



LAKESIDE

BAR+GRILL | CELEBRATION

BREAKFAST
Served 6:30am-11am Daily

700 Bloom Street Celebration, FL 34747 · www.lakesideatcelebration.com

When classically inspired dishes are elegantly elevated, your old favorites become new ones, all over again. Indoors or alfresco, enjoy the view of the sparkling lakeside while enjoying one of the restaurants in Celebration that locals call a favorite. Artful dishes and live music will transform your meal into a delightful experience for all your senses.

BREAKFAST FAVORITES

- AMERICAN PLATTER** two eggs any style, bacon, sausage, potatoes, English muffin, butter & marmalade 15
- BOHEMIAN BENEDICT** poached eggs, French ham, tomato, spinach, hollandaise, English muffin, lingonberry 13
- PULLED PORK BENEDICT** poached eggs, slow roasted pulled pork, tomato, hollandaise, English muffin 14
- EGG SANDWICH** bacon, omelet style eggs, munster cheese, spinach, tomato, grilled wheat bread 11
- TRADITIONAL PANCAKES** stack of three served with Grand Marnier syrup , citrus crème 9
- CAST IRON WAFFLES** served with Grand Marnier syrup , citrus crème 10

HEALTHY CHOICES

- KESSLER OATMEAL** blueberries, apples, cranberries, cinnamon, brown sugar, sweet cream, pecans, walnuts 11
- AVOCADO TOAST** multigrain bread, semi sundried tomatoes, fresh watercress & cilantro 13 (add two poached eggs \$2)
- FRESH FRUIT & YOGURT** cut fruit, berries, Greek vanilla yogurt, granola 13
- CONTINENTAL** glorious morning & English muffin with butter & marmalade, choice of juice or coffee 8

OMELETS

- SEAFOOD OMELET** shrimp, smoked salmon, crab, swiss cheese 12
- EGG WHITE OMELET** goat cheese, spinach, semi sundried tomatoes 10
- CHEESE OMELET** cheddar, swiss, mozzarella 9

ENHANCEMENTS

- | | | |
|--|--|----------------------------------|
| FRESH DICED FRUIT small 5 / large 7 | FRESH BERRIES small 7 / large 9 | |
| ROASTED FINGERLING POTATOES 4 | TRADITIONAL SAUSAGE 5 | APPLEWOOD BACON 5 |
| TOASTED ENGLISH MUFFIN 4 | STONE GROUND GRITS 4 | BLUEBERRY MAPLE SAUSAGE 6 |
| TOAST wheat, multigrain, white 4 | STEEL CUT OATMEAL 4 | |

BEVERAGES

- FLORIDA ORANGE, GRAPEFRUIT, CRANBERRY OR APPLE JUICE** small 4 / large 6
- | | | |
|----------------------------|-----------------------------------|-------------------------------------|
| COFFEE OR HOT TEA 4 | CAPPUCCINO OR LATTE 5 | ESPRESSO single 4 / double 5 |
| ICED TEA OR SODA 3 | MILK small 2.5 / large 3.5 | |

**Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*

MAGICAL DINING

Enjoy a 3 course experience for \$35 per person

Available 4pm-10pm

First Course

HEIRLOOM TOMATO BURRATA

KESSLER CALAMARI

HUNTER'S BOARD

Main Course

PAN SEARED RED SNAPPER

JOYCE FARMS CHICKEN

BEEF TENDERLOIN AU POIVRE

Dessert Course

FLOURLESS CHOCOLATE TORTE

CHEESECAKE

CHOCOLATE LAVA CAKE

Modifications and substitutions not permitted.

Please inform your server of any dietary

or allergy restrictions.

Magical Dining Experiences should Not be shared

Magical Pairings

Enjoy a Magically priced glass of wine with dinner

POEMA CAVA SPARKLING 10 / 48

St. FRANCIS CHARDONNAY 10 / 52

MONTES ALPHA CABERNET SAUV 11 / 58

18% Gratuity will be added to

Magical Dining Checks,

COCKTAILS

SMOKED MARGARITA 17

Volcan Tequila, Triple Sec, Simple Syrup, Fresh Lime Juice, Liquid Smoke, Smoked Salt Rim

CARIBBEAN BREEZE 12

Flor de Caña Silver Rum, Pineapple Juice, Jalapeno Simple Syrup, Floater of Malibu Coconut

ORCHARD FENCE 11

Old Forester Bourbon, House Made Apple Cider, Sparkling Wine, Simple Syrup

CUCUMBER FIZZ 14

Bombay Sapphire'

St Germaine Elderflower, Lime Juice, Fresh Cucumber, Club Soda

PEACH PEARL 12

Ketel One peach infused vodka, Prosecco, Veev acai, Triple Sec, lime juice

WHITE OAK AGED MANHATTAN 17

Basil Hayden bourbon, sweet vermouth, Solerno blood orange



LAKE SIDE

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SHAREABLE

KESSLER CALAMARI olives, peppers, capers, meyer lemon, fresh oregano, moroccan harissa sauce 16

HUNTER'S BOARD speck, soppressata, truffle chicken mousse, goat and cambozola cheese, olives, lingonberry jam 23

EGGPLANT CRISPS fried eggplant crisps, avocado cream spread 13

HEIRLOOM TOMATO BURRATA extra virgin olive oil, balsamic reduction, fresh basil 14

