

THE 1927 LAKE LURE INN & SPA

2771 MEMORIAL HWY. LAKE LURE, NC 28746



Lake Lure, NC

BAR & LOUNGE

THE VERANDA RESTAURANT

Hours of Operation:

Reservations recommended - (828)-625-2525

4:00pm - 8:00pm Wednesday - Thursday

4:00pm - 9:00pm Friday - Saturday

10:00am - 2:00pm - Sunday Brunch Buffet

Bar opens at 3:00pm Wednesday - Saturday

*Surrounded by the Blue Ridge Mountains,
The 1927 Lake Lure Inn & Spa is Lake Lure's most iconic hotel.*

*Enjoy classic entrees, delicious lounge offerings, and our lavish
Sunday brunch buffet in a beautifully historic setting.*

Visit www.lakelure.com for more information

Appetizers

Shrimp Cocktail	8
Six wild – caught shrimp, served with cocktail sauce	
Tomato Salsa and Tortilla Chips	3
Chef-prepared salsa with a generous serving of tortilla chips	
Spinach Artichoke Dip and Chips	6
Oven-roasted, topped with parmesan cheese Served with freshly prepared tortilla chips	
Oven-Fired Italian Flatbread	8
Topped with fresh basil, heirloom tomato, and parmesan cheese	
Cream Cheese Stuffed Mushrooms	6
Six mushroom caps stuffed with an Italian-herb cream cheese	
Bacon Cheddar French Fries	6
Shoestring or wedge fries, oven roasted with cheddar and bacon Served with your choice of dipping sauce or dressing	
Bacon Pepper Jack French Fries	6
Topped with jalapeños, pepper jack cheese, and bacon Served with your choice of dipping sauce or dressing	

Pasta Bowls

Generous portions served with fresh garlic toast

Linguini Primavera	8
Linguini pasta tossed in traditional marinara sauce Topped with sautéed squash, zucchini, and yellow onions	
Linguini Alfredo	8
Linguini noodles in our chef-prepared alfredo sauce	

Pasta Additions

Blackened or Grilled Chicken Breast	6
Six Blackened or Sautéed Shrimp	8
Blackened or Grilled Salmon	10

Soups & Salads

Soup Du Jour	Cup 4	Bowl 6
Tastefully unique, chef-inspired – see server for today's selection		
Chef's Signature Clam Chowder	Cup 5	Bowl 7
Tomato and cream with potato, bacon, bell pepper, and onion		
House Garden Salad	6	
Spring mix, red onion, cucumber, carrot, bell pepper, Heirloom tomato, croutons and cheese		
Classic Caesar Salad	6	
Crisp romaine tossed in our creamy dressing With croutons and parmesan cheese		
Crisp Cobb Salad	10	
Romaine, heirloom tomato, and grilled marinated chicken breast Topped with bacon, diced hardboiled egg, avocado, and blue cheese		

Salad Additions

Blackened or Grilled Chicken Breast	6
Six Blackened or Sautéed Shrimp	8
Blackened or Grilled Salmon	10

House Dressings

Ranch, Chunky Blue Cheese, Balsamic Vinaigrette,
Italian, Honey Mustard, Creamy Caesar,
Oil and Vinegar, Thousand Island

Dinner Entrees

All entrees include two side items

Choice of vegetable of the day, broccoli, potato, rice, or pasta
Add 6 grilled, sautéed, or blackened shrimp to any entrée for \$8

Chicken Cordon Bleu	16
Boneless, skinless breast with prosciutto and gruyere cheese Pan seared and baked to perfection	
Grilled Bone-In Quail	18
Two bone-in 5-ounce quail marinated and Char-grilled until golden brown	
Mahi-Mahi with Mango Salsa	18
Lightly seasoned and grilled mahi-mahi fillet, topped with House-prepared mango salsa	
* Ahi Tuna with Wasabi Butter Sauce	20
Wild-caught yellow fin tuna fillet, lightly seasoned Pan seared rare	
Soft Shell Crab	20
Two soft-shell crab, deep-fried golden brown Served with a spicy remoulade dip	
*Grilled Rosemary Lamb Lollipops	25
Six New Zealand lamb lollipops, pan seared and grilled medium Drizzled with peppercorn demi glace	
*Grilled Filet Mignon	28
An 8-ounce beef tenderloin steak Drizzled with peppercorn demi glace Recommended medium rare	
*Grilled Bone-In French-Cut Rib Eye Steak	34
Tender, well marbled 14 oz rib eye drizzled with peppercorn demi glace Recommended medium rare	

Local Favorites

Bone-In Chicken Wings (6)	7
Bone-In Chicken Wings (10)	10
Choose from mild, hot, barbecue, or honey chipotle sauce Served with celery and your choice of blue cheese or ranch	
Hand-Breaded Chicken Fingers	8
Four large breast meat tenders breaded and fried golden brown Served with French fries and delectable dipping sauces	
Fish and Chips	10
Three haddock fillets served with lemon wedges and tartar sauce Served with French fries or steamed broccoli florets	
Southwest Quesadillas (Chicken or Steak)	8
Sautéed with peppers and onions, layered with pepper jack cheese Drizzled with spicy ranch, grill pressed, and served with shredded lettuce, pico de gallo, and sour cream	

Classic Sandwiches

Served with shoestring or wedge potato fries or vegetables
Served on your choice toasted bun, Texas toast, or rye bread
Cheddar, American, Swiss, Provolone, or Pimento Cheese
ADD BACON TO ANY SANDWICH 2

***All-American Beef Burger 8**
Half pound, with cheddar, lettuce, tomato, onion, and pickle

***Mushroom & Swiss Beef Burger 8**
Half pound, sautéed onions and mushrooms, melted Swiss cheese

***Organic Carolina Bison Burger 12**
Half pound, with cheddar, lettuce, tomato, onion, and pickle

Applewood Smoked BLT 6
Five bacon slices, romaine lettuce, and juicy tomato slices
Served on grilled Texas toast with mayonnaise

Rueben and Rye 8
Deli-sliced corned beef and sautéed sauerkraut on grilled rye bread
Topped with Thousand Island dressing and melted Swiss cheese

Grilled Chicken Sandwich 8
Served on toasted bun with tomato, lettuce, and onion
Add cheese from the above options

Parmesan Chicken Sandwich 8
Boneless fried chicken breast served on a toasted bun
Topped with savory marinara and melted provolone cheese

Kid's Meal Favorites

Flatbread Pizza 7
Baked, topped with pizza sauce and cheese

Kids Chicken Tenders and Fries 6

Noodles and Parmesan Cheese 6
Choose a marinara, alfredo, or butter sauce

Desserts & Treats

Cinnamon Peach Crème Brûlée 8

Raspberry Cheesecake Brûlée 8

Chef's Dessert of the Day 6

Chocolate Brownie à La Mode 6

Fruit Cobbler à La Mode 6

Cinnamon Brown Sugar Ice Cream 4

French Vanilla Bean Ice Cream 4

Creamy Blood Orange Sorbet (vegan) 6

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Three Course Dinner

Feature

\$25 per person

Appetizer Course

Choