



LAKE SIDE

BAR + GRILL | CELEBRATION

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 al fresco, 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.

COCKTAILS

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 14

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 liquor

MAPLE OLD FASHIONED 15

Bulleit Bourbon, Maple Syrup,
Brown Sugar, Orange Bitters

SHAREABLE

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

HUNTER'S BOARD speck, soppressata, truffle chicken mousse, Naked goat and cambozola cheese, giardinere
peach bourbon jam 26

CRISPY BRUSSELS SPROUTS balsamic glaze, blue cheese, candied pecans 9

HEIRLOOM TOMATO BURRATA extra virgin olive oil, balsamic reduction 14

SOUPS & SALADS

ICED GAZPACHO zesty tomato, farm box cucumber, cucumber salsa 8

FRENCH ONION SOUP classic French onion soup, melted gruyere and parmesan, baguette crostini,
served with field green salad 10

STRAWBERRY & PAPAYA SALAD locally picked Mick farms strawberries, avocado, onion, sweet papaya,
baby field greens, and papaya seed vinaigrette dressing 14

CAESAR romaine lettuce, toasted croutons and shaved parmesan and Caesar dressing, 11

POWERBOWL red & white quinoa, baby spinach and mixed greens, avocado, tomato, lime, lemon vinaigrette 14

Enhance your salad **CHICKEN BREAST** 8 - **SHRIMP** 10 - **SALMON FILET** 14

SANDWICHES

SMOKED TURKEY BREAST CLUB applewood bacon, tomato, brie, avocado aioli on multigrain bread 16

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

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

HOT HONEY CHICKEN SANDWICH breaded chicken breast, honey glaze, pickled jalapeno slaw, blue cheese crumble 16

ENTRÉES

PAN SEARED SNAPPER coconut rice, asparagus, and mango avocado relish 30

JOYCE FARMS CHICKEN honey, tomatoes, arugula, root vegetables, brussels sprouts and walnut dressing 25

GRILLED CENTER CUT FILET butternut squash puree, flowering kale, spicy pepper, blue cheese butter 36

CRAB TOPPED BRANZINO basil crab salad, Valencia Orange beurre blanc, Romanesco puree, fresh frisee 32

BRAISED SHORT RIB sous vide short rib, polenta cake, roasted baby carrots, Kessler cabernet sauvignon demi 35

DESSERTS

APPLE TART fresh strawberries and cinnamon 10

RUSTIC THREE BERRY TART fresh berries and powdered sugar 10

FLOURLESS CHOCOLATE TORTE fresh berries and whip cream 10

RASPBERRY DONUT CHEESECAKE creamy raspberry donut cheesecake, white chocolate sauce and raspberry coulis 10

KEY LIME PIE graham cracker crust 10

A la mode +2

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

SPARKLING

Veuve Clicquot “Yellow Label” <i>Reserve Cuvee Brut</i>	21	105
Riondo <i>Prosecco Extra Dry</i> Veneto Italy, NV	11	50
Mumm <i>Brut Rose</i> Napa	12	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
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
Borne of Fire <i>Chardonnay</i> Columbia Valley		65
Oberon <i>Chardonnay</i> Carneros	13	60
Mer Soleil <i>Chardonnay</i> Santa Lucia		46

MORE WHITES

Whispering Angel <i>Rose</i> Provence	10	45
Four Graces <i>Rose</i> Willamette Valley	12	52
Albrecht <i>Gewürztraminer</i> Alsace		65
Wairau River <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

CABERNET SAUVIGNON & CAB BLENDS

Roth <i>Cabernet Sauvignon</i> Alexander Valley		76
Paraduxx “Z Blend” Napa		87
Black Stalion <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
Altered Dimension <i>Cabernet Sauvignon</i> Columbia Valley	10	45

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

MORE 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

PORT

Dow’s Late Bottled Vintage <i>Porto</i> Portugal	9	58
Warre’s Otima10 <i>Old Tawny Porto</i> Portugal	10	66



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