

BREAKFAST

AWAKE NINGS

OATMEAL 9.5

Brown Sugar, Milk
Seasonal Berries
GF Cranberry Flax Muffin

YOGURT PARFAIT 10

Layered Greek Yogurt,
Mixed Berries, Granola,
GF Cranberry Flax Muffin

SEASONAL JUICES 6

Fresh Watermelon
Juice with Lime
-or-
Gingered Greens
Cucumber, Spinach,
Apple, Lemon, Ginger

FRUIT BOWLS 7

Assorted Berries
-or-
Fruit Medley
Melon, Pineapple, Berries

BREAKFAST CLASSICS

**TWO CAGE FREE EGGS*,
ANY STYLE 12.50 GF**

Choice of Bacon, Sausage, Ham Steak
or Chicken Sausage with Hash Brown
Potatoes, Roasted Tomato

WAFFLES 9.50

Fresh Strawberries, Warm Maple Syrup

THREE EGG OMELET 13.50

Choice of (3): Ham, Sausage, Bacon,
Peppers, Mushrooms, Onions, Cheddar
Cheese. Served with Hash Brown
Potatoes

BUTTERMILK PANCAKES 9.50

Choice of Fresh Blueberry or Plain
Warm Maple Syrup, Powdered Sugar

AVOCADO TOAST 13.50

Smashed Fresh Avocado,
Heirloom Tomato,
Two Fried Eggs, Watercress,
Grilled Sourdough Bread

SMOKED SALMON 15

Toasted Bagel, Cream Cheese,
Tomatoes, Pickled Red Onion,
Capers *Gluten Free Optional*

**BANANAS FOSTER
FRENCH TOAST 16**

Topped with Banana,
Pecans, Brown Sugar
Butter Sauce

BREAKFAST BOWLS

**SKILLET GNOCCHI,
BACON & EGGS* 13**

Potato Gnocchi, Crisp Bacon Lardons,
Mushrooms, Fresh Spinach, Two Eggs any
Style

**SPINACH & EGG WHITE
SCRAMBLE* 11.50 V, GF**

Scrambled Egg Whites, Baby Spinach,
Roasted Potatoes, Avocado, Marinated
Tomatoes, Basil

VEGETABLE TOFU 10 VGN, GF

Diced Tofu Sautéed in
Olive Oil, Fresh Garden Herbs,
Roasted Potatoes, Onion, Asparagus,
Mushrooms & Arugula

SIDES

BACON 5

PORK SAUSAGE 5

HAM STEAK 5

CHICKEN SAUSAGE 5

COLD CEREAL 6

Granola | Cheerios | Frosted
Flakes | Rice Krispies | Corn
Flakes | Raisin Bran

BAKERIES 4

Toast, Gluten Free Toast,
Croissant, Danish, Muffin

HASH BROWNS 4

JUICE 5

Orange, Cranberry, Apple, Grapefruit

MILK 3

Whole, 2%, Skim, Almond, Soy

BEVERAGES

Selection of Tazo Hot Teas 4
Cappuccino, Latte, Espresso 6
Freshly Brewed Coffee 3

Mimosa – Sparkling Wine, OJ 9
Bloody Mary – Titos Vodka 11

Freshly prepared food is available for pick-up or delivery

Dial ext. 4240 to order
\$10 service fee applies to delivery

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

V vegetarian VGN vegan GF gluten free

LAKEHOUSE

DINNER

STARTERS

HUMMUS 9.5

Red Pepper and Classic Hummus, Olives, Fresh Vegetables, Lavosh

CHICKEN & RICE SOUP 8

Wild Rice, Vegetables, Diced Chicken

SHRIMP COCKTAIL 12

Chilled Shrimp, Lemon, Cocktail Sauce

CHICKEN QUESADILLA 15.50

Grilled Flour Tortilla, Grilled Chicken, Jack and Cheddar Cheese, Cilantro Cream, Salsa, Guacamole

SALADS

LAKEHOUSE WEDGE 9 GF

Fresh Iceberg Lettuce Wedge, Warm Bacon Jam, Tomato, Cucumber, Maytag Blue Cheese, Ranch Dressing

