

THE TAVERN AT LAKESIDE

happy hour monday - friday 2:00 - 6:00 PM

follow us on instagram @thetavernatlakeside

warm ups

TAVERN WINGS 10

Bone-In with Choice of Tavern Buffalo, Thai Sweet Chili, Garlic Parmesan, Mango Habanero, or Rye Maple Bacon

SOUTHWEST CHICKEN EGG ROLLS 10

Buttermilk Fried Chicken, Buffalo Sauce, Celery, Carrots & Mozzarella Cheese wrapped in Fried Won Tons and served with Spicy Ranch

STACKED NACHOS 12

House Chips layered with Queso Blanco, Shredded Cheddar Cheese, Seasoned Ground Beef, Jalapenos, Guacamole, Sour Cream & Fresno Chilies

GERMAN PRETZEL BITES 9

Served with Shiner Bock Beer Cheese & Honey Mustard

AHI TUNA SASHIMI 12

Premium Grade, Sesame-Seared Rare with Chilli-Lime Vinaigrette

VAMPIRE DIP 13

Roasted Garlic and Artichoke Hearts blended with Creamy Melted Cheese, served in a Sourdough Bread Bowl with Crispy Pita and Veggies

CRISPY BRUSSELS SPROUTS 11

Topped with White Balsamic Vinaigrette, Shaved Parmesan & Bacon

greens & soups

SOUTHERN FRIED CHICKEN COBB 14

Butter Milk Fried Chicken, Grape Tomatoes, Avocado, Egg, Pickled Red Onions, Crispy Hominy & Applewood Smoked Bacon on Mixed Field Greens tossed with Tapatio Ranch Sub Salmon 6 or Shrimp 4

TOGARASHI TUNA SALAD 16

Seared Ahi Tuna over Napa Slaw, Spinach, Edamame, Pickled Fresno Peppers, Mangoes & Cashews, tossed in a Chili Lime Vinaigrette

APPLE PECAN SALAD 14

Mixed Greens, Green Apples, Candied Pecans, Quinoa & Blue Cheese Crumbles topped with Grilled Chicken & Texas Wildflower Honey Vinagrette

FRIED PICKLES 9

Crispy, Breaded Dill Pickle Slices served with House-Made Chipotle Ranch

NASHVILLE HOT SHRIMP 14

Crispy Fried Shrimp tossed with Nashville Hot Sauce, Pickled Onions & Chives. Served with Buttermilk Ranch

BACON MAC 'N CHEESE BALLS 11

Lightly Fried Mac n Cheese Balls served with House-Made Chipotle Ranch

TEXAS BEER BATTERED GULF SHRIMP 13

Beer Battered Shrimp served with sides of Cocktail Sauce and Lemon-Herb Aioli (Sautéed available Upon Request)

CHARCUTERIE BOARD 20

Assortment of Locally Sourced Sausage & Cheeses, accompanied with Fresh Hummus, Pita Bread, and Seasonal Fresh Fruits

SPINACH & ARTICHOKE DIP 11

Three Cheese Blend, Roasted Garlic, Spinach & Artichoke served with House Chips, Carrots & Celery

FLATBREAD

Thin Cauliflower Crust topped with Margherita 10 Buffalo Chicken 12 Hawaiian 12 Shrimp & Andouille Sausage 14

SOUP OF THE DAY 8

Tomato Basil
Toscana

CHILI BREAD BOWL 10

House-Made Chili served in a Sourdough Bread Bowl and topped with shredded Cheddar Cheese and Sour Cream

SOUP AND SALAD 10

House Salad with Tomatoes, Onions, Cheese, and Soup of the Day

01

02

03

our signatures

our originals

weekend brunch

sat & sun 10am - 3pm

every tuesday is half off signature entrees

LEMON PEPPER CHICKEN 17

Grilled Lemon Pepper Chicken Breast, Garlic Mashed Potatoes & Vegetable Medley in a Light Parmesan Butter Sauce

CHICKEN FRIED CHICKEN DINNER 20

Ultimate Comfort Food! Breaded and Fried Boneless Chicken Breast with Scratch Southern Cream Gravy, House Garlic Mashed Potatoes, Corn-on-the-cob and Fried Okra

*SCHNITZEL 18

Pork Loin pounded thin, breaded and fried. Served with German Potato Salad, Dressed Arugula, Grilled Lemon & Mushroom Cream Gravy. Add any style Egg \$1

TEXAS GULF REDFISH 24

Pan-Seared Redfish served over Pesto Orzo & topped with Sweet Pepper Drops, Charred Chili Butter & Cilantro Chiffonade

HORSERADISH CRUSTED SALMON 22

Fresh Atlantic Salmon with a Horseradish Crust, served with Garlic Mashed Potatoes and Brussel Sprouts

ALASKAN HALIBUT 28

Pan Seared Halibut topped with a Chardonnay Cream Sauce and accompanied with Orzo & Wilted Garlic Spinach

CREAMY PESTO PENNE 18

Creamy Penne topped with Grilled Chicken, Artichoke Hearts, Kalamata Olives, Sweet Pepper Drops, Pesto & Shaved Parmesan

MEATLOAF TOWER 20

Hearty Meatloaf topped with Savory Brown Gravy and Onion Strings atop a bed of Garlic Mash Potatoes and Wilted Spinach

STEAK N' SMASHED 26

12 oz Ribeye served over Smashed Fingerling Potatoes & Asparagus Spears

Add Sauteed Gulf Shrimp (4) for \$6
Sauteed Mushrooms \$3

*SHRIMP RISOTTO 20

Texas Gulf Shrimp atop a Creamy Saffron Sun-Dried Tomato & Mushroom Risotto

our signatures

Choice of Beer-Battered Fries, Sweet Potato Fries, Garlic Mashed Potatoes, Onion Rings (\$1), Bacon Mac'n Cheese (\$3), Side Salad (\$), or Brussels Sprouts (\$3) Chipotle Black Bean Patty (NC) Handhelds Only. Choice of American, Cheddar, Pepper Jack, or Swiss

TAVERN CHEESEBURGER 12

Fresh Ground Sirloin, Guacamole, Lettuce, Tomato, Red Onion, and Choice of Cheese
Add any style Egg \$1

NORTHSHORE 50/50 CHEESEBURGER 13

50/50 Blend of Beef and Bacon, Pepper Jack Cheese, Sunny Side Up Egg, Avocado Mash, and Chipotle Mayo on a Brioche Bun.