SOUPS & SALADS

COCONUT CHICKPEA SOUP 8

FLORIDA CONCH CHOWDER carrots, celery, potatoes, conch, tomato broth 10

CHICKEN, APPLE & KALE romaine, goat cheese, dried cranberries, lentils, croutons, tomatoes, sherry fig vinaigrette 9 / 13

CAESAR romaine lettuce, Caesar dressing, toasted croutons and shaved parmesan 8 / 10

GRILLED VEGETABLE SALAD warm grilled local seasonal vegetables, herb lemon vinaigrette and parmesan 8 / 12

Enhance your salad CHICKEN BREAST 7 - SHRIMP 10 - SALMON FILET 12

SANDWICHES

TURKEY SWISS & BRIE lingonberry sauce, arugula, walnut vinaigrette, telera bread 12

TOMATO BACON BURGER tomato and bacon chutney, cambozola 16

SPICED WHISKEY BURGER spiced whiskey glaze, carmalized onion, smoked gouda 17

PULLED PORK SANDWICH slow roasted pork butt, guava bbq sauce, mango slaw 16

ENTRÉES

PAN SEARED RED SNAPPER coconut rice, grilled asparagus and mango avocado relish 26

GRILLED SKIRT STEAK pepper and onion, lime mojo served with plantain arañitas 24

JOYCE FARMS CHICKEN honey, tomatoes, arugula, root vegetables, brussel sprouts and walnut dressing 22

CATCH OF THE DAY fresh local catch, butternut hash, shrimp and Zellwood corn cream sauce *Current Market Price*

BEEF TENDERLOIN AU POIVRE green peppercorn, cognac sauce, gorgonzola mashed potatoes, sautéed mushroom 32

GRILLED EGGPLANT spiced cauliflower puree, red pepper pesto 18

DESSERTS

APPLE TART fresh strawberries and cinnamon 7, a la mode 9

RUSTIC THREE BERRY TART chambord sauce 7, a la mode 9

FLOURLESS CHOCOLATE TORTE chocolate chip crumble, chocolate mousse 9, a la mode 11

CHEESECAKE salted caramel cheesecake, fresh berries 9, a la mode 11

KEY LIME PIE graham cracker crust 9, a la mode 11

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BOHEMIAN BRUNCH

AMERICAN PLATTER two eggs any style, bacon, sausage, potatoes, English muffin, butter & marmalade 15

AVOCADO TOAST multigrain bread, semi sundried tomatoes, fresh watercress & cilantro 13 *(add two poached eggs \$2)*

FRESH FRUIT & YOGURT cut fruit, berries, Greek vanilla yogurt, granola 13

KESSLER OATMEAL blueberries, apples, cranberries, cinnamon, brown sugar, sweet cream, pecans, walnuts 11

CONTINENTAL glorious morning & English muffin with butter & marmalade, choice of juice or coffee 8

EGG WHITE OMELET goat cheese, spinach, semi sundried tomatoes 10

CHEESE OMELET cheddar, swiss, mozzarella 9

STEAK AND EGGS 8oz skirt steak, two eggs any style, grilled asparagus, hash brown potatoes 25

PULLED PORK BENEDICT poached eggs, slow roasted pulled pork, tomato, hollandaise, English muffin 14

SALMON POWERBOWL salmon filet, red & white quinoa, baby spinach, sliced avocado, tomato, lime, cumin and cilantro vinaigrette 22
(add two poached eggs \$2)

CORNED BEEF SKILLET slow roasted corned beef, caramelized onion, swiss cheese, calabaza, potato, and kale hash, and sunny side up eggs. 16

STUFFED FRENCH TOAST brioche bread stuffed with orange vanilla cream cheese, Gran Marnier infused maple syrup. 13

TURKEY SWISS & BRIE lingonberry sauce, arugula, walnut vinaigrette, telera bread 12

STEAK SANDWICH skirt steak, fresh baguette, chimichurri mayo, watercress, charred onions and steak tomato 16

THE BRUNCH BURGER black angus burger, brioche bun, fontina cheese, tomato bacon chutney, fried egg, and bacon, french fries. 17

CHICKEN, APPLE & KALE SALAD romaine, goat cheese, dried cranberries, lentils, croutons, tomatoes, sherry fig vinaigrette 9 / 13

TRADITIONAL PANCAKES stack of three served with Grand Marnier syrup, citrus crème 9

CAST IRON WAFFLES served with Grand Marnier syrup, citrus crème 10

ENHANCEMENTS

FRESH DICED FRUIT small 5 / large 7

FRESH BERRIES small 7 / large 9

ROASTED FINGERLING POTATOES 4

TRADITIONAL SAUSAGE 5

APPLEWOOD BACON 5

TOASTED ENGLISH MUFFIN 4

STONE GROUND GRITS 4

BLUEBERRY MAPLE SAUSAGE 6

TOAST wheat, multigrain, white 4

STEEL CUT OATMEAL 4

COCKTAILS

BOTTOMLESS MIMOSAS available with purchase of breakfast or brunch entree 14

BOTTOMLESS BLOODYMARY available with purchase of breakfast or brunch entree 15

PEACH PEARL Ketel One peach infused vodka, Prosecco, Veev acai, Triple Sec, lime juice 12

CARIBBEAN BREEZE Flor de Cana Silver Rum, Pineapple Juice, Jalapeno Simple Syrup Floater of Malibu Coconut 12

ORCHARD FENCE Old Forester Bourbon, House Made Apple Cider, Sparkling Wine, Simple Syrup 11