

Sean Brown, General Manager
Nicole Connolly, Chef

LAKEHOUSE

AT CHURCH LANDING

Appetizers

Polenta Fries

Parmesan-scented polenta, fried golden brown.
Charred tomato sauce. 8.

Pork Tacos

Slow-braised pork belly with apple bacon slaw
on warm flour tortillas and mixed greens. 9.

Duck Rillettes

Our house made duck "pate" served with Chef's
selection of cheese, fig preserves and baguette. 9.

Shrimp Cocktail *

Fresh lemon horseradish cocktail sauce. 14.

Mussels

Steamed with our signature
Common Man Bloody Mary mix, shallot
and garlic. Lemon pepper crostini. 8.

Baked Brie

Brie cheese topped with a bitter orange jam,
caramelized bacon and cinnamon apple relish.
Garlic butter crostini. 9.

Lakehouse Pizza

Topped with garlic oil, arugula-walnut pesto,
prosciutto, leeks, mushrooms and
herbed ricotta cheese. 10.

Soups & Salads

Lobster Corn Chowder

Maine lobster, corn, sherry and cream,
served with warm cornbread. 8.

Potato Leek Truffle

Crème fraîche, black truffle shavings. 7.

Today's Soup Chef's daily whim. 4.

Boathouse *

Seasonal greens, Gorgonzola,
candied hazelnuts, balsamic vinaigrette. 6.

Caesar

Crisp romaine, olive oil toasted
croutons, anchovies. 6.

Roasted Beet *

Arugula tossed with roasted beets and topped
with warm walnut crusted goats cheese
and sesame sticks. Herb vinaigrette. 8.

Church Landing

Lettuce wedge with roasted tomato,
pickled onions, bacon, gorgonzola cheese
and scallion bleu cheese dressing. 7.

Signature Entrées

NY Sirloin

Center-cut select choice, char-grilled with
smoked sea salt. Parmesan herb fries,
sweet and sour onions. Market Price.
🍷 Cabernet Sauvignon

Tenderloin of Beef

Char-grilled, roasted garlic mashed potatoes.
Mustard cognac cream. 24.
🍷 Malbec

Butternut Squash *

Roasted butternut squash stuffed with
citrus Quinoa pilaf and oven roasted vegetables.
NH maple syrup. 16. Add grilled chicken. 4.
🍷 Riesling or Chardonnay

Trio of Duck

Spiced breast, confit of leg and foie gras
demi-glace, roasted garlic mashed potatoes. 22.
🍷 Chardonnay

Lakehouse Cottage Pie

Boneless beef short rib slow braised
and topped with caramelized onions.
Parmesan and Swiss cheese potato crust. 16.
🍷 Zinfandel

Entrées

Roasted Chicken

Buttermilk-braised, roasted crisp,
carmelized artichoke, wild mushrooms
and onions. Gratin potatoes. 17.
🍷 Chardonnay

Hanger Steak *

Seasoned, char-grilled with a smokey
barbeque rub and onion thyme relish. 20.
🍷 Cabernet Sauvignon

Kobe Beef Burger

All natural ground beef, grilled with leeks, bacon
and Cheddar. Truffle-dusted steak fries,
charred tomato ketchup. 16.
🍷 Common Man Ale

*Each day, our chefs create special offerings
using the freshest seasonal ingredients.*

*Your server will happily share tonight's special
Appetizers, Entrées and Desserts.*

From the Sea

Portsmouth Seafood Stew *

A classic seafood stew, with Maine lobster,
shrimp, scallops, clams and mussels in a fennel
tomato broth. Grilled crostini
and saffron rouille. Market Price.
🍷 Chardonnay

Scallops *

Day boat scallops, pan seared
with fresh herb oil. Wild rice pilaf. 21.
🍷 Sauvignon Blanc

Lobster Ravioli

Hand-crafted lobster ravioli with
shiitake mushrooms, peas and fresh herbs.
Citrus butter. 19.
🍷 Chardonnay

Salmon *

Atlantic salmon, char-grilled with chili herb aioli.
Polenta fries, sautéed spinach. 20.
🍷 Pinot Noir

Sides

Garlic Sautéed Spinach. 4.

