNON Lodi, California	\$13.25	\$19.50
CLOS DE TORRIBAS CRIANZA, TEMPRANILLO Spain	\$14.75	\$22.25
IRONSTONE VINEYARDS CABERNET SAUVIGNON Lodi, California	\$16.00	\$23.75

DRAUGHT

16oz

STELLA ARTOIS	\$9.25
LIVING WATER LAGER BY BLACK BELLOWS	\$8.50
MICHELOB ULTRA	\$8.50
MILL STREET IPA	\$8.50
BLACK BELLOWS WHITE	\$8.50
COLLINGWOOD DOWNHILL PALE ALE	\$8.50
MILL ST. ORGANIC PILSNER	\$8.50

BOTTLES

341ml

BUDWEISER	\$8.00
BUD LIGHT	\$8.00
CANADIAN	\$8.00
ALEXANDER KEITHS	\$8.50
HEINEKEN	\$8.25
CORONA	\$8.25

CANS

473ml

MUSKOKA IPA	\$8.50
FLYING MONKEYS JUICY ASS IPA	\$9.00
GUINNESS 440ML	\$9.00
GLUTENBERG BLONDE *GLUTEN FREE*	\$9.00
STRONGBOW CIDER	\$9.00
ARDIEL CIDER	\$9.00
BLACK BELLOWS WHITE	\$9.50



DINNER MENU

Executive Chef Emily Mallen



CRAFTED COCKTAILS

SHORE LEAVE \$13.95 2oz
Appleton Rum | Malibu Rum | Pineapple Juice | Mango & Pear Tea | Lemon

SUMMER BREEZE \$13.95 2oz
Tanqueray Gin | Chambord | Lemon | Blackberry Basil Syrup

LORETTO'S MULE \$13.95 2oz
Maker's Mark Bourbon | Kompot | Simple Syrup | Lime | Ginger Beer

THREE SHEETS TO THE WIND \$13.95 2oz
Sauza Gold | Triple Sec | Cassis | Passion Fruit | Lime | Salt Rim | Living Water Honey

SANGRIA

WHITE SANGRIA \$14.50

White Wine | Triple Sec | Peach Vodka | Orange Juice | Mango & Pear Honey Tea | Sprite

RED SANGRIA \$14.50

Red Wine | Triple Sec | Raspberry Vodka | Pasion Fruit | Ginger Ale

(Sangria Pitcher \$47.00)

SOUP & SALADS

SOUP OF THE DAY | LARGE 10 | SMALL 7

LAKESIDE'S SIGNATURE CREAMY SEAFOOD CHOWDER | 20

Whitefish, Bay Scallops, Fresh Mussels, Red Potatoes, Ontario Corn, Warm Bread

CAESAR SALAD | LARGE 15 | SMALL 10

Vegetarian Available

Romaine Hearts, Shaved Asiago, Croutons, Double Smoked Bacon, Roasted Garlic Dressing, Lemon Wedge

SUMMER SALAD | LARGE 16 | SMALL 11

Heritage Mixed Greens, Granny Smith Apple, Fresh Berries, Feta Cheese, Candied Walnuts, Pomegranate Vinaigrette

SOUTHWEST COBB SALAD | 19

Romaine, Marinated Black Bean & Corn, Avocado, Cherry Tomatoes, Cheddar Cheese, Soft Boiled Egg, Bacon Bits, Tortilla Crisps, Southwest Ranch Dressing

ARTICHOKE SALAD | 18


Heritage Mixed Greens, Marinated Artichokes, Roasted Red Peppers, Cherry Tomatoes, Napa Cabbage, Soft Boiled Egg, Cracked Pepper, Balsamic Vinaigrette

{ ADD ON TO YOUR SALAD: }

Grilled Chicken Breast 12 

Buttermilk Fried Chicken Breast 13

Sautéed Prawns (6) 14 

Manitoulin Island Pan Seared Rainbow Trout 16 

APPETIZERS

OYSTERS BY THE HALF DOZEN | MARKET PRICE

Cocktail Sauce, Mignonette, Horseradish, Lemon

VEGGIE SPRING ROLLS (4) | 16

Sweet Chili Sauce

BRUSCHETTA FLATBREAD | 17

Tomato, Basil, Red Onion, Goat Cheese, Mozzarella, Balsamic Glaze

PHYLLO WRAPPED BRIE | 18

Phyllo Wrapped Double Cream Brie, Strawberry Jalapeno Chutney, Garlic Crostini, Heritage Mixed Greens, Balsamic Glaze