CLASSIC CAESAR SALAD 11

Chopped Romaine Hearts, Key Lime Dressing, Garlic Crouton, Grated Parmesan

MIXED ARTISAN GREENS SALAD 11

Heirloom Tomato, Pumpkin Seeds, Dried Cranberries, Cucumber, Carrots, Pickled Red Onion

SALAD ENHANCEMENTS

Shrimp 7 | Seared Salmon 10 | Crab Cake 19

Skirt Steak 8 | Chicken Breast 7 | Tofu 4

SALAD DRESSINGS

Ranch | Maytag Blue Cheese | Balsamic Vinaigrette | Lemon Dijon Vinaigrette | Honey Mustard | Pomegranate Blueberry

TASTE OF HEMINGWAYS

CRISPY FRIED CALAMARI 14

Fresh Point Judith, Cocktail Sauce, Lemon

KEY WESTER SALAD 12

Chopped Romaine, Crispy Applewood Smoked Bacon, Capicola, Avocado, Hearts of Palm, Maytag Blue Cheese Dressing

'CAYO HUESO' CRAB CAKES ENTREE 40

Two of our Famous Recipe Crab Cakes, Congaree & Penn Purple Rice Grits, Corn Salsa, Asparagus

VEGAN SELECTIONS

BEYOND MEAT BURGER 15.50 VGN

Plant Based Burger, Arugula, Guacamole, Tomato, Olive Oil Toasted Ciabatta Roll, Mixed Green Salad

LENTIL CHILI 9.5

Lentils, Tomato, Spices, Topped With Basil Marinated Tomatoes and Organic Gluten Free Chips

BURGERS & SPECIALTY SANDWICHES

GRASS FED BURGER 16

Grilled Strauss Grass Fed Beef, Sliced Tomato, Shredded Lettuce, Choice of Cheddar, Swiss, or Provolone, Brioche Bun, Pickle Chips, French Fries

ADDITIONS | 1

Bacon Jam, Crisp Bacon, Sautéed Mushrooms, Avocado, Blue Cheese, Extra Grass Fed Beef Patty 5

BUTTERMILK FRIED CHICKEN SANDWICH 14

Spicy Mayo, Sweet Hot Pickles, Brioche Bun, French Fries

CRAB CAKE SANDWICH 22

Baked Crab Cake, Spicy Remoulade, Shredded Lettuce, Sliced Tomato, Toasted Brioche Bun, French Fries

SIGNATURE ENTREE

ROASTED HALF-CHICKEN 22

Sour Cream Mashed Potatoes, Broccoli Florets, Rosemary Demi

BLACKENED SHRIMP N' GRITS 29

Blackened Spiced Shrimp, Purple Rice Grits, Corn Salsa, Barbeque

SEARED SALMON 26

Orzo Pasta, Artichoke Hearts, Asparagus, Tomato Medley, Pesto Cream

NEW YORK STRIP STEAK 30

Roasted Potatoes, Asparagus, Avocado Chimichurri

PIZZA & PASTA

MARGHERITA 13.50

Crushed San Marzano Tomato Sauce, Basil, Heirloom Tomato, Fresh Mozzarella

SHRIMP SCAMPI PASTA 28 GF

Shrimp, Fresh Marinated Tomatoes, Olive, Garlic, Herbs, White Wine Butter Sauce

MEAT LOVERS 14

Crushed San Marzano Tomato Sauce, Pepperoni, Capicola, Mozzarella

CHICKEN BROCCOLI ALFREDO 16 GF

Grilled Chicken Breast, Gluten Free Penne Pasta, Fresh Broccoli, Alfredo

ROASTED MUSHROOM PIZZA 14.5 VGN

Mushroom Medley, Hummus, Red Pepper Coulis, Arugula, Tomato Medley, EVOO
Gluten Free Optional

DESSERTS

CHOCOLATE TURTLE MOLTEN BUNDT CAKE 8

BERRY CHEESE CAKE 8

FLOURLESS CHOCOLATE CAKE 8

ICE CREAM: CHOCOLATE, STRAWBERRY OR VANILLA 6

APPLE TART 7

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18% Service Gratuity Added For Parties of 6 or More

