



## RESTAURANT

### JOIN US FOR BREAKFAST, LUNCH AND DINNER.

Start your day with a hot cooked-to-order breakfast including items such as pancakes, French toast, sausage, bacon and breakfast potatoes; eggs and omelets; and our signature waffles with scrumptious toppings. Juice, coffee, tea or milk included. Our restaurant is located in the Pavilion.

Adult breakfast • 15.95

Children ages 12 and under breakfast buffet • 8.95

### BREAKFAST (hours subject to change)

6:00 a.m. to 11:00 a.m., Monday - Friday

7:00 a.m. to 11:00 a.m., Saturday and Sunday

### LUNCH

11:00 a.m. to 4:00 p.m., Daily

### DINNER

4:00 p.m. to 10:00 p.m., Daily

### BAR (hours subject to change)

11:00 a.m. to 11:00 p.m., Daily

## IN-ROOM DINING

### IN-ROOM DINING PROVIDED BY LAGER HEADS

2:00 p.m. to 10:00 p.m., Daily

Dial 5624 to place your order.

There will be a 20% service charge added to your check.

Contact the Guest Service Hotline for further details.

Contact the front desk for holiday hours of operation.



## THE SHOP

Open 24-hours a day and located in the Lobby, you'll find most anything you need in our quick-stop-mart, including sundries, cold beverages, beer or wine\*\*, gourmet hot beverages, snacks, ice cream, and locally made products.

\*\*The hours for on-premises sales of alcohol may vary by local ordinance, municipal, county or state laws. The sale of alcohol may not be permitted in all locations

\*These items can be cooked to your preference. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team.

## APPETIZERS

### PICKLE FRIES • 7.99

Battered and Fried, Green Chili Aioli

### HAND BREADED CHEESE CURDS • 8.99

White Cheddar Cheese Curds, Scallion Ranch

### GIANT PRETZEL • 8.99

Beer Cheese Dipping Sauce, Spicy Mustard

### BUFFALO SHRIMP • 13.99

Fried Shrimp, Lager Head's Signature Hot Sauce, Bleu Cheese Dressing

### SIGNATURE WINGS • 11.99

Lightly dusted, Celery, Ranch or Blue Cheese Choose: Traditional Buffalo, Lager Head's Signature Hot Sauce, Sweet BBQ, Garlic Parmesan or Old Bay

## SALADS

### TOSSED GREEN SIDE SALAD • 5.99

Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Garlic Croûtons

Add Grilled Chicken \$5, Grilled Portobello Cap \$5, Grilled Shrimp \$7 or Grilled Fish of the Day \$8

### CAESAR SALAD • 8.99

Crisp Romaine, Shredded Parmesan, Garlic Croûtons, Rustic Caesar Dressing

Add Grilled Chicken \$5, Grilled Portobello Cap \$5, Grilled Shrimp \$7 or Grilled Fish of the Day \$8

### COBB SALAD • 13.99

Grilled Chicken, Crisp Romaine, Hard Boiled Egg, Sliced Avocado, Bacon, Shredded Cheddar Jack Cheese, Tomato, Sliced Cucumbers

### GOAT CHEESE SALAD • 12.99

Field Greens, Orange Wedges, Crumbled Goat Cheese, Dried Cranberries, Almonds, Honey Chipotle Dressing

## SIDES

Chef's Vegetables • 3.99

Collard Greens • 3.99

Coleslaw • 3.99

Sweet Potato Fries • 3.99

Mashed Potatoes • 3.99

Baked Mac & Cheese • 4.99

## CHEF CRAFTED BURGERS

Served with your choice of Boardwalk Fries or Cole Slaw

Add to any burger for \$1.50 each: Apple Smoked Bacon, American, Cheddar, Swiss, Jalapeño Jack, Provolone, Bleu Cheese, Muenster, Sautéed Mushrooms, Caramelized Onion, Crispy Tobacco Onion Strings, Avocado

