

Nordic Lakeside

JUST CHILLIN'

LOBSTER ROLL

Generous portion of lightly dressed lobster meat on a grilled split-top roll served with French fries 39

SHRIMP COCKTAIL (GF)

Eight fresh, chilled peel & eat shrimp 20

ROCKY RHODE OYSTERS (GF)

Half dozen locally harvested oysters* 20

TASTE OF THE OCEAN COMBO (GF)

Three oysters & four peel & eat shrimp 20

SALADS

WEDGE SALAD (GF)

Crisp Iceberg, Nueske's crisp bacon, tomatoes & crumbled bleu cheese 18

HOUSE SALAD (AGF)

Spring lettuce mix with a variety of fresh veggies 18

FRUIT SALAD (GF)

Fresh assortment of local and exotic fruits served with cheese & whipped cream 22

Add to any salad: Salmon...13 Shrimp...11 Chicken...9

FINAL TEMPTATIONS - \$16

NEW YORK STYLE CHEESECAKE ~ TRIPLE FUDGE CAKE ~ CHOCOLATE DIPPED STRAWBERRIES (GF)

CARROT CAKE ~ CARAMEL CHEESECAKE ~ CHOCOLATE MOUSSE CUPS

CANNOLIS ~ FRIED OREOS

POPULAR DRINKS

LONG ISLAND ICED TEA

Bacardi Superior Rum, SKYY Vodka, Tequila, Gordon's Gin, triple sec, sour mix & a splash of Pepsi

CLASSIC MOJITO

Bacardi Superior Rum with muddled mint, fresh lime & house made simple syrup, topped with club soda

MIAMI VICE

A perfect blend of Bacardi Superior Rum, Island Oasis Piña Colada & strawberry daiquiri mix

NORDIC DOLE ON THE ROCKS

Stoli Vodka infused with pineapple in-house

COCO LOSO

Ciroc Coconut Vodka & pineapple juice

BLOODY MARY

SKYY Vodka & house made Bloody Mary mix, topped with four shrimp

PATRÓN PERFECT MARGARITA

Patrón Silver Tequila & Patrón Citronge Liqueur with fresh lemon & lime juice

DARK & STORMY

Goslings Black Seal Rum floated on top of Goslings Ginger Beer

(GF) - GLUTEN FREE

(AGF) - AVAILABLE GLUTEN FREE

TAX INCLUDED

LAND

SIGNATURE MEDIUM RARE PRIME RIB

12oz cut served with au jus, baked potato, sautéed mushrooms & onions & a side of green beans 42

CHICKEN WINGS (AGF)

Oven baked tender chicken glazed with a sweet chili sauce 21

CHICKEN TENDERS

Crispy boneless chicken served with honey mustard, bbq or buffalo dipping sauce 21

FRENCH FRIES

A heaping plate of thick cut potatoes fried to perfection 15

ST. LOUIS RIBS (GF)

Tender, juicy pork ribs with our house made barbeque sauce 21

CANDIED BACON HANGER

Four slices of thick cut Nueske applewood smoked bacon served with two juicy strawberries & an apple wedge 19

SEA

BACON WRAPPED SCALLOPS (GF)

Sea scallops enveloped in bacon & drizzled with Vermont maple syrup 21

LOBSTER MAC & CHEESE

Crock full of cheesy pasta loaded with fresh lobster meat 28

Plain mac & cheese 14

LOBSTER FRITTERS

Golden fried fritters served with lobster bisque for dipping 23

LOBSTER BISQUE

A crock of creamy bisque served with a steaming lobster claw 23

Add two lobster fritters 9

NEW ENGLAND CLAM CHOWDER

A crock of creamy chowder with fresh steamed littlenecks on the side 21

STUFFED SHRIMP & MUSHROOM COMBO

Three of each filled with a crabmeat stuffing 25

SPECIALTY DRINKS

ESPRESSO MARTINI

Three Olives Espresso Vodka, Baileys Espresso Irish Cream & Kaluha

NORDIC DOLE MARTINI

Stoli Vodka infused pineapple with a splash of triple sec & pineapple juice

COSMOPOLITAN

Deep Eddy Lemon Vodka, Cointreau, cranberry juice & Rose's Lime juice

PALOMA COCKTAIL

Patrón Tequila, grapefruit juice, club soda, fresh lime juice & a splash of simple syrup

COUNTRY APPLE

Crown Royal Regal Apple Whiskey & a splash of sour mix

GOOSE PEAR MARTINI

Grey Goose La Poire Vodka served up with a splash of Martini & Rossi Extra Dry Vermouth

GEORGIA PEACH

Ciroc Peach Vodka, DeKuyper Peachtree Schnapps & a splash of Island Oasis Mango mix

PYRAT RUM PUNCH

Pyrat Rum, shaken with pineapple & orange juices, a dash of bitters, a splash of grenadine, garnished with an orange wedge & cherry

BLUEBERRY LEMON MULE

Deep Eddy Lemon Vodka, muddled fresh local blueberries & Goslings Ginger Beer

APEROL SPRITZ

Aperol stirred with club soda & topped with Maschio Prosecco

LEMON DROP

Deep Eddy Lemon Vodka, splash of Grand Marnier, fresh lemon juice, splash of sour mix

MAI TAI

Bacardi Superior Rum, Triple Sec, Amaretto, orange juice, pineapple juice, Myers floater

TEQUILA SUNRISE

Patrón Silver Tequila, orange juice, splash of grenadine

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

Supplies are limited as they are infused in-house

SPECIALTY FROZEN COCKTAILS

PINA COLADA

Bacardi Superior Rum & Island Oasis
Piña Colada blended

NORDIC PASSION

Bacardi Superior Rum & blue curacao
blended with pina colada

VIKING MARGARITA

1800 Silver Tequila, Grand Marnier, Triple Sec blended
with blue curacao & margarita mix

MANGO MAGIC

Malibu Rum blended with mango

MUDSLIDE

SKYY Vodka, Kahlua & Baileys Irish
Cream Liqueur with ice cream

BAHAMA MAMA

Malibu Coconut Rum blended with banana, strawberry & mango
with a float of Myers's rum on top

MIAMI VICE

Bacardi Superior Rum, Pina Colada & Strawberry Daiquiri,
layered with a Bacardi Gold floater

MOJITOS

THE NORDIC

Malibu Rum, fresh pineapple & mint

CUCUMBER MINT

Stoli Cucumber Vodka, lime & mint

STRAWBERRY

Bacardi Dragon Berry Rum, fresh strawberries & mint

RASPBERRY

Stoli Razberi Vodka, fresh raspberries & mint

BLUEBERRY LEMON

Bacardi Limon Rum, fresh blueberries, lemon & mint

CLASSIC

Bacardi Superior Rum, lime, mint & mint

DOLE

House infused Stoli Vodka, fresh pineapple & mint

WATERMELON

SKYY Watermelon Vodka, lime & mint

PASSION

Cruzan Passion Fruit Rum, lime & mint

All mojitos crafted with house made simple syrup & club soda

MOCKTAILS - \$7

THE NORDIC MOJITO

Fresh pineapple & mint

BLUEBERRY LEMON MOJITO

Fresh blueberries, lemon & mint

STRAWBERRY MOJITO

Fresh strawberries & mint

All mojitos crafted with house made simple syrup & club soda

FROZEN MIAMI VICE

Pineapple juice, a splash of Sierra Mist & Island Oasis Piña Colada blend

FROZEN MUDSLIDE

Island Oasis Ice Cream & chocolate syrup

BLOODY MARY

Our famous house made Bloody Mary mix topped with four shrimp

WINES BY THE GLASS

HOUSE

WHITE ZINFANDEL · CHARDONNAY · MERLOT

GLASS \$9 · 1/2 CARAFE \$16 · CARAFE \$26

WHITES

| | | |
|---------------------------------|--------|----|
| JAM CELLARS "BUTTER" CHARDONNAY | CALIF | 14 |
| J. LOHR CHARDONNAY | CALIF | 11 |
| MEZZACORONA PINOT GRIGIO | ITALY | 10 |
| MONKEY BAY SAUVIGNON BLANC | N. Z. | 11 |
| PACIFIC RIM RIESLING | WASH | 11 |
| FLIP FLOP MOSCATO | CALIF | 10 |
| STELLA ROSA PINK MOSCATO | CALIF | 11 |
| HOUCART ROSÉ | FRANCE | 13 |

REDS

| | | |
|-------------------------------|-------|----|
| J. LOHR "SEVEN OAKS" CABERNET | CALIF | 13 |
| R. MONDAVI "PS" CABERNET | CALIF | 11 |
| BREAD & BUTTER PINOT NOIR | CALIF | 13 |
| STEMMARI PINOT NOIR | ITALY | 10 |
| R. MONDAVI "PS" MERLOT | CALIF | 11 |
| APOTHIC RED | CALIF | 12 |

CHAMPAGNE & SPARKLING

| | | |
|-------------------------------|--------|-------|
| MASCHIO PROSECCO (187 ML) | ITALY | 11/34 |
| MOET & CHANDON IMPERIAL | FRANCE | 110 |
| LUC BELAIRE ROSÉ | FRANCE | 49 |
| MARTINI & ROSSI ASTI SPUMANTE | ITALY | 35 |

SANGRIA

| | | |
|------------------------|--|-------|
| RED / WHITE / SEASONAL | | 10/40 |
|------------------------|--|-------|

WHITE WINES BY THE BOTTLE

| | | |
|---------------------------------|--------|----|
| JAM CELLARS "BUTTER" CHARDONNAY | CALIF | 39 |
| KENDALL-JACKSON "VR" CHARDONNAY | CALIF | 39 |
| J. LOHR CHARDONNAY | CALIF | 34 |
| SANTA MARGHERITA PINOT GRIGIO | ITALY | 49 |
| MEZZACORONA PINOT GRIGIO | ITALY | 29 |
| MONKEY BAY SAUVIGNON BLANC | N.Z. | 34 |
| KIM CRAWFORD SAUVIGNON BLANC | N.Z. | 39 |
| PACIFIC RIM RIESLING | WASH | 34 |
| FLIP FLOP MOSCATO | CALIF | 29 |
| STELLA ROSA PINK MOSCATO | CALIF | 34 |
| HOUCART ROSÉ | FRANCE | 38 |

RED WINES BY THE BOTTLE

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|-------------------------------|-------|----|
| J. LOHR "SEVEN OAKS" CABERNET | CALIF | 39 |
| R. MONDAVI "PS" CABERNET | CALIF | 34 |
| DECOY CABERNET | CALIF | 55 |
| BREAD & BUTTER PINOT NOIR | CALIF | 39 |
| STEMMARI PINOT NOIR | ITALY | 29 |
| TRAPICHE "OAK CASK" MALBEC | ARG | 34 |
| RUFFINO CHIANTI | ITALY | 29 |
| ST. FRANCIS MERLOT | CALIF | 39 |
| R. MONDAVI "PS" MERLOT | CALIF | 29 |
| APOTHIC RED BLEND | CALIF | 35 |

TAX INCLUDED