V vegetarian VGN vegan GF gluten free

Summer 2020

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WHITE WINE

BUBBLY	GLS/CRF/BTL
Ruffino Prosecco, Tuscany, Italy	13 24 58.5
Canvas Brut , California	10 18 45
Moet & Chandon "Imperial", France	110
Tattinger Brut "La Française" France	98
Vueve Clicquot Brut "Yellow Label" France	120
Perrier-Jouët Brut "Grand" France	95
RIESLING	
Chateau Ste. Michelle , Colombia Valley, Washington	11 20 49.5
PINOT GRIGIO	
Canvas Venezie , Italy	11 20 49.5
Kris delle Venezie , Italy	13 24 58.5
Santa Margherita Valdadige, Veneto, Italy	60
SAUVIGNON BLANC	
Cakebread Cellars Napa Valley	17 32 76.5
Kim Crawford Marlborough, New Zealand	60
Loveblock Marlborough, New Zealand	15 28 67.5
CHARDONNAY	GLS/CRF/BTL
Canvas California	11 20 49.5
Hess Collection Napa Valley, California	15 28 67.5
Sonoma Cutrer Sonoma Coast, California	55
Groth Napa Valley, California	68
Cakebread Cellars Napa Valley, California	120
Ferrari-Carano Sonoma County, California	76.5
INTERESTING WHITES	
Fleur de Mar , Rosé, Provence, France	14 25 63
Inquisitor , Chenin Blanc, South Africa	12 22 54

RED WINE

PINOT NOIR	GLS/CRF/BTL
Canvas California	11 20 49.5
Joseph Wagner's BÖEN California	15 28 67
La Crema Sonoma Coast, California	65
ZD Wines Carneros, California	82
MERLOT	
Canvas California	11 20 49.5
Markham Napa Valley, California	17 32 76.5
Duckhorn Napa Valley, California	115
MALBEC	
Kaiken Mendoza, Argentina	12 22 54
Tamarí Reserva Mendoza, Argentina	45
CABERNET SAUVIGNON	GLS/CRF/BTL
Canvas California	11 20 49.5
Caymus Bonanza , California	13 24 58.5
Daou Paso Robles, California	16 30 72
Louis M. Martini Napa Valley, California	16 30 72
Sequoia Grove Napa Valley, California	81
Groth Oakville , California	110
Cakebread Cellars Napa Valley, California	160
INTERESTING REDS	
Decoy Red Blend Sonoma County, California	13 24 58.5
Prisoner Napa Valley, California	90
Tarima Hill Monastrell, Alicante, Spain	56
Triga Monastrell, Alicante, Spain	94

SPECIALTY COCKTAILS - \$15

APPLE MULE

Grey Goose Vodka, Apple Cider,
Ginger Beer

SO FRESH & SO CLEAN

Ketel One Cucumber & Mint
Botanicals Vodka & Soda Water

DOUBLE TROUBLE

Casa Noble Tequila, Hennessy VS,
House Made Sweet & Sour Mix

RUM PUNCH

Bartenders Choice – Made with
Bacardi Superior Rum

PUMPKIN SPICE WHITE RUSSIAN

Titos Vodka, Kahlua Liqueur, Cream,
Pumpkin Pie Spice

BITTER ME UP

Aperol Apertif, Grapefruit Juice, Orange Slice

ORANGE YOU SWEET

Beefeater Gin, Elderflower Liqueur, Blood
Orange Syrup, Ginger ale, Lime

BLACKBERRY TENNESSEE TEA

Jack Daniels, Fresh Brewed Tea, Blackberries,
Fresh Lemon, Simple Syrup

HENDRICKS COOLER

Hendricks Gin, Watermelon Juice, Fresh
Cucumber, Tonic Water, Lime

OLD FASHIONEDS - \$15

MAPLE OLD FASHIONED

Zacapa Rum, Maple Syrup, Walnut
Bitters, Ice Sphere

THE CLASSIC

Jim Beam, Filthy Cherry, Orange Slice,
Angostura Bitters, Ice Sphere

BEER

DOMESTIC 7.00

Budweiser - Bud Light
Coors Light - Michelob Ultra
Miller Light - Yuengling

IMPORTED 8.00

Corona - Heineken - Heineken 0.0 (N/A)
Stella 6.00

CRAFT/SPECIALTY 8.00

Blue Moon
Hakuna Matata Tropical IPA
Coppertail Night Swim Porter
Florida Swamp Ape IPA
Samuel Adams
Terrapin Hopsecutioner IPA
Lagunitas IPA
Fat Tire