

## Starters

**Crawfish Poppers** \$8.85  
Crawfish Tails lightly coated and Fried  
served with Remoulade Sauce

**8 or 12 Wings** \$7.75/\$9.55  
Wings Served with Blue Cheese Dipping Sauce

**Crab Claws** \$13.95  
Gulf Coast Crab Claws Fried to perfection  
Served with Remoulade Sauce

**Potato Fries** \$5.95  
A Basket of Seasoned Potato Wedges with  
Spicy Mayonnaise

**Rings** \$6.95  
Beer Battered Onion Rings with Spicy Mayonnaise

**Soup** \$5.75  
Specialty Soup Created Fresh Everyday

**Gumbo** \$6.50  
Grand Seafood Gumbo

## Salads

**Caesar / Chicken Caesar** \$5.95 / \$11.95  
Crisp Young Tender Romaine Lettuce  
served with Shredded Parmesan Cheese,  
Croutons and Caesar Dressing

**Lakewood Chopped Salad** \$11.50  
Chopped Iceberg and Romaine Lettuce  
served with Blackened Chicken, Green Tomato  
Relish, Vegetable Chow Chow, Bacon, Tomatoes,  
Green Onions and a Roasted Vidalia Onion Dressing

**Lakewood "Wedge" Salad** \$11.95  
"Prosciutto Bacon", Tobacco Onion Rings, Red  
and Yellow Pear Tomatoes and Blue Cheese Dressing

## Sandwiches

*All Sandwiches served with Pickle Garnish and your  
choice of French Fries, Sweet Potato Fries or Fresh Fruit*

**Club Sandwich** \$9.75  
Traditional Club Sandwich

**Traditional Reuben** \$9.85  
Sliced Corn Beef, Sauerkraut, Swiss Cheese  
and Marble Rye Bread Smothered with  
Thousand Island Dressing

**Honey-Pecan Chicken Wrap** \$9.75  
Southern Honey-Pecan Chicken Salad served  
with Baby Greens in an Herb Wrap

**The Southwestern "BLAT"** \$9.75  
Our BLT with a twist featuring Applewood  
Smoked Bacon, Lettuce, Avocado Spread, Tomato  
and Chipotle Mayo in an Herb Wrap

**The Dog** \$4.00  
Quarter Pound All Beef Hot Dog on a Warm Bun

**Grouper Reuben** \$12.95  
Sautéed Grouper Fillet presented with "Coleslawkraut",  
Cajun Remoulade and Swiss Cheese on Marble Rye Bread

**Pitch and Putt** \$10.45  
Ask your Server about the Chef's Daily Creation

**"Pomeroy's Pro" Burger** \$9.45  
Grilled 8 oz. Beef\* Patty served on a toasted Onion Roll  
Add Smoked Bacon \$1.00  
Cheddar, American, Swiss or Pepper Jack Cheese \$1.00

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

## Lakewood Desserts

**Grand Bread Pudding** \$6.95  
with Whiskey Sauce

**Chocolate Mousse Cake** \$6.95

**Häagen Daaz® Vanilla Ice Cream** \$4.95

**Häagen Daaz® Chocolate Ice Cream** \$4.95

## Mojitos

All of our Mojitos are Handcrafted, Well Balanced and made out of 100% Fresh Ingredients thus creating the perfect cocktail

### **Classic Mojito** \$8.50

Fresh Mint, Simple Syrup, Limes and Rum

### **Strawberry Mojito** \$8.50

Fresh Strawberries, Fresh Mint, Simple Syrup, Limes and Rum

### **Raspberry Mojito** \$8.50

Fresh Raspberries, Fresh Mint, Simple Syrup, Limes and Rum

### **Blueberry Mojito** \$8.50

Fresh Blueberries, Fresh Mint, Simple Syrup, Limes and Rum

### **Mojito Medley** \$8.50

Fresh Strawberries, Fresh Blueberries, Fresh Raspberries, Fresh Oranges, Fresh Lemons, Fresh Mint, Simple Syrup, Limes and Rum

## Specialty Cocktails

### **"Tiger Woods"** \$6.00

Smirnoff Vodka, Lime Juice, Cranberry Juice

### **"Classic Jack"** \$6.00

Jack Daniels and Coca Cola®

### **"Sam's Secret"** \$7.50

Smirnoff Vodka, Fresh Strawberries, Orange Juice  
Topped with Whipped Cream and Strawberry

### **"Vodka Palmer"** \$6.50

Smirnoff Vodka, Freshly Brewed Iced Tea, Lime Juice  
and Simple Syrup

## Martinis

All of our Martinis Contain 3 oz of Alcohol and are  
Served Tableside in an Individual Shaker

