

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



LUNCH 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

{ 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

CEVICHE LETTUCE WRAPS | 18
Citrus Marinated Shrimps and Bay Scallops, Pineapple Salsa,
Scallion Aioli, Chilli, Bibb Lettuce, Garlic Chip

OYSTERS BY THE HALF DOZEN | MARKET PRICE 
Cocktail Sauce, Mignonette, Horseradish, Lemon

SPINACH & ARTICHOKE DIP | 19 
Tomato Salsa, Cheddar & Mozzarella Cheese, Corn Tortillas,
Naan


VEGGIE SPRING ROLLS (4) | 16 
Spring Rolls, Sweet Chili Sauce

PEI MUSSELS | 20
Lardons, Charred Leeks, Blistered Cherry Tomatoes, White
Wine Cream

TUNA POKE STACK | 24
Marinated Ahi Tuna, Crisp Wonton, Avocado Puree,
Watermelon Radish, Seaweed Salad, Togarashi Aioli, Garlic
Chip, Caviar

CHARCUTERIE & CHEESE BOARD (2-4 ppl) | 34
Italian Cured Meats, Cheeses, Preserves, Living Water
Resort Honey, Pickled Vegetables, Crostini, Crackers

FLATBREADS

BRUSCHETTA FLATBREAD | 17 
Tomato, Basil & Red Onion, Goat Cheese, Mozzarella,
Balsamic Glaze

MARGHERITA | 16
Cherry Tomato, Bocconcini, Fresh Basil, Tomato Ragù, Olive Oil

PROSCIUTTO PESTO FLATBREAD | 19
Basil Pesto, Crisp Prosciutto, Sundried Tomatoes, Mozzarella,
Arugula, Balsamic glaze


{ *Gluten Free Dough Available for an additional \$4* }

SANDWICHES & BURGERS

With Choice of Side

GRASS FED BEEF BURGER | 25
Lettuce, Tomato, Pickles, Cheddar Cheese, Crisp Bacon,
Scallion Aioli

Served with Signature Fries or Soup of the Day

BALSAMIC GRILLED VEGETABLE PANINI | 20 
Green Zucchini, Eggplant, Roasted Red Pepper, Goat Cheese,
Arugula | Pesto, Herbed Parmesan Aioli, Sourdough

CHEESESTEAK PANINI | 22
Roast Beef, Garlic Butter, Cheddar, Mozzarella, Sautéed Onion,
Sautéed Peppers, Herbed Parmesan Aioli, Sourdough

BUTTERMILK FRIED CHICKEN SANDWICH | 21
Sliced Tomato, Dill Pickles, Crisp Lettuce, Creole Aioli, Brioche
Bun *Can substitute Grilled Chicken

SALMON BURGER | 20
Teriyaki Salmon Patty, Kimchi, Napa Cabbage Slaw, Fresh
Tomatoes, Togarashi Aioli

CHOICE OF SIDE:

Fries or Soup of the Day | **No Charge**

House or Caesar Salad | **6** Seafood Chowder | **7**

Sweet Potato Fries | **6**

ENTRÉES

FISH & CHIPS | 23

Beer Battered Haddock, Frites, Pickle Aioli, Malt Vinegar
Slaw | *Extra Piece of Haddock* | 12

SHRIMP THAI CURRY BOWL | 30 

Lemongrass Scented Jasmine Rice, Mixed Vegetables,
Cucumber, Jalapeno, Cilantro | *Vegetarian Available* | 24

BRUNCH Saturday & Sunday

9am - 3pm

AVOCADO TOAST (2) | 22 
Sourdough, Avocado, Smoked Salmon, Red Onion, Arugula,
Capers, Side House Salad

CRÈME BRÛLÉE FRENCH TOAST | 15 *Available until sold out*
Caramel, Chantilly Creme, Fresh Berries, Icing Sugar

BREAKFAST SKILLET | 18
Chorizo, Bell Pepper, Onion, Spiced Potatoes, Mozzarella &
Cheddar, Two Sunnyside Up Eggs, Sourdough

CLASSIC EGGS BENEDICT | 19
Two Soft Poached Eggs, Canadian Back Bacon, English Muffin,
Hollandaise, Spiced Home Fries, Fresh Fruit

SMOKED SALMON BENEDICT | 25
Two Soft Poached Eggs, English Muffin, Asparagus,
Hollandaise, Spiced Home Fries, Fresh Fruit, Crab Claw Garnish

No Substitutions to Brunch Items

DESSERTS

SORBET | 9
S'MORE TART | 10
Chocolate Ganache, Marshmallow Fuff, Graham Cracker
Crumble Dulce De Leche

HONEY PANNA COTTA | 10
Honey, Custard, Sugar Honeycomb, Berries

DECONSTRUCTED LEMON TART | 10
Lemon Curd, Shortbread Crumble, Whipped Cream

BROWNIE TRIFLE | 10
Chocolate Mousse, Whipped Cream, Cocoa

KAHLUA CREME BRULEE | 10

CHEF'S CHOICE DESSERT | 10

 Gluten Friendly

 Vegetarian

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