



LAKESIDE

BAR + GRILL | CELEBRATION

When classically inspired dishes are elegantly presented your old favorites become new ones, all over again indoors or alfresco enjoy the view of the sparkling lakeside while enjoying of the restaurants in Celebration that locals call a favorite, artfully presented dishes transform your meal into a delightful experience for all your senses.

Executive Chef- Paul Gaskins

HANDCRAFTED POTABLES

- PEACH PEARL** 13
Ketel One peach infused vodka, Prosecco, Veev acai, Triple Sec, lime juice
- KESSLER MARGARITA** 13
Exotico Tequila, Triple Sec, Simple Syrup, Fresh Lime Juice, Orange juice
- FL LEMONADE** 13
Titos Vodka, Fresh Citrus Juice
Cointreau, Lemonade
- ORCHARD FENCE** 13
Old Forester Bourbon, House Made Apple Cider Sparkling Wine, Simple Syrup
- WHITE OAK AGED MANHATTAN** 18
Basil Hayden bourbon, sweet vermouth, Solerno blood orange
- MAPLE OLD FASHIONED** 15
Bulleit Bourbon, Maple Brown Sugar Orange Bitters

SHARABLE

- CRISPY BRUSSEL SPROUTS** 10
blue cheese, balsamic glaze, candied pecans
- CHARCUTERIE BOARD** 27
Persimmons, Castelvetrano olives, Hialeah currants, Calabrese Salami, Breseola, Cashel blue cheese, Butterkase cheese, Vintage cheddar cheese, Merlot wine jelly, Candied walnuts
- CRISPY EGGPLANT BRUSCHETTA** 15
Smokey Jalapeno Salted Chinese Eggplant Chips, Red Pepper Bruschetta, Avocado Poblano Creme
- KESSLER CALAMARI** 16
olives, peppers, capers
Grilled Lemon, harissa aioli
- MUSHROOM RAGU FLATBREAD** 17
seasonal mushroom ragu, fried arugula, shaved black truffle & Parmesan, roasted red pepper, topped with poached egg yolk
- SHAVED PEACH & HEIRLOOM TOMATO BURRATA** 14
extra virgin olive oil, blood orange balsamic reduction

MAINS

- GRILLED 8 OZ CENTER CUT FILET** 38
flowering kale, smashed potatoes blackberry port demi
- CRAB CRUSTED BRANZINO** 36
basil crab salad, Valencia orange beurre blanc Romanesco puree, flowering kale
- JOYCE FARMS CHICKEN BREAST** 28
rosemary honey, root vegetables & potatoes watercress
- SNAKE RIVER WAGYU ZABUTON** 30
black truffle Yuca fries, togarashi hollandaise
- SLOW ROASTED COFFEE RUB PORK RIB** 35
sweet bourbon glaze, jicama pikliz three cheese grits
- SEARED SCALLOP** 38
spiced pork belly & corn confit wild mushroom demi
- GRILLED SWORDFISH STEAK** 36
XO marinated, garlic & heirloom tomato smashed potato, miso dill broth
- COUNTRY STYLE RATATOUILLE** 26
eggplant, zucchini, squash, onion, roma tomato fresh field green salad & rustic grilled bread

LEAVES

- FLOWERING KALE SALAD** 10
flowering kale, avocado, mango, watermelon radish, habanero lime vinaigrette
- STRAWBERRY & PEACH SALAD** 11
Mick farms strawberries, avocado, onion peach slices, baby field greens peach nectar vinaigrette
- "BHC" CAESAR** 10
romaine, roasted poblano dressing bacon cornbread crumble, parmesan cheese

BOWLS

- MINISTRONE SOUP** 9
tomato broth, kidney beans, carrots, celery, onion, orecchiette pasta
- COCONUT RICE** 6
- SMASHED POTATO WITH HEIRLOOM TOMATO AND GARLIC** 6
- THREE CHEESE GRITS** 6
- HERB OILED ASPARAGUS** 7
ADD TOGARASHI HOLLANDAISE +1
- BLACK TRUFFLE FRIES** 7

LOCAL INSPIRATION

The best inspiration is the one created close to home. We are proud to partner with these local partners.

