

# LAKESIDE

RESTAURANT & BAR

## BRUNCH

### BANANA STUFFED CREPES

Mascarpone Cheese | Caramelized Bananas  
Warm Berry Compote

### CHILAQUILES

Fried Tortilla | Roasted Poblano Salsa | Fontina Cheese  
Sunny Side Up Egg | Crema Fresca

### CHORIZO AND SPINACH FRITTATA

Spanish Chorizo | Wilted Spinach | Fontina Cheese  
Grape Tomato | Baked Egg

### CHICKEN AND WAFFLES

Belgium Waffle | Fried Buttermilk Brined Chicken  
Apple Bacon Butter

### CROQUE MADAME

Black Forest Ham | Swiss Cheese | Sourdough Bread  
Béchamel Sauce | Sunny Side Up Egg

### LAKESIDE BENEDICT

Poached Egg | Texas Toast  
Jumbo Lump Crab Meat | Grilled Asparagus  
Chervil Hollandaise

11

11

12

13

15

15

## MARKET TABLE 16

Smoked Salmon

Peel & Eat Shrimp

Spicy Crawfish Pasta Salad

Fresh Fruit

Assorted Pastries

Yogurt Parfaits

Strawberry, Orange &

Spinach Salad



## SOUPS AND SALADS

### BUTTERNUT SQUASH SOUP

Crème Fraiche | Poached Lump Crab | Toasted Pepitas

### SHITAKE MUSHROOM CONSOMMÉ

Fried Mushroom Dumpling | Julienned Vegetables

### LAKESIDE MIXED GREENS

Baby Arcadian Mix | English Cucumber | Grape Tomato  
Feta Cheese | Lemon Herb Vinaigrette

### TRADITIONAL CAESAR

Romaine Hearts | Parmesan Cheese | Pancetta | Herbed Croutons  
White Anchovies | Creamy Caesar Dressing

9

9

11

12

*add to any salad: chicken 4 | shrimp 6*

## LAKESIDE FAVORITES

### SLIDERS

44 Farms Angus Beef | Smoked Cheddar | Thick Cut Bacon  
House Made Pickles | Roasted Garlic Aioli  
Toasted Brioched Bun | Shoestring Potatoes

### LINGUINI ALFREDO

Parmesan | Tomato | Spinach | Mushroom

### PAN SEARED SALMON

Cous Cous | Garlic Sautéed Spinach  
Preserved Lemon | Blood Orange Beurre Blanc

### BACON WRAPPED PORK TENDERLOIN

Smoked Cheddar Grits | Grilled Asparagus  
Port Wine Glaze

14

18

29

29

LAKESIDE RESTAURANT & BAR

600 LA TORRETTA BLVD | MONTGOMERY | TX | 77356

(936) 448 - 3020

Executive Chef Christian Reyes

Restaurant General Manager Corey Branham

Follow us on social media!



@LakesideRestaurantAtLaTorretta

# LAKE SIDE

RESTAURANT & BAR

---

## ONLY THE "BRUNCH-IEST" OF COCKTAILS

<b>HOUSE MIMOSA</b>	5
Choice of: Orange, Grapefruit, or Cranberry Juice	
<b>LAKESIDE BLOODY MARIA</b>	10
House-infused Cucumber and Jalapeno Tequila   Zing Zang Bloody Mary Mix	
<b>MIMOSAS-BY-THE-BOTTLE</b>	12
Bottle of House Champagne   Choice of: Orange, Grapefruit, or Cranberry Juice	
<b>ESPRESSO MARTINI</b>	11
Tito's Handmade Vodka   Bailey's Irish Creme   Kahlua Coffee Liqueur   House-Brew Espresso	
<b>POMEGRANITE BELLINI</b>	11
Pama Liqueur   St. Germain Elderflower Liqueur   Domaine Ste. Michelle Brut	

---

## NON-ALCOHOLIC

<b>SODA 3</b>	<b>MILK 3</b>	<b>JUICES 4</b>
COCA-COLA	WHOLE	ORANGE
DIET COKE	2%	GRAPEFRUIT
SPRITE	CHOCOLATE	CRANBERRY
DR. PEPPER		

---

## SPECIALTY COFFEES

HOT TEA	3
ESPRESSO	3
AMERICANO	4
CAPPUCCINO	5
CAFE LATTE	5
CAFE MOCCACHINO	5

## COFFEE ADD-INS

KAHLUA	8
BAILEY'S	8
FRANGELICO	8
JAMESON	9
GRAND MARNIER	10

---

## DESSERTS

<b>DEATH BY CHOCOLATE CAKE</b>	9
Chocolate Ganache   Fresh Berries Strawberry Puree	
<b>CHEESECAKE OF THE DAY</b>	7
Graham Crust   Berry Sauce	
<b>WHITE CHOCOLATE CHIP BREAD PUDDING</b>	7
Bourbon Caramel Sauce   Vanilla Ice Cream	
<b>CRÈME BRULÉE</b>	7
Rotating Seasonal Flavors	
<b>TIRAMISU</b>	8
Berries   Cocoa Powder Dust	