

APPETIZERS —			
SHRIMP COCKTAIL Cocktail Sauce, Lemon	21	BUFFALO SHRIMP Ranch Dressing, Crumbled Blue Cheese	20
SEARED AHI TUNA Ponzu Sauce, Crushed Avocado	15	CRAB CAKE Jumbo Lump Crab,	20
ROASTED PORK BELLY STEAK Maple Pepper Glaze, Soy-Miso Sauce	15	Stone Ground Mustard Sauce CRISPY CALAMARI FRIES Sweet Soy Sauce, Sriracha Aioli, Roasted Peanuts	16
BOWLS & GREENS —			
Add grilled salmon to any salad 11 • Add grilled chicken FRENCH ONION SOUP	n or steak to a		
Crouton, Provolone & Swiss Cheeses	10	CAESAR SALAD Romaine Lettuce, Parmesan Cheese, Croutons	10
LOBSTER BISQUE Lobster, Sherry	15	ROASTED BEET SALAD Baby Spinach, Goat Cheese, Pecans,	16
MARYLAND CRAB SOUP	10	Strawberries, House-Made Red Wine Vinaigrette	
Carrots, Celery, Chives, Onions, Tomato, Old Bay Seasoning		WEDGE SALAD Baby Iceberg Lettuce, Herb Ranch, Smoked Bacon, Buttermilk Bleu Cheese, Onion, Egg, Tomato	14
ENTREES —			
BASIL-PARMESAN CRUSTED CHICKEN BREAST Pan Seared, Linguini, Tomato Pesto, Artichokes	32	BRAISED SHORT RIB PASTA Cavatelli Pasta, Wild Mushrooms, Red Wine, Fresh Herbs	34
WAGYU SMASH BURGER Double Patty, Balsamic Mushrooms, Provolone Cheese, Brioche Bun, Parmesan-Truffle Steak Fries	28	LINGUINI & MEATBALLS House-Made Sauce, Garlic Crostini	30
- STEAKS & CHOPS			
All steaks are USDA grade quality or C.A.B.		SURF & TURF	
60z/10oz FILET MIGNON	38/50	Make any steak a surf & turf	
14oz NEW YORK STRIP	46	6oz LOBSTER TAIL	MP
16oz BONELESS RIBEYE	57	GRILLED SHRIMP	14
PRIME RIB WITH BONE MARROW AUS JUS 120z QUEEN CUT/160z KING CUT	45/55	OSCAR STYLE Crab, Asparagus, Béarnaise Sauce	25
SMOKED PORK CHOP Cheddar Grits, Apple-Bacon Chutney	31		
		Béarnaise 3 • House Steak 3Steak Dust 3 • Blue Cheese Crust 4	
SEAFOOD —			
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ATLANTIC LOBSTER TAILS Cold Water Lobster, Drawn Butter, Jasmine Rice, Broccolini	MP	LAKESIDE GRILLE SIGNATURE	
WILD SALMON Broiled or Blackened, Citrus Sauce or Herb Butter, Jasmine Rice, Broccoli	33	MARYLAND CRABCAKES Traditional Maryland Crab Cakes	
DAILY SEASONAL FEATURE Server will provide details of today's feature	MP	Jumbo Lump Crab, Stone Ground Mustard Sauce, Jasmine Rice, Broccolini Choice of one or two crab cakes	
SIDES —		30/48	
MASHED POTATOES	6	GRILLED ASPARAGUS	6
BAKED POTATO Butter, Sour Cream	6	SAUTÉED SPINACH & MUSHROOMS Garlic, Toasted Breadcrumbs	8
LOADED BAKED POTATO Bacon, Butter, Sour Cream, Cheddar Cheese, Chives	8	MAC & CHEESE Three-Cheese Sauce, Baked Cracker Crust Add crab 6 • Add lobster 10	6
GARLIC GREEN BEANS Crispy Garlic, Soy & Ginger	6	BLISTERED BRUSSELS SPROUTS Bacon, Sweet Sriracha Butter	8
ROASTED CAULIFLOWER	6	JASMINE RICE	6
Olive Oil, Garlic, Lemon, Fresh Herbs		TRUFFLE FRIES Steak Fries with Parmesian and Truffle Oil	6