- Cahaba Clubs, Odessa, FL**
Micro Greens
- Wish Farms, Plant City, FL**
Strawberries, Blueberries
- Grimes Produce, Plant City, FL**
Strawberries
- Waterkist Farms, Orlando, FL**
Heirloom Tomatoes
- B&W Growers, Fellsmere, FL**
Arugula
- J&J Family Farms, West Palm Beach, FL**
Squash, Eggplant
- Titan Farms, FL**
Florida Peaches
- Branch Family or Farms, Belle Glade, FL**
Yellow corn, radish

SPARKLING

Veuve Clicquot “Yellow Label” <i>Reserve Cuvée Brut</i>	21	105
Villa Sandi <i>Prosecco</i> Veneto Italy, NV	12	56
Mumm <i>Brut Rose</i> Napa	13	59
Poema <i>Cava</i>	12	54
Moet Imperial 187ml <i>Brut</i>		35

CHARDONNAY

Smoke Tree <i>Chardonnay</i> Sonoma	13	60
Iconoclast <i>Chardonnay</i> Sonoma	12	55
Chalk Hill <i>Chardonnay</i> Sonoma		50
Le Crema <i>Chardonnay</i> Sonoma Coast		55
Kessler Collection by Raymond <i>Chardonnay</i> Napa	9	40
Kessler Collection by Raymond <i>Chardonnay Reserve</i> Napa		48
Cakebread Cellars <i>Chardonnay</i> Napa		83
Noble Vines 446 <i>Chardonnay</i> Monterey	8	36
Oberon <i>Chardonnay</i> Carneros	13	60
Mer Soleil <i>Chardonnay</i> Santa Lucia		46

OTHER WHITES

Whispering Angel <i>Rose</i> Provence	10	45
Four Graces <i>Rose</i> Willamette Valley	12	52
Albrecht <i>Gewürztraminer</i> Alsace		65
The Crossing <i>Sauvignon Blanc</i> Marlborough NZ	11	45
Noble Vines 424 <i>Sauvignon Blanc</i> Monterey	9	40
Stag’s Leap <i>Sauvignon Blanc</i> Napa		73
Emmolo <i>Sauvignon Blanc</i> Napa Valley	10	42
Pighin <i>Pinot Grigio</i> Friuli Grave	10	40
Terlato <i>Pinot Grigio</i> Friuli	11	50
Barone Fini <i>Pinot Grigio</i> Valdadige Trenti	9	38
Erath <i>Pinot Gris</i> Willamette Valley	12	52
Acrobat <i>Pinot Gris</i> Oregon	9	40
Conundrum <i>White Blend</i> Napa	11	48
Caposaldo <i>Moscato</i> Lombardy, Italy	11	48

PINOT NOIR

Diora <i>Pinot Noir</i> Monterey	12	56
Carmel Road <i>Pinot Noir</i> Monterey		78
The Calling <i>Pinot Noir</i> Monterey		96
Byron Nielson <i>Pinot Noir</i> Santa Maria Valley		112
Penner-Ash <i>Pinot Noir</i> Willamette Valley		120

CABERNET SAUVIGNON & CAB BLENDS

Roth <i>Cabernet Sauvignon</i> Alexander Valley		76
Paraduxx “Z Blend” Napa		87
Black Stallion <i>Cabernet Sauvignon</i> Napa		78
Oberon <i>Cabernet Sauvignon</i> Napa		81
Joseph Carr <i>Cabernet Sauvignon</i> Napa		87
Caymus <i>Cabernet Sauvignon</i> Napa		136
The Kessler Collection Napa	10	40
Bohemian Collection <i>Cabernet Sauvignon</i> North Coast	13	50
Ferrari Carano “Siena” <i>Red Blend</i> Sonoma	12	48
Intrinsic <i>Cabernet Sauvignon</i> Columbia Valley	11	50

OTHER REDS

Alta Vista Estate <i>Malbec</i> Argentina	11	48
Ben Marco <i>Malbec</i> Mendoza	10	45
North Star <i>Merlot</i> Columbia Valley		96
Cecchi <i>Chianti</i> Tuscany	10	45
Rutherford Hill <i>Merlot</i> Napa		78
Duckhorn <i>Merlot</i> Napa	12	56
Barone Fini <i>Merlot</i> Trentino	9	40
Susana Balbo Signature <i>Malbec</i> Mendoza		72
Edmeades <i>Zinfandel</i> Mendocino	10	45