



LAKESIDE

BAR+GRILL | CELEBRATION

BRUNCH
Served 6:30am-3pm
SATURDAY & SUNDAYS

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.

BOHEMIAN BRUNCH

HEALTHY START

AVOCADO TOAST multigrain bread, semi sundried tomatoes, fresh arugula & cilantro 14 (add two poached eggs \$2)(add smoked salmon \$4)

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

KESSLER OATMEAL blueberries, apples, dried cranberries, cinnamon, brown sugar, sweet cream, pecans 13

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

POWERBOWL red & white quinoa, baby spinach, avocado, tomato, lime, lemon vinaigrette 12

(add two poached eggs \$2) Enhance your salad **CHICKEN BREAST** 7 - **SHRIMP** 10 - **SALMON FILET** 12

GRIDDLE & GRILL

CROQUE MONSIEUR french country ham, dijonnaise, melted swiss on brioche, field greens (add fried egg \$2) 15

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

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

TRADITIONAL PANCAKES stack of three served with berry compote, grand marnier syrup , citrus crème 11

CARAMEL PECAN CHEESECAKE WAFFLES served with berry compote, grand marnier syrup , citrus crème 13

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

BRUNCH CLASSICS

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

COUNTRY SCRAMBLE caramelized onions, calabaza, spinach, semi sundried tomatoes, cheddar cheese 12

CHEESE OMELET cheddar, swiss, mozzarella 10 (add up to three fillings for \$3)

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

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

PULLED PORK BENEDICT poached eggs, slow roasted pulled pork, tomato, hollandaise, English muffin 15

ENHANCEMENTS

FRESH DICED FRUIT small 6 / large 8

FRESH BERRIES small 8 / large 10

ROASTED FINGERLING POTATOES 4

TRADITIONAL SAUSAGE 5

TOASTED ENGLISH MUFFIN 4

APPLEWOOD BACON 5

TOAST wheat, multigrain, white 4

STEEL CUT OATMEAL 5

COCKTAILS

BOTTOMLESS MIMOSAS available with purchase of breakfast or brunch entree 16 (two hour bottomless limit)

BOTTOMLESS BLOODYMARY available with purchase of breakfast or brunch entree 16 (two hour bottomless limit)

PEACH PEARL Ketel One peach infused vodka, Prosecco, Veev acai, Triple Sec, lime juice 13

FL LEMONADE Titos Vodka, Fresh Citrus Juice, Cointreau, Lemonade 14

To ensure an enjoyable experience for all of our guests, there is a maximum 2 hour limit for seating for all parties.

We appreciate your understanding and hope you enjoy your experience.

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

SPARKLING

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| 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

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|---|----|----|
| 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

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|---|----|----|
| 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 Trenti9 | 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

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| 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

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|---|----|-----|
| Smoke Tree <i>Pinot Noir</i> Sonoma | 13 | 60 |
| Diora <i>Pinot Noir</i> Monterey | | 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

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|---|----|----|
| 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

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