



— THE —  
**BEAUCLAIRE**  
 — Dining Room —

## Homemade Soups

### Soup of the Day

Crafted Daily with Attention  
 to Seasonality and Freshness  
 Cup... 5 Bowl... 8

### Leek and Potato

A Creamy House-Made Favorite  
 Cup... 4.50 Bowl... 8

### Southern Gumbo

A Classic Hearty Soup with Okra, Rice,  
 Chicken and Andouille Sausage  
 Cup... 5 Bowl... 8

## Lakeside Salads

### Traditional Caesar Salad

Fresh Romaine Lettuce Leaves,  
 Torn and Tossed with  
 Shaved Parmesan Cheese,  
 Garlic Croutons  
 and the Classic Dressing... 9

### Strawberry Spinach Salad

Baby Spinach, Ripe Strawberries,  
 Toasted Pecans, Dried Cranberries,  
 Red Onions and Crumbled Bleu  
 Cheese, Served with Raspberry  
 Vinaigrette... 9

### Lakeside Salad

Mixed Field Greens, Sliced Cucumber,  
 Tomato, Red Onion,  
 Shaved Parmesan Cheese and Garlic  
 Croutons, Served with  
 Your Choice of Dressing... 8

## Appetizers

### Baked Brie en Croute

Brie Cheese Wrapped Baked in a Puff Pastry Shell with  
 Spiced Pecans, and Brown Sugar Served with a Raspberry  
 Coulis and Fresh Fruit... 10

### Fried Green Tomatoes

Fresh Green Tomatoes Tossed in Cornmeal and Flour  
 then Pan Fried Golden Brown,  
 Served with a Flavorful Remoulade... 10

### Petite Beef Tender

Served on a Bed of Fresh Snow Peas and Baby Portabella  
 Mushrooms, in a Roasted Shallot Demi Glaze  
 Garnished With Sea Salt... 13

### Salmon and Shrimp Dip

A Flavorful Blend of Shrimp and Smoked Salmon,  
 Served Hot and Bubbly,  
 Accompanied by Toasted Flatbread... 13

### Shrimp Cocktail

Chilled Jumbo Shrimp Served with Spicy Cocktail Sauce... 13

## Entrees

### Blackened Redfish

Florida Red Drum Filet Seasoned with Blackening Spices  
 and Seared. Served with a Fresh Bean Medley and our  
 Hash Brown Casserole... 24

### Chicken Pot Pie

*A Lakeside Inn Tradition*  
 Tender Pieces of White Meat Chicken, with Fresh Local  
 Vegetables in a Savory Cream Sauce. Topped with a  
 Crown of Puffed Pastry... 22

### Southern Fried Short Ribs

Bone-in Short Ribs Slow Cooked to Perfection, Served  
 with Mash Potatoes, Reduced Jus and  
 Fresh Three Green Bean Medley... 27

### Chicken Roulade

Tender Chicken Breast Stuffed with Spinach, Tomatoes,  
 Red Onions, and Swiss Cheese Lightly Breaded with our  
 House Panko, then Baked. Served with Mashed Potatoes,  
 Green Bean Medley,  
 and a Light Caper Cream Sauce... 23

### Barbecued Pork Chop

A 10oz Bone-in Pork Chop, Smoked and Finished on the  
 Grill with our House-Made Hickory Glaze. Served with a  
 Baked Potato and our Confetti Corn... 23

### Potato Encrusted Salmon

Atlantic Salmon Filet Encrusted With Fresh Herbs,  
 Shredded Potatoes and Pan Fried Golden Brown.  
 Served with a Fresh Tomato and Red Onion Risotto and  
 Finished with a Whole Grain Dijon Mustard  
 Cream Sauce... 25

### Slow Roasted Beef Brisket

Fall-apart Tender Beef Brisket is sliced and finished in its  
 own Au Jus. Served with a Fresh Three Green Bean Medley  
 and Hash Brown Casserole... 26

### Southern Comfort Burger

Our House-Seasoned Half-Pound Burger, Grilled and  
 Juicy, Topped with Pimento Cheese, Bacon, Fried Green  
 Tomatoes, a Southern Comfort Onion Relish  
 and Locally Grown Lettuce  
 Served with Sweet Potato Waffle Fries... 18

### Pasta Lakeside

Penne Pasta Tossed with Pesto and Finished with  
 Diced Tomatoes and Parmesan Cheese... 16  
*Add Grilled or Blackened Chicken - 4*  
*Add Grilled or Blackened Shrimp - 6*

## The Beauclaire Dinner Menu

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats,  
 seafood or shellfish could be potentially hazardous to your health.