

AKESIDE

Restaurant



WWW.LAKEMONTICELLOGOLF.ORG

41 ASHLAWN BLVD. PALMYRA, VA 434-589-1019

APPETIZERS

Margherita Flatbread..... Baked with fresh mozzarella, tomato sauce, olive oil, parmesan, and fresh basil Classic Coconut Shrimp..... Hand battered and rolled in coconut, fried until golden and served with Thai chili dipping sauce

Dockside Slider Trio. Grilled beef patty, seared crab cake, and chicken BBQ mini sandwiches on soft buns

Roasted Pepper Dip..... Roasted sweet peppers, cream cheese, cheddar, and parmesan baked and served with crispy pita chips

Served rare with creamy ginger dressing and seaweed salad

Bread for the Table

Basket of freshly baked bread with whipped honey butter 4.00



SOUP & SALADS

French Onion Soup. 6.95 Slow-cooked onions, beef broth, and a touch of black pepper,topped with crostini and melted cheese
Soup of the Day. 5.95 A rotating selection, ask your server!
Lake House Salad 4.95/10.95 Mixed baby greens, cucumber, tomato, red onion, croutons, parmesan, choice of dressing
Caesar Salad 4.95/10.95 Chopped romaine, croutons, and shaved parmesan, in a creamy Caesar dressing
Salmon BLT Salad
Seasonal Farmer's Salad

Top Any Salad:Grilled Chicken \$6
Grilled Shrimp \$8 Grilled Salmon \$8 Crab Cake \$14

Salad Dressings: Ranch Balsamic Honey Mustard Caesar Blue Cheese

BURGERS & SANDWICHES Served with French fries. Sides may be substituted for an additional cost

Monticello Burger 14.95

6oz of fresh Angus beef, chargrilled with cheddar, lettuce, tomato, onion, and pickle +1 add bacon, sauteed onions, or sauteed mushrooms

Grilled Chicken Sandwich 13.95

Marinated and chargrilled with white cheddar, lettuce, tomato, pickle, and remoulade

Crab Cake Sandwich 16.95

House made lump crab cake on a toasted bun with lettuce, tomato, and remoulade

Grilled Portabella Burger 12.95

Marinated and grilled portabella mushroom with balsamic red onions and baby greens

Hot Pastrami 13.95

Sliced thin and piled high, on toasted rye with Swiss

* Please note that consuming raw or under-cooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. We offer select allergy-friendly items and modifications and care is taken to avoid cross-contamination, however, we are not able to guarantee allergen free products. A service charge of 20% will be added to parties 6 guests and over or to a check split more than 4 ways.

FROM THE GRILL

Hand-cut steaks and fresh seafood simply prepared with a choice of two sides

10 Ounce Ribeve 24.95

America's favorite cut, well-marbled with roasted garlic butter

10 Ounce NY Strip 24.95

Well flavored and chargrilled, served with roasted garlic butter

6 Ounce Atlantic Salmon Filet 23.95

With lemon dill butter

Lump Crab Cakes 26.95

Two 4-ounce crab cakes, lightly seasoned and served with remoulade and lemon

Catch of the Day MP

Only the freshest selection, ask your server!

Marinated Chicken Breast 17.95

Topped with sautéed mushrooms and onions

ADD-ONS

Sautéed Onions \$1.50 Sautéed Mushrooms \$1.50 Grilled Shrimp \$8.00 Crab Cake \$14.00 Horseradish Sauce \$1.50

SIDES

Seasoned Fries Mashed Potatoes Baked Potato Sweet Potato Fries House Vegetable Medley Side House Salad Side Caesar Salad Onion Rings

LAKESIDE SPECIALTIES

Chicken Cutlets 18.95

Chicken breast pounded thin, breaded, and sautéed with brown butter, lemon, and capers.

Served with pan fried golden potatoes

Linguini Alfredo 17.95

With butter, cream, parmesan cheese, and mushrooms. Choice of grilled chicken or shrimp

Carbonara 15.95

Linguini in a light parmesan cream with smoked bacon, sweet onion, and a touch of black pepper

Pasta Pomodoro \$13.95

Plain and simple! Linguini in marinara with garlic, olive oil, parmesan, and fresh basil.

Spicy Seafood Pasta 18.95

Fresh seafood sautéed with garlic and a touch of chili flake, tossed with linguini, marinara, and fresh basil

DESSERT

Old-Fashioned Chocolate Cake 9.95

Three-layer chocolate mousse cake with whipped cream and a cherry - Decadent!

Ice Cream Sundae 8.95

Chocolate and vanilla ice creams topped with whipped cream, chocolate sauce, and a cherry

NY- Style Cheesecake 9.95

Mile high cheesecake in a graham cracker crust topped with strawberry compote and whipped cream

* Please note that consuming raw or under-cooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. We offer select allergy-friendly items and modifications and care is taken to avoid cross-contamination, however, we are not able to guarantee allergen free products. A service charge of 20% will be added to parties 6 guests and over or to a check split more than 4 ways.