ENGLISH FISH 'N CHIPS 14

Crispy Cod served atop House Fries served with Malt Vinegar and House-Made Tartar Sauce

PATTY MELT 13

Fresh Ground Sirloin topped with Guinness Caramelized Onions, 1000 Island Dressing & Cheddar Cheese served between Butter-Grilled Texas Toast

SOUTHERN FRIED CATFISH 14

Southern Seasoned and Breaded Catfish Filets accompanied with Beer-Battered Fries & Hush Puppies

BUFFALO CHICKEN SANDWICH 12

Country Fried Chicken tossed in Tavern Buffalo sauce and topped with Lettuce, Tomato & Swiss Cheese

BACON AVOCADO CHICKEN SANDWICH 12

Grilled Chicken, topped with Bacon, Guacamole, Lettuce, Pico & Spicy Mayo on a Brioche Bun

LAKESIDE CLUB 12

Fresh Crescent Roll, Layered with Sliced Turkey, Ham, Bacon, Avocado, Lettuce, Tomato & Garlic Aioli

BOURBON GLAZED CORNED BEEF SANDWICH 13

Tender Corned Beef & Sauerkraut served on Rye Bread spread with Mustard, Relish, and accompanied with Beer Battered Fries

STREET TACOS 12

Three Authentic-Style Slow Roasted & Seasoned Brisket Tacos topped with Diced White Onion & Cilantro. Served with Cilantro-Lime Rice & House Made Salsa

ROSEMARY TURKEY BURGER 14

Seasoned Turkey, Rosemary Parmesan Bacon, Pickled Red Onions, Roasted Red Peppers, Garlic Aioli, Smoked Gouda Cheese & Mixed Greens

BUFFALO & BACON MAC AND CHEESE 12

Macaroni tossed in a mixture of Gouda, Parmesan, Cream Cheese and topped with Buffalo Chicken and sprinkled with Shredded Parmesan

IRISH CHICKEN POT PIE 14

Roasted Chicken, Carrot, Potatoes & Green Peas in a Cream Sauce topped with Puff Pastry

CAJUN CHICKEN ALFREDO 16

Linguine Pasta tossed in a Spicy Cajun Alfredo Cream Sauce with Red Bell Peppers & Onions. Topped with Blackened Chicken Breast - Sub Shrimp \$3

CHICKEN PARMESAN 16

Italian Breaded Chicken Breast, Mozzarella Cheese & Linguine Pasta all topped with slow simmered House Marinara

BUILD YOUR OWN OMELET 11

Choice of Canadian Bacon, Chorizo, Slow Roasted Brisket, Bell Peppers, Fresno Chilis, Jalapenos, Wild Mushrooms, Diced Onions, Caramelized Onions, Cheddar Cheese, Diced Potatoes & Diced Tomatoes

THE HANG-OVER COMBO 13

Two any style Eggs, Apple-Wood Smoked Bacon, House Hash & Toast

AVOCADO TOAST 11

Five Grain Wheat Toast, Avocado Slices with Sunny-Side up Egg Add Salmon \$6

BISCUITS & SPICY SAUSAGE GRAVY 12

Buttermilk biscuits with Jalapeno Sausage Gravy, Egg any style, Garlic & Herbs

IRISH BREAKFAST 13

Fried Eggs, Rashers (Bacon), Sausage, Baked Beans, Sauteed Mushrooms & Grilled Tomatoes

SCOTTISH EGG 5

Hard Boiled Egg Wrapped with Sausage and Deep Fried. Add one to any Brunch Dish.

CLASSIC PANCAKES 12

Three Fluffy Buttermilk Pancakes served with Two Eggs any style & Apple-Wood Smoked Bacon

STEAK N' EGGS 20

Ribeye Grilled to Temperature, Two Eggs any style, House Hash & Toast

BRIOCHE FRENCH TOAST 10

Thick Cut Brioche dipped in Custard Wash served with Applewood Smoked Bacon & Mixed Berries

CHICKEN N' WAFFLES 15

Country Fried Chicken Breast, topped with Shiner Bock Gravy & Two Eggs any style, all atop a House-Made Waffle

EGGS BENNY 13

Choice of Canadian Bacon or Pork Belly with Poached Egg, Hollandaise, Grilled Brioche

SALMON BENEDICT 18

Ocean Farmed Salmon, Beef Steak Tomato, Poached Egg, Hollandaise, Grilled Brioche

SMOTHERED BURRITO 13

Scrambled Eggs, Bacon, Sausage, Fresno Chilis & Onions rolled in an extra large Flour Tortilla smothered with Queso Blanco. Served with a side of House Hash

BLUEBERRY CRUMBLE PANCAKES 14

Three Buttermilk Pancakes covered with a Blueberry Crumble Compote and accompanied with Two Eggs any style & Apple-Wood Smoked Bacon

TEXAS BREAKFAST TACOS 12

Three Flour Tortillas, Mixed Cheese, Choice of Chorizo, Bacon, or Sausage served with sides of House Hash and House-Made Salsa