Truffle-dusted Steak Fries 5.

Polenta Fries 5.

Potato Gratin 5.

Wild Rice Pilaf. 4.

We are pleased to feature "farm to table" offerings.

*We partner with the following
local farms and businesses:*

The Sandwich Creamery, Sandwich NH

Ledgewood Farm, Moultonborough, NH

Mt. Cube Farm, Orford, NH

Great Rock Farm, Center Sandwich, NH

Pete & Gerry's Eggs, Monroe, NH

North Country Smokehouse, Claremont, NH

Owens' Truck Farm, Holderness, NH

Portsmouth Lobster Co., Portsmouth, NH

Café Monte Alto, Plymouth, NH

* Healthier choices for guests enjoying Cascade Spa. Dietary restrictions or special needs? Just ask!

🍷 *Recommended pairings for your enjoyment.*

Meat Temps: rare - red, cold center; medium rare - red, warm center; medium - pink, warm center with no pink edges;
medium well - pink warm center, grey to edges, well - grey (and incidentally, not recommended)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Did You Know?...

Lakehouse is a proud member of the Common Man Family of Restaurants. We opened our first restaurant, Common Man Ashland, in 1971. Since then we've set some standards in these parts and we'd like to share some facts with you while you dine with us...

About our staff - Our staff, our most valuable asset, has the longest average tenure of any restaurant group in N.H.! We're proud of this. They're the best there is.

Did you know? During the growing season we use fresh local produce whenever possible and grow our own fresh herbs right here at the Inn!

We proudly recommend our NH-made Common Man Ale. Give it a try. We also serve non-alcoholic wine and beer. Just ask!

All of our Chefs and Management are "Serve Safe" certified by the National Restaurant Association. We use latex-free gloves in food preparation.

Fine Print

Join us for Sunday Brunch here at Lakehouse from 9 a.m.-2 p.m. We also offer Sunday Brunch at our Concord and Windham Common Man Restaurants.

Open - Lakehouse is open for breakfast, Sunday brunch, lunch and dinner.

Plastic - We accept Discover, American Express, Mastercard, Visa or any other previously negotiated form of exchange.

Oh Yes! The State of N.H. has enjoined us to hold 9% from you, for them. What can we say?

Crowd Control - When there are lots of you, 6 or more, we discourage separate checks to provide you with faster, better service.

Air Control - All of our dining rooms are non-smoking.

Large Parties - We can accommodate you for meetings or gatherings. Please let us know in advance. We reserve the right to add a gratuity to parties of eight or more.

Café Monte Alto coffee is roasted for us daily in Plymouth, NH. It is 100% fair trade and comes directly from family-owned farms in Peru. A portion of the proceeds from the sale of this coffee goes to Cooperu, Inc., an organization helping the many needy in Peru. montealto.com.

Dinner and a Show! Check out The Flying Monkey Movie House & Performance Center located in Plymouth, NH for an exciting line up of world-class entertainment! flyingmonkeynh.com

Our fry oil does not contain trans fats and we recycle it for our vehicles and furnaces!

We love to hear from you! Please fill out a comment card today and tell us what you think! Sign up for our "Common Source" e-mail newsletter and we'll let you know about all of our special events like restaurant openings, wine dinners and celebrations at all of our Common Man Family restaurants.

Directions, menus, gift cards, career opportunities and Company Store at theCman.com.

Visit the Common Man Company Store - just across the street from the Common Man in Ashland. We stock your favorite Common Man goodies: dips, cheeses, bread, wines, Bloody Mary mix, clothing, mugs and more. We also have wonderful toys, candles, linens, dishwares, soaps, lotions and our own Common Man Inn's Spa product line. Check out our famous homemade Common Man-made fudge and our 20-foot-long penny candy counter. We're proud to offer NH and New England made products and crafts from local artisans. We custom make gift baskets for all occasions. Call ahead, or come in and design your own basket!

The Common Man Family, since 1971 proudly serving...    



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