### **Classic Martini** \$9.50

Ice Cold and Garnished Lavishly

### **Flavored Martinis** \$9.50

We Offer the Following for our Fresh Fruit Martinis

Blueberry	Raspberry	Lemon
Strawberry	Pomegranate	

### **Cosmopolitan** \$9.50

Smirnoff Vodka, Triple Sec, Cranberry and Garnished  
with Citrus Twist

### **Rob Roy** \$7.50

Scotch, Sweet Vermouth, Bitters and Garnished  
with a Cherry

### **Old Fashion** \$7.50

We Muddle Fresh Orange, Cherry, Soda, Bitters and  
Sugar Creating the Perfect Base for your Choice of  
Whiskey and Garnished with a Cherry

### **Domestic Beer** \$2.95

Miller Lite

Budweiser

Michelob Ultra

Coors Light

Bud Light

O'Douls

### **Specialty Beer** \$4.00

Corona

Sam Adams

Heineken

Anchor Steam

### **Draft Beer**

Miller Lite

Yuengling

Sam Adams Seasonal

Heineken

\$2.00

\$4.00

\$4.00

\$4.00

# Dinner Menu

## Friday & Saturday

### 5:00pm-9:00pm

#### Starters

#### **Gulf Coast Crab Cakes** \$11.95

Delicate Lump Meat Crab Cakes served with Chow Chow and a Cajun Remoulade

#### **Lakewood Wedge Salad** \$5.95

Crisp Iceberg Lettuce Wedge Presented with Tobacco Onion Rings, Cherry Tomatoes, Blue Cheese Crumbles and Blue Cheese Dressing

#### **Jumbo Coconut Crusted Shrimp** \$12.95

Ginger Marmalade

#### Entreés

#### **Chef's Creation of the Day** market

#### **Rosemary Chicken** \$16.95

Grilled Rosemary-Marinated Chicken Breast served with Yukon Smashed Potatoes, Julienne Vegetables and a Rosemary Demi-Glace

#### **Plantation Seafood Pasta** \$18.95

Sautéed Jumbo Shrimp, Scallops and Crawfish with Shitake Mushrooms, Trio Peppers, Red Onions and Spinach with Shell Pasta and a Zesty Cajun Cream Sauce

#### **Grand Gulf Coast Crab Cakes** \$19.95

Three All Lump Meat Crab Cakes served with Rice Pilaf, Fresh Vegetable Medley and a Zesty Remoulade

#### **Jumbo Coconut Crusted Shrimp** \$19.95

Rice Pilaf, Fresh Vegetable Medley and a Ginger Marmalade

#### **The Filet** \$28.95

Grilled U.S.D.A. Prime Filet of Beef\* accompanied by Loaded Yukon Mashed Potatoes, Asparagus and a Port Wine Demi-Glace

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

The wines on this Progressive Wine List are grouped in Flavor Categories starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

#### Sparkling Wines

##### *Listed from mildest to strongest*

<b>Brut</b> , Salmon Creek, CA	\$ 8.00	\$32.00
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#### Sweet White/Blush Wines

##### *Listed from sweetest to least sweet*

<b>White Zinfandel</b> , Salmon Creek, CA	\$ 8.00	\$32.00
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<b>Riesling</b> , 14 Hands, WA	\$ 9.00	\$36.00
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#### Dry White Wines

##### *Listed from mildest to strongest*

<b>Pinot Grigio</b> , Salmon Creek, CA	\$8.00	\$32.00
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<b>Sauvignon Blanc</b> , Canyon Road, CA	\$5.00	\$20.00
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<b>Chardonnay</b> , Salmon Creek, CA	\$8.00	\$32.00
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<b>Pinot Grigio</b> , San Giorgio, Italy	\$10.00	\$40.00
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<b>Chardonnay</b> , 14 Hands, WA	\$9.00	\$36.00
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<b>Chardonnay</b> , Canyon Road, CA	\$5.00	\$20.00
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#### Dry Red Wines

##### *Listed from mildest to strongest*

<b>Pinot Noir</b> , Mont Pellier, CA	\$7.00	\$28.00
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<b>Merlot</b> , Canyon Road, CA	\$5.00	\$20.00
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<b>Malbec</b> , Parados, Mendoza, Argentina	\$8.00	\$32.00
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<b>Cabernet Sauvignon</b> , Canyon Road, CA	\$5.00	\$20.00
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<b>Merlot</b> , 14 Hands, Columbia Valley, WA	\$9.00	\$36.00
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<b>Shiraz</b> , The Wishing Tree, Australia	\$10.00	\$40.00
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<b>Cabernet Sauvignon</b> , Salmon Creek, CA	\$8.00	\$32.00
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<b>Cabernet Sauvignon</b> , 14 Hands, WA	\$9.00	\$36.00
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<b>Cabernet Sauvignon</b> , Alexander Valley, CA	\$10.00	\$40.00
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