

Cordelia's

Lakeside Dining

Starters

Plantation Dip

cream cheese, roasted artichoke, collard greens, parmesan & bacon crumble, served warm with tortilla chips \$12

Crab Cake Mornay

dual jumbo lump crab cakes served on a bed of chardonnay wilted spinach, topped with sweet corn mornay sauce \$14

Blackberry & Brie

brie cheese baked in puff pastry, topped with honey & blackberry compote & toasted walnuts, served with French bread \$16

Thai Calamari

spicy fried calamari, served with sweet thai sauce & fresh lemon \$12

Soup & Salad

Soup of The Day

Chef's choice of House made soup \$5

Crab Bisque

creamy bisque, crabmeat, shredded carrot, celery, onion & brandy \$8

House Salad

lettuce blend, cherry tomato, cucumber, carrot, shredded cheddar & croutons \$10

The Wedge

iceberg, crumbled bacon, boiled egg, diced tomato topped with blue cheese dressing \$12

Greek Salad

tomato, cucumber, red onion, kalamata olives, pepperoncini & feta cheese tossed in Greek dressing, served on top of a lettuce blend \$14

Grand'Mere Salad

baby spinach, roasted turkey, smoked gouda, candied pecan, dried cranberry \$14

Add-ons:

Chicken \$4 Shrimp \$6 Salmon \$8

Dressings: House Ranch, Balsamic, Poppyseed, Caesar, Blackberry Peppercorn, Honey Mustard, French

Sandwiches & Burgers

Chicken Cordon Bleu Slider

fried chicken breast, topped with melted swiss & ham, served on a toasted brioche bun \$10

The Club

layers of smoked ham, roasted turkey, cheddar, swiss, bacon, lettuce, tomato & honey mayo on toasted sourdough \$12

*The Veterans**

8 oz Certified Angus Beef patty, bacon & American cheese \$8

*The Blackshear**

8 oz Certified Angus Beef patty, braised mushroom, sauteed onion & Swiss cheese \$10

*The BEAST**

8 oz patty blend (bison, boar, elk & wagyu), melted brie, whiskey onion jam & Spicy candied bacon \$12

all burgers served with lettuce, tomato & onion on a toasted potato bun

Pasta

Build Your Own Pasta

served with garlic bread \$20

Pasta: Penne, Fettucine, 4 Cheese Tortellini

Sauce: Roasted Tomato Marinara, Parmesan Cream, Roasted Garlic Pesto, Spicy Vodka Sauce

Toppings: Peppers, Onions, Spinach, Mushrooms, Tomato, Broccoli, Roasted Corn, Sundried Tomato, Bacon, Artichoke, Asparagus

Choice of One Meat: Meatball, Chicken, Shrimp, Steak, Scallop

Seafood Cannelloni

cannelloni pasta with a lobster, scallop & shrimp stuffing, topped with sauteed spinach, roasted tomato & sherry cream \$26

Entrees

Pecan Chicken

local pecan crusted chicken breast, topped with smoked gouda & bacon creme \$16

Port Maine Duck

confit roasted duck with a port wine & chocolate reduction \$22

Citrus Salmon

8 oz pan seared salmon filet with a citrus reduction \$18

Scallop & Swine

pan seared sea scallops with pork belly creme \$26

*Hamburger Steak**

10 oz Certified Angus Beef patty, smothered in a caramelized onion demi \$14

Makers Mark Short Ribs

slow braised beef short ribs with Makers Mark mushroom ragout \$24

*The Local**

16 oz hand cut & grilled Certified Angus Beef ribeye \$28

*Chatel Farms Filet**

8 oz Georgia grown beef filet, seared & topped with herb butter \$30

Ask Your Server About Our Tomahawk Steak Dinner For Two

Add-Ons

Starches

Herb Risotto, Baked Potato, Whipped Sweet Potato, Whipped Mashed Potato, Onion Rings, Flaming Hot Onion Rings, French Fries \$4 each

Vegetables

Side Salad, Roasted Brussel Sprouts, Sauteed Spinach, Candied Carrots, Grilled Asparagus, Squash Casserole \$3 each

**Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs or seafood may increase the risk of illness.*

Cordelia's

Lakeside Lunch

Starters

Plantation Dip

cream cheese, roasted artichoke, collard greens, parmesan & bacon crumble, served warm with tortilla chips \$12

Luigi Bites

deep fried lasagna noodles stuffed with cheese, served with house marinara \$10

Flaming Ring Basket

sweet onions crusted with flaming hot cheetos, served with petal sauce \$8

Chicken Quesadilla

grilled flour tortilla stuffed with chicken, bacon & cheddar cheese, served with salsa & sour cream \$10

Soup & Salad

Soup of The Day

Chef's choice of House made soup \$5

Crab Bisque

creamy bisque, crabmeat, shredded carrot, celery, onion & brandy \$8

House Salad

lettuce blend, cherry tomato, cucumber, carrot, shredded cheddar & croutons \$10

The Wedge

iceberg, crumbled bacon, boiled egg, diced tomato topped with blue cheese dressing \$12

Thai Salad

mixed greens, cherry tomato, red onion, shredded cheddar, bacon topped with your choice of fried or grilled chicken tossed in Thai chili sauce \$14

Add-ons:

Chicken \$4 Shrimp \$6 Salmon \$8

Dressings: House Ranch, Balsamic, Poppyseed, Caesar, Blackberry Peppercorn, Honey Mustard, French

Sandwiches & Burgers

All sandwiches and burgers served with choice of one side

Chicken/Tuna Salad Croissant

toasted croissant served with your choice of chicken or tuna salad, lettuce & tomato \$12

The Club

layers of smoked ham, roasted turkey, cheddar, swiss, bacon, lettuce, tomato & honey mayo on toasted sourdough \$14

Tuna Melt

toasted English muffin, topped with sliced tomato, tuna salad & melted cheddar cheese \$12

Buffalo Chicken Slider

fried chicken lightly tossed in buffalo sauce, served on brioche slider buns with lettuce & blue cheese dressing \$12

Chicken Tenders

chicken breast strips, breaded in our house favorite breading & deep fried until golden brown \$12

*Veterans Burger**

8 oz Certified Angus Beef patty, topped with bacon & American cheese \$10

Blackshear Burger

8 oz Certified Angus Beef patty, topped with braised mushrooms, sauteed onions & Swiss cheese \$12

all burgers served with lettuce, tomato & onion on a toasted potato bun

Sides

Side Salad, Fruit, French Fries, Onion Rings, Flaming Hot Onion Rings