### CLASSIC\* • 12.99

80/20 Beef, Cheddar Cheese, Lettuce, Tomato, Toasted Brioche Roll

### COWBOY\* • 14.99

80/20 Beef, Sliced Pickles, Tobacco Onions, Cheddar Cheese, Sweet BBQ Sauce, Lettuce, Tomato, Toasted Texas Toast

### MUSHROOM SWISS BURGER\* • 13.99

80/20 Beef, Swiss Cheese, Sautéed Mushrooms, Toasted Ciabatta Roll

### GREEN CHILI BURGER\* • 12.99

80/20 Beef, Green Chili Relish, Pepper Jack Cheese, Sliced Avocado, Lettuce, Tomato, Toasted Brioche Roll

### SOUTHERNER\* • 14.99

80/20 Beef, House Made Pimento Cheese, Honey Pepper Bacon, Lettuce, Tomato, Onion, Toasted Sourdough

### BEYOND • 13.99

Vegan Patty, Lettuce, Tomato, Vegan Roll

### SUBSTITUTE A CHICKEN BREAST OR TURKEY PATTY FOR ANY BURGER

\*These Items can be cooked to your preference. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## SANDWICHES

Served with your choice of Boardwalk Fries or Cole Slaw

### FRIED CHICKEN SANDWICH • 12.99

Fried Chicken Thigh, Bacon, Muenster Cheese, Ranch, Lettuce, Tomato, Toasted Brioche Roll

### JUMBO CRAB CAKE SANDWICH • 16.99

Lump Crab Cake, Tartar Sauce, Lettuce, Tomato, Toasted Brioche Roll

### TURKEY MELT • 12.99

Cheddar Cheese, Lettuce, Tomato, Onion, Cracked Pepper Mayo

### THE REUBEN • 14.99

House Made Bourbon Braised Corned Beef, Sauerkraut, White Cheddar Cheese, Thousand Island, Toasted Rye Bread

## FORK & KNIFE

### FRIED SHRIMP DINNER • 19.99

Eight Hand Breaded and Fried Shrimp, House Cocktail Sauce, Lemon

### PORTABELLA AND FRIED GREEN TOMATOES • 16.99

Grilled Sweet Balsamic Portabello, Fried Green Tomatoes, Sautéed Spinach, Red Bell Peppers, Red Onion, Roasted Red Pepper Cream Sauce, Burrata Cheese

### CENTER CUT SIRLOIN\* • 24.99

10oz Center Cut Sirloin, Cabernet Demi

Make it a Surf and Turf "Lager Head's Style": Grilled Shrimp, Garlic Butter, Grilled Peppers and Onions for an additional \$5

### FRESH CATCH OF THE DAY\* • 24.99

Served Seared, Blackened or Bronzed Catch of the Day

### CRAB CAKE DINNER • 25.99

Jumbo Lump Crab Cake, Lettuce, Tomato, Onion, Lemon Tartar Sauce

## WINE

Ava Grace Cabernet • 7/26

Louis Martini Cabernet • 9/40

Mark West Pinot Noir • 8/32

Ava Grace Merlot • 7/26

Ava Grace Chardonnay • 7/26

Ava Grace Pinot Grigio • 7/26

Kim Crawford Sauvignon Blanc • 9/40

All Day Rose • 7/25

Kenwood Yalupa Brut • 7/26

## BEER

Draft Beer:

New Realm Hazy Like a Fox- New England Style IPA • 7

Wasserhund Scally Wag- Boysenberry Gose • 8

(Brewed specifically for Lager Heads)

Allagash - White Ale • 8

Devils Backbone Vienna Lager- Lager • 7

O'connor El Guapo- Agave IPA • 7

Hardywood Great Return - IPA • 8

Deschuttes Black Butte - Porter • 8

Kona Big Wave- Golden Ale • 6

Ask about our Seasonal Draft Options

Bottle Beer:

Bud Light • 4.50

Michelob Ultra • 4.50

Coors Light • 4.50

Miller Lite • 4.50

Corona • 6

Heineken • 6