

CORDELIA'S

lakeside dining

GREAT BEGINNINGS

CAPRESE SALAD

sliced tomatoes, fresh mozzarella & basil chiffon,
drizzled with fig balsamic glaze \$10

BILLS SOUTH OF THE BORDER DIP

creamy, hot queso cheese & chorizo sausage, served
with tortilla chips \$12

SINFUL PIMENTO CHEESE

creamy blend of five cheeses, roasted red peppers,
bacon & jalapenos, served with pita chips \$12

SOUP & SALADS

SOUP OF THE DAY

Chef's choice, made fresh daily \$5

CRAB BISQUE

rich, creamy bisque, filled with crabmeat, sauteed
carrots, celery & onions, with a splash of brandy \$7

HOUSE SALAD

lettuce blend, tomato, cucumber, shredded carrot,
shredded cheddar & croutons \$8

FARMHOUSE SALAD

baby spinach, strawberries, blueberries, toasted
almonds & goat cheese \$12

ADD CHICKEN \$4

ADD SHRIMP \$6

ADD SALMON \$8

BURGERS & SANDWICHES

served with choice of side

BUILD YOUR OWN BURGER*

8 oz chuck, brisket & short rib blend on brioche bun,
served with lettuce, tomato, onion \$12

Add ons: cheddar, swiss, provolone, american, goat
cheese, pimento cheese, bacon, sauteed mushrooms,
sauteed onion, jalapeno, sauteed spinach, roasted red
pepper, fried egg, bacon jam .50 each

TRIPLE DECKER CLUB

3 layers of ham, turkey, bacon, swiss & cheddar
cheese, lettuce, tomato & honey mayo on sourdough
bread \$14

BUILD YOUR OWN PASTA

served with house salad & garlic bread \$22

Choice of One Pasta: cavatappi, fettucine, florentine
ravioli, gnocchi

Choice of One Sauce: roasted tomato marinara, garlic
parmesan cream, lemon basil pesto, cajun alfredo

Choice of Two Toppings: peppers, onions, spinach,
mushrooms, tomato, broccoli, sundried tomato, bacon

Choice of One Meat: meatballs, grilled or blackened
chicken, shrimp, steak

ENTREES

served with choice of two sides

SHRIMP & GRITS

sauteed Georgia shrimp, peppers, onions & Andouille
sausage, served with parmesan grits & salad only \$24

CHICKEN PARMESAN

7 oz chicken breast, lightly breaded & fried, topped
with house marinara & parmesan cheese, served over
fettucine. *Choice of one side only* \$22

HONEY SALMON

7 oz Atlantic salmon filet, seared with a honey, garlic
reduction \$24

TROUT ALMONDINE

rainbow trout filet, lightly dusted & pan fried, topped
with almond, lemon pan sauce \$22

PRIME RIB*

12 oz hand cut prime rib, served with au jus &
horseradish \$28

THE STRIP*

8 oz hand cut strip \$24

SIDES: Asparagus, roasted carrots, sauteed spinach,
parmesan risotto, roasted red potato, fries, onion
rings, side salad

Executive Chef: Matt Lamb

*Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.
21% Gratuity Added to Parties of 6 or More