

THE BOARDWALK CLUB RESTAURANT

WINTER DINNER MENU

SOUP

TURKEY, MUSHROOM AND BARLEY CUP 4. /CROCK 6.

SOUP OF THE DAY CUP 4. /CROCK 6.

LAKESIDE STARTERS

THAI CRAB DIP 12. CREAM CHEESE, BELL PEPPERS, JALAPENOS AND FRESH CILANTRO BLENDED WITH RED CURRY AND LIME. SERVED WITH BLUE CORN CHIPS. ☯♣

BAVARIAN PRETZELS 5. SOFT PRETZEL RODS SERVED WITH HUTCH'S BEER & CHEESE SAUCE ♣♣

TEQUILA-LIME SHRIMP 13. SAUTÉED SHRIMP WITH GARLIC, KEY LIME JUICE, FRESH CILANTRO AND A TOUCH OF TEQUILA. ☯♣

LAKESIDE WINGS 11. TEN WINGS TOSSED WITH BUFFALO, KANSAS CITY BBQ, JALAMANGO, LEMON-GARLIC SAUCES OR LOUISIANA DRY RUB. ACCOMPANIED BY CELERY AND CARROT BATONNETTES WITH BLEU CHEESE DRESSING. ☯

ANGUS BEEF SLIDERS 10. TRIO OF BEEF SLIDERS TOPPED WITH AMERICAN CHEESE ON MINI KAISER BUNS

SALADS

ROASTED BEET HALF 8. / FULL 12. SCARLETT BABY KALE AND ARUGULA WITH RED BEETS, VALENCIA ORANGE, PETITE HEIRLOOM TOMATO AND GOAT CHEESE CROQUETTES WITH OUR SIGNATURE CITRUS DIJON VINAIGRETTE. ☯♣♣

SOUTH SHORE CAESAR HALF 6. / FULL 9. TRADITIONAL CAESAR WITH CRISP HEARTS OF ROMAINE LETTUCE AND HERB FOCACCIA CROUTONS. ☯♣

WEST SHORE HALF 5. / FULL 8. SEASONAL GREENS, TOMATO, CUCUMBER AND HERB FOCACCIA CROUTONS. ☯♣

ADD TO ANY SALAD: FOUR GRILLED SHRIMP 7 ☯, HERB GRILLED CHICKEN 5 ☯, SEARED YELLOWFIN TUNA 8. ☯

DRESSINGS...SIGNATURE CITRUS DIJON, POMEGRANATE BALSAMIC, BLEU CHEESE OR BUTTERMILK RANCH.

☯ - ITEMS THAT CAN BE MADE GLUTEN FREE ♣ ITEMS THAT CAN BE MADE VEGETARIAN

♣ LAKESIDE FAVORITES: TRY ONE OF OUR SIGNATURE DISHES!

GRILL

BLACK ANGUS BURGER 12. HALF POUND BURGER GRILLED TO YOUR LIKING, TOPPED WITH SEASONAL GREENS AND TOMATO ON A CHALLAH ROLL ☞

CHICKEN PARMESAN 11. CRISPY BREADED CHICKEN, FRESH MOZZARELLA AND HOUSE MARINARA ON A SCHIACCIATA BUN ☞

GRILLED ITEMS SERVED WITH A DELI PICKLE AND YOUR CHOICE OF CREAMY COLESLAW OR BOARDWALK FRIES

MAIN COURSE

SWEET & SAVORY SHORT RIB 25. BRAISED BONELESS BEEF SHORT RIB, MANCHEGO GRITS, HARICOT VERT ☞♣

BUTTERNUT SQUASH & FARRO 19. ROASTED SQUASH, FARRO, RED BEET PUREE, BABY KALE, SHALLOT AND APPLE CIDER VINAIGRETTE, TOASTED PIGNOLI ☞V

GNOCCHI 19. HOT ITALIAN SAUSAGE, BERMUDA ONION, SHIITAKE MUSHROOM, BABY ARUGULA, HOUSE TOMATO SAUCE V♣

HALIBUT PROVENCAL 27. PAN SEARED LOIN OF HALIBUT, FENNEL-SHALLOT TOMATO BROTH, PETITE CLAMS, HARICOT VERT ☞♣

HONEY GLAZED CHICKEN 25. BONE IN CHICKEN BREAST, ROASTED FENNEL CELERY ROOT AND PARSNIP TRIO, CARROT PUREE, HERBED COUSCOUS ☞

ALL MAIN COURSE A LA CARTE SELECTIONS SERVED WITH A HOUSE SALAD OF MIXED SEASONAL FIELD GREENS WITH OUR SIGNATURE CITRUS DIJON VINAIGRETTE

ASK ABOUT OUR SELECTION OF DAILY SPECIALS!

WE WILL MAKE EVERY ATTEMPT TO ACCOMMODATE YOUR REQUESTS AND SUBSTITUTIONS.