

Fireside Lounge

Lake Lawn Resort

cocktails appetizers

Ports

Six grapes | 6
Taylor Fladgate | 8

Grahms | 10
Year | 10

Cognacs

Korbel | 6.5
Courvoisier VS | 7.5
Courvoisier VSOP | 9

mix any of the above with our freshly ground
coffee or hot chocolate | +1.50

Coffee

Espresso | 3
Cappuccino | 3.5

Fine scotches

Macallan 12 | 8
Highland | 9
Glenfiddich | 9
Dewars 12 | 11
Glenlivet | 8.5

Cordials

Grand marnier
Sambuca
Bailey's Irish cream
Drambuie

Kahlua
Frangelico
Disaronno amaretto
B&B

7

Artisan Cheese and Sausage Slate for 2 | 14 for 4 | 21

Sartori, Montamore, Roth, Kasse, Buttermilk
Blue, Deer Creek - The Stag Cheddar,
Dry Cured Salami, Cherries, Fig Jam, Pecan
Raisin Bread

Craft Beer Boiled Shrimp | 14

Sriracha Spiced Red Sauce, Creamy White
Horseradish, Caramelized Lemon

Natural Cut Truffle Fries | 8

Hand Cut Double Fried, Grana Americana
Parmesan, Black Truffle Salt, White Truffle
Mayonnaise

Three Cheese Baked Onion Soup Crock | 7

Caramelized Onions, Port, Sherry, English
Thyme, Provolone, Swiss and Parmesan

Chef's Daily Stock Pot Soup | 6

Today's Creation From Natural
Stocks and Ingredients

& entrées

Grilled Chicken Caesar Salad | 15

Chicken Breast with Crisp Romaine Lettuce,
Garlic Herb Croutons, Fresh Grated Parmesan
Cheese, & Housemade Garlic Dressing with
Anchovies

Smoked Turkey, Basil, & Fresh Mozzarella Panini | 11

Spring Greens, Tomato, Fresh Mozzarella
Cheese and Basil Pesto Artichoke Spread on
Italian Bread, Natural Potato Chips &
Cranberry Walnut Slaw

Award Winning Umami Burger | 16

Half Pound Black Angus, House Beef Rub,
Smoked Gouda, Onion Straws, Baby Spinach,
Neuske's Bacon, Shitake Mushrooms,
Jalapeño Tomato Jam, Parmesan White Truffle
Mayonnaise, Hand Cut Natural Fries