SPINACH & ARTICHOKE DIP | 19

Tomato Salsa, Cheddar & Mozzarella Cheese, Corn Tortillas, Naan

PEI MUSSELS | 20

Lardons, Charred Leeks, Blistered Cherry Tomatoes, White Wine Cream

CRAB ARANCINI (2) | 21

Blue Crab Meat, Fresh Peas, Arugula, Smokey Creole Aioli, Lemon Wedge

TUNA POKE STACK | 24

Marinated Ahi Tuna, Crisp Wonton, Avocado Puree, Watermelon Radish, Seaweed Salad, Togarashi Aioli, Garlic Chip, Caviar

CEVICHE LETTUCE WRAPS | 18

Citrus Marinated Shrimps and Bay Scallops, Pineapple Salsa, Scallion Aioli, Chilli, Bibb Lettuce, Garlic Chip

CHARCUTERIE & CHEESE BOARD (2-4 ppl) | 34

Italian Cured Meats, Cheeses, Preserves, Living Water Resort Honey, Pickled Vegetables, Crostini, Crackers

SIGNATURE ENTRÉES

GRASS FED BEEF BURGER | 25

Lettuce, Tomato, Pickles, Cheddar Cheese, Crisp Bacon, Scallion Aioli

Served with Signature Fries or Soup of the Day

FISH & CHIPS | 23 | ADD EXTRA PIECE OF HADDOCK 12

Beer Battered Haddock, Fries, Pickle Aioli, Malt Vinegar Slaw

Served with Signature Fries

PAN SEARED HALIBUT | 44

Parmesan Herb Crusted Halibut, Roasted Fingerling Potatoes, Garlic Green Beans, Chowder Bechamel

MANITOULIN ISLAND TROUT | 38

Seasoned Fillet, Warmed Cajun Chickpea Salata, Garlic Green Beans, Chermoula Sauce

10 oz. AAA NY STRIPLOIN | 48

12 oz. AAA RIBEYE | 69

6 oz. AAA TENDERLOIN | 58

Yukon Gold Garlic and Chive Mashed Potatoes, Seasonal Vegetables, Port Jus

PORK TOMAHAWK | 43

House Brined Chop, Yukon Gold Garlic and Chive Mashed Potatoes, Garlic Green Beans, Pomegranate Molasses Glaze

CAJUN SHRIMP PENNE | 37

Cajun Marinated Shrimps, Marinated Diced Tomatoes, Spinach, Rose Sauce, Asiago, Garlic Toast Point

PESTO CHICKEN GNOCCHI | 35

Braised Chicken Thigh, Blistered Cherry Tomatoes, Summer Peas, Arugula, Asiago, Garlic Toast Point

Upgrade your Entrée by adding one of the following Shellfish Choices to make a Surf & Turf Dinner or a Dynamic Duo of Fish & Shellfish

{ Atlantic Lobster Tail 24
Cajun Garlic Sautéed Prawns (6) 14 }

BOWLS

SPICED CAULIFLOWER POWER BOWL | 27

Spiced Cauliflower Bites, Curry Ginger Rice, Cucumber, Shredded Carrot, Diced Tomato, Mixed Greens, Marinated Chickpeas, Sriracha Sour Cream, Cilantro

SHRIMP THAI CURRY BOWL | 30 | VEGETARIAN 24

Lemongrass Jasmine Rice, Mixed Vegetables, Cucumber, Jalapeno, Cilantro

TUNA POKE BOWL | 28

Marinated Ahi Tuna Chunks, Lemongrass Jasmine Rice, Seaweed Salad, Mango, Kimchi, Avocado, Cucumber, Pickled Radish, Sweet Soy Vinaigrette, Togarashi Aioli, Sesame Seeds

SHARING PLATTER

HAND SELECTED BEEF TOMAHAWK | 210

Caesar Salad to start

Entree:

40oz Hand Selected Beef Tomahawk, Yukon Gold Garlic and Chive Mashed Potatoes, Seasonal Vegetables, Port Jus, Serves 2-4 ppl

SURF & TURF PLATTER | 185

Caesar Salad to start

Entree:

6oz beef Tenderloins, Atlantic Lobster Tails, Garlic Cajun Shrimp, Crab Arancini, Yukon Gold Garlic and Chive Mashed Potatoes, Seasonal Vegetables, Port Jus | Serves 2ppl

 Gluten Friendly

 Vegetarian

Before placing your order, please inform your server of any allergies.