



SOUPS & APPETIZERS

Our Daily Soup Selections	Cup	3	Bowl	5
Your Server will inform you of Today's Selections.				
French Onion Au Gratin				7
Our French Onion Soup served with a Traditional Crouton and Melted Provolone and Swiss Cheeses.				
Tomato and Fresh Mozzarella Crostinis *				9
Roasted Red and Yellow Tomatoes, Artichoke Hearts, Kalamata Olives Topped with a Balsamic Drizzle				
Chilled Spiced Gulf Shrimp *				12
Served with Cocktail Sauce and Lemon				

SALADS

Lakeside House Salad *	Small	4	Large	7
Crisp Tuscan Blend garnished with Grape Tomatoes, Cucumbers, Red Onion, Herb Croutons, Sharp Cheddar Cheese and your Choice of Dressing.				
Rocky Gap Caesar	Small	5	Large	8
Crisp Romaine Hearts, Croutons, Shaved Reggiano Cheese, Classic Caesar Dressing and Silver Back Anchovies.				
Below are additional items to add to your Caesar Salad.				
<i>Three Grilled Shrimp</i>		<i>\$6</i>		
<i>Chicken</i>		<i>\$4</i>		
<i>Salmon</i>		<i>\$4</i>		
Crab and Shrimp Louie Salad				12
Crisp Romaine Lettuce, Smoked Bacon, Cucumbers, Lump Crab Meat, Shrimp, Hard Boiled Egg, Tomatoes and served with our House Louie Dressing.				
Grilled Steak and Bleu Cheese				12
Grilled Beef Tenderloin served over Mixed Greens, Tomatoes, and Bleu Cheese Crumbles, tossed with Balsamic Vinaigrette. Served with a Herb Focaccia Crouton.				

SANDWICHES AND ENTRÉES

Lakeside Angus Cheese Burger 10.50
A Half-Pound Flame Grilled Burger served with French Fries.

Rocky Gap Veggie Burger * 8.50
Served on a Kaiser Roll with Lettuce, Tomato, Pickle and Fresh Fruit Cup.

Open Faced Bison Meatloaf Sandwich 10.50
Our Chefs Perfectly Seasoned House Made Meatloaf Wrapped in Apple Wood Smoked Bacon served with toasted bread, French Fries, Finished with a Three Mushroom Demi-Glace.

Rocky Gap Club 8.50
Smoked Turkey, Honey Ham, Smoked Bacon, Provolone Cheese, Mayonnaise and Wheat Berry Bread served with Potato Chips

Maryland Lump Crab Cake Sandwich * 14.50
Jumbo Lump Crab Meat, Kaiser Roll, Fresh Fruit Cup and Fresh Lemon Wedge

Classic Reuben 9.50
Shaved Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Marble Rye Bread served with French Fries

Fish and Chips 12.50
A Battered Cod Fillet Lightly Fried served with Coleslaw, Tartar Sauce, French Fries and Malt Vinegar

Fennel Dusted Ahi Tuna 15.50
Seared Ahi Tuna Steak served over Assorted Seasonal Grilled Vegetables garnished with tossed Micro Greens

Lakeside Chicken Sandwich 11.50
Grilled fresh Marinated Chicken Breast topped with Cheddar, Smoked Bacon, and Avocado. Served on a Kaiser Roll with Lettuce, Tomato, and French Fries

Italian Focaccia 10.50
Pepperoni, Capicola, and Mortadella, Provolone, Lettuce, Tomato and Shaved Onions served on Herb Focaccia Bread with an Olive and Tomato Pasta Salad

Tomato and Mozzarella Flat Bread 9.50
Fresh Tomato, Basil, and Baby Mozzarella served on toasted Flat Bread. Paired with an Olive and Tomato Pasta Salad

Smoked Chicken and Mushroom Ravioli 15.50
Mushroom Ravioli tossed with House Smoked Chicken, Tomato, Shallots, and a Creamy Madeira Sauce finished with Crumbled Bacon and Parmesan

Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs
May Increase Your Risk of Food-borne Illness

20% Gratuity will be Added to Parties of 6 and More

Items designated with a * have been evaluated as a Healthy Choice Item
by Registered Dietician, Amy Shuman.

Alfonso Obregon, Executive Chef

Tylor Dinteman, Sous Chef

Joseph Black, Sous Chef