



AT CHURCH LANDING

Appetizers

Crab Cake

Crisp, pan-roasted lump crab cake with roasted asparagus and béarnaise. 13.

Shrimp Cocktail

Chilled jumbo shrimp, celeriac remoulade with horseradish cocktail sauce. 16.

Fresh Mussels

PEI mussels steamed in the traditional Provençal style with garlic, shallots, tomatoes, capers and white wine. 11.

Tuna Tacos*

Ahi tuna, crispy fried taro root, guacamole, pickled jicama and carrots. Finished with wasabi aioli. 13.

Grilled Pizza

Hand-tossed, grilled dough, house-made chicken sausage, herbed ricotta, roasted fennel purée, pickled cherry peppers and olive oil-kissed arugula. 12.

Chicken Wings

Tossed with maple Sriracha sauce and served with carrot and celery bleu cheese salad. 11.

Artisanal Cheese Board

Chef's selection of artisan-produced cheese and charcuterie, fig jam, cured olives and crisp lavash flatbread. 15.

Soups & Salads

Lobster Corn Chowder

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

Five Onion Soup

Caramelized onions, rich beef stock, thyme-rubbed crouton and Gruyère. 7.

Lakehouse Salad

Mixed greens, shaved Parmesan, candied pecans, cherry tomatoes and cucumber ribbon. House vinaigrette. 8.

Caesar Salad

House-baked Asiago cup filled with Romaine, traditional dressing and garlic croutons. Anchovies? 8.

The Wedge

Crisp iceberg, Applewood smoked bacon, bleu cheese, shaved red onion and overnight tomatoes. 9.

House Cuts

Char-grilled, hand-cut steaks served with a roasted garlic bulb, dressed arugula, your choice of one side and house-made demi-glace or béarnaise.

Prime Rib Eye Steak* 37.

Filet Mignon* 36.

Prime NY Sirloin* 34.

Rack of Lamb* 41.

Sides 6.

Braised Greens

Creamed Spinach

Roasted Mushrooms

Roasted Asparagus

Roasted Baby Carrots

Roasted Fingerling Potatoes

Buttermilk Mashed Potatoes

House-Fried Rice

Southern-Style Baked Beans

Parmesan Truffle Fries

Asian Vegetable Stir Fry

Signature Entrées

Roasted Chicken

All-natural roasted half chicken, young potatoes, roasted cipollini onion and pan jus. 25.

Turned Squash and Polenta

Parmesan polenta cake, turned zucchini and summer squash. Olive and artichoke pomodoro and herbed ricotta. 20.

Duck

Seared breast, house-fried rice, braised bok choy and hoisin glaze. 29.

Pork Chop*

Grilled, Heritage chop with Southern-style baked beans, braised greens and fried okra. 26.

Kobe Burger*

Grilled, 12 oz. Kobe beef burger, house-made pickles, lettuce, vine-ripe tomato and shaved red onion on brioche. Served with French fries. 18.

Add bacon 2. • Add Cheddar or smoked bleu cheese 1.50

Salmon*

Pan-roasted, miso-glazed filet, Asian vegetable sir fry and chili-scented ponzu. 25.

Pan-Seared Scallops

Seared sea scallops, bacon lardons, butter-braised celery, cipollini onions, lemon thyme beurre blanc and crispy fingerlings. 36.

New England Haddock

Fresh haddock baked in a lobster sherry cream, herb-roasted fingerling potatoes and asparagus. 23.

Each day, our chefs create dishes using the freshest seasonal ingredients. Your server will happily share tonight's special appetizers, entrées and desserts.

We are pleased to feature "farm to table" offerings. We partner with the following local farms and businesses...

Cardigan Mountain Orchard, Alexandria, NH • Brookford Farm, Canterbury, NH • Sandwich Creamery, Sandwich, NH • Mt. Cube Farm, Orford, NH
 New Hampshire Mushroom Company, Tamworth, NH • Café Monte Alto, Plymouth, NH • Pete & Gerry's Eggs, Monroe, NH
 North Country Smokehouse, Claremont, NH • Owens' Truck Farm, Holderness, NH

Meat Temperatures: 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.

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.

We proudly recommend our Common Man Ale, brewed for us by our friends at Smuttynose Brewing Company located in Hampton, NH. 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

Open - Lakehouse serves breakfast Monday-Saturday 7:30-10 a.m., lunch Monday-Saturday 11:30 a.m.-3 p.m., and dinner 5-9 p.m., Sunday-Thursday, and until 9:30 p.m. on Friday and Saturday. Join us for Sunday Brunch from 9 a.m.-2 p.m.

Plastic - We accept Common Man gift cards, 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 and Special Events - 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.

Our Common Man Joe is fair trade coffee. The 100% Arabica beans are shade-grown, picked by hand, rested in pergamino to dry gradually over time, husked just prior to shipment, and roasted for us in Plymouth, NH by Café Monte Alto. montealto.com

Our fry oil does not contain trans fats.

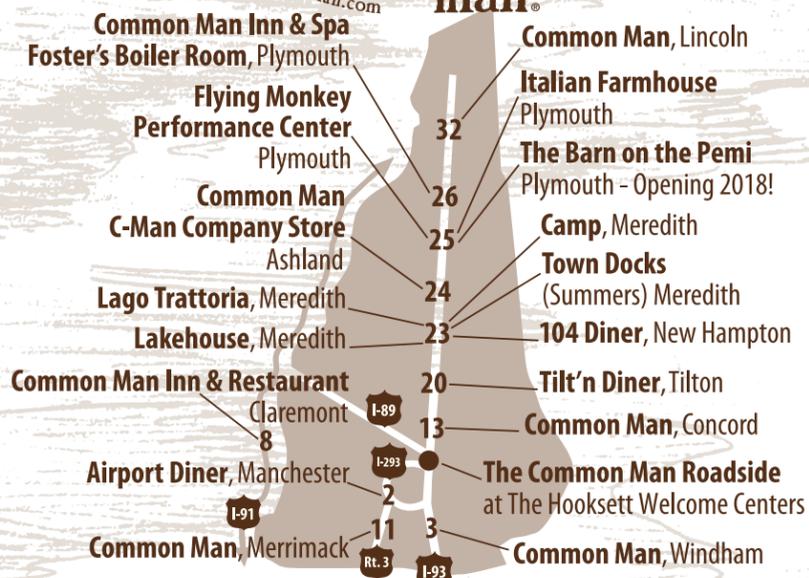
Experience dinner and a show - Movies too! Check out The Flying Monkey Movie House & Performance Center located in Plymouth, NH for an exciting lineup of world-class entertainment! Schedule and tickets at flyingmonkeynh.com

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.

Visit the Common Man Company Store located just across the street from the Common Man in Ashland and online at theCman.com. We stock your favorite Common Man gear and goodies. Check out our famous homemade fudge and penny candy counter. We custom-make gift baskets for all occasions. Call ahead, or come in and design your own basket!

NH's Common Man Family since 1971, proudly serving Coca-Cola, Diet Coke, Cherry Coke, Sprite, Seagram's Ginger Ale, Gold Peak Tea, Minute Maid, Minute Maid Orchard's Best, Vitamin Water and Smartwater.

Assorted flavors of Common Man private label sodas are available in glass bottles.



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