



# BAR CLEMENTINE

By The LakeHouse

## Raw Bar

Littleneck Clams*	2/2.06
Local "Shamrock" Oysters*	3/3.09
Yellowfin Tuna Tartare* Ginger Aioli	19/19.57
Shrimp Cocktail*	3/3.09pc
Ossetra Caviar 1oz* Pringles & Crème Fraîche	MP

## Appetizers

Crispy Duck Confit** Frisée, Pinenuts, Clementine Vinaigrette	19/19.57
Warm Wild Mushroom Strudel Baby Arugula, Balsamic	16/16.48
Fritto Misto Calamari, Rock Shrimp, Artichoke, Fresnos, Zucchini, Lemon Caper Remoulade	19/19.57
Traditional French Onion Soup	13/13.39
Creamy Tomato Bisque Mascarpone, Gruyère Grilled Cheese	12/12.36
Warm Goat Cheese Tart Caramelized Onion, Bacon	16/16.48
Escargot, Garlic Butter	17/17.51

## Salads

Simple Mixed Green Salad Tarragon Vinaigrette	11/11.33
Parisian Crudit� Salad** Baby Vegetables, Greens, Hazelnut, Warm Goat Cheese Crouton	15/15.45
Chopped Greek Salad Iceberg, Feta, Black Olives, Chickpeas, Cucumber, Red Onion, Tomato, Garlic-Oregano Vinaigrette	15/15.45
Friss�e Lardon Poached Egg, Applewood Bacon, Warm Brioche Crouton, Champagne Vinaigrette	16/16.48

\*Add\* Shrimp\* -10, Chicken -10, Steak\* -12, Rare Tuna\* -12

## Bar Snacks

Clams Casino Fritters, Lemon Buttermilk	16/16.48
Smoked Salmon Pizza, Cr�me Fra�che, Lemon Oil, Capers	19/19.57
Crab Filled Deviled Eggs (3 pcs)	12/12.36
Marinated Mixed Olives, Parmesan	9/9.27
Truffled Fries, Garlic Aioli	9/9.27
Chicken Liver & Foie Gras Pate, Pistachio, Red Onion Jam	17/17.51
Trio of Dips: Roasted Tomato White Bean, Truffled Honey Ricotta, Caramelized Onion	16/16.48
Crispy Mushroom Arancini, Truffled Pecorino	15/15.45
Crispy Parmesan Egg, Prosciutto, Asparagus, Lemon Truffle Vinaigrette	16/16.48
Grilled Oyster: Bourbon Butter	4/4.12ea

## Sandwiches

	Add Fries +3/3.09
Sliced Steak Sandwich* Red Onion Jam, Truffle Mayo, Gruy�re, Arugula, Rosemary Focaccia	27/27.81
Pressed Chicken Breast Baguette Brie, Raspberry Jam, Grilled Zucchini, Tarragon Mayo, Pickled Red Onion	20/20.60
Butcher Blend Burger* White Cheddar, Toasted Hawaiian Bun, Fries	23/23.69
Pressed Mortadella Panino** Fresh Mozzarella, Red Onion, Tomato, Pistachio Pesto, Arugula	19/19.57

## Entrees

Herb Roasted Half Chicken (30 min. cook time) Garlic Smashed Potatoes, Baby Carrots, Pan Gravy	30/30.90
Grilled Marinated Skirt Steak Frites* Herbed Fries, Garden Salad, Garlic Compound Butter Sub 8oz Filet Mignon add \$10	34/35.02
Pan Roasted Local Sea Scallops 'Proven�al' Tomato Confit, Butterbeans, Olive, Zucchini, Basil, White Wine	37/38.11
Grilled Brined Berkshire Porkchop* Roasted Fennel, Fingerlings, Bacon-Cider Vinaigrette	34/35.02
Fettuccine Gulf Shrimp, Melted Leeks, White Wine, Pecorino	29/29.87

\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*\* Contains nuts

PLEASE INFORM US OF ANY FOOD ALLERGIES WHEN ORDERING

3% credit card fee

## Cocktails

17/17.51

### Clementine Cocktail

Clementine Vodka, Aperol, Vanilla Syrup, Clementine Juice, Lime Juice, Egg White

### Yellow Submarine

Rye, Yellow Chartreuse,  
White Vermouth, Sage Tincture

### Hot & Dirty Gibson

Gin, Dry Vermouth, Pickling Solution,  
Habanero Tincture, Pickled Onion

### La Cura

Montenegro, Fernet Branco, Lime Juice, Ginger Beer

### Smokeshow

Mezcal, Rosemary Liqueur, Blood Orange Juice,  
House Made Sour Mix, Egg White

### All Choked Up

Bourbon, Bitter Appertivo,  
Cioco Artichoke Liqueur, Orange Twist

### Purple Rain

Gin, Green Chartreuse, Simple Syrup,  
Concord Grape Juice, Lemon Juice

### Flowers

Lillet Blanc, Crème De Violet, Lemon Juice, Club Soda

### Cinnamon Girl

Reposado Tequila, Walnut Liqueur,  
Orange Liqueur, Lime Juice, Cinnamon

### Java Jive

Almond Spirit, Maple Syrup, Cold Brew

### Juicy

Aged Rum, Coconut Rum, Banana Liqueur, Orgeat Syrup,  
Pineapple Juice, Tart Cherry Juice, Lime Juice,  
Pressed-Coconut Water, Chocolate Bitters

## Wines

### Sparkling

Zardetto Prosecco	14/14.42
Pierre sparr rose cremant	16 / 64
Stephane Coquillet, champagne brut, inflorescence	95/97.85
Perrier Jouet rose	160/164.80

### White

Vermintino, AiaVecchia, Sicily, Italy	14 / 56
Sauvignon Blanc, Domaine Paul Buisse Touraine, Loire Valley, France	14 / 56
Chardonnay, Mas Chevaliere Laroche, Languedoc-Roussillon, France	14 / 56
Gruner Veltliner, Pratsch, Niederosterreich, Austria	14/14.42
Riesling, Trullo, Rheinhessen, Germany	14 / 56
Godello, Emilio Morro, Polvorete, Castilla y Leon, Spain	15 / 60
Orange, Solis Lumen, Loire Valley, France,	13 / 52
Chardonnay, Goldschmidt, Russian River Valley, California	18 / 72
Grillo, Donnafugata, Sicily, Italy	60/61.80
Soave, Inama, Vigneti di Foscario, Veneto, Italy	65/66.95
Sancerre, Domaine Laporte, Le Rochoy, Loire Valley, France	95/97.85
Marsanne, M. Chapoutier, Crozes-Hermitage Petit Ruche Blanc, Rhône Valley, France	80/82.40
Chardonnay, Drouhin-Vaudon, Chablis, Burgundy, France	90/92.70

### Red

Cabernet Sauvignon, Dough, California	14/14.42
Amarosso, Scouola Grande, Verona, Italy	14/14.42
Pinot Noir, L'unami, Willamette Valley, Oregon	15 / 60
Gamay, Maison Trenal, Beaujolais-Villages, Burgundy, France	14 / 56
Malbec, Clos La Coutale, Cahors, France	14 / 56
Petit Sirah, Spellbound, California	13 / 52
Grenache/Syrah/Viognier, Famille Coulon Le Petit Renard, Loire Valley, France	15 / 60
Cabernet Sauvignon, RouteStock, Napa Valley, California	18 / 72
Nerello Mascales, Tenuta Tascante, Etna Rosso Ghiaia Nera, Sicily, Italy	60/61.80
Sangiovese, Fattoria Selvapiana, Vigneto Bucerchiale Chianti Rufina Reserva, Tuscany Italy	85/87.55
Priorat, Merum Priorati, Desti, Catalonia, Spain	95/97.85
Grenache/Mourvedre/Syrah/Petit Sirah, Vermillion, California	85/87.55
Zinfandel, Grgrich, Napa Valley California	98/100.94
Pinot Noir, Domaine Gouffier, Mercury Le Charmee, Burgundy, France	90/92.70
Merlot, Cabernet Sauvignon, Chateau Bernard Margez, Saint-Estephe Bordeaux, France	100/103
Cabernet, Sauvignon Silenus, Tyros, Napa Valley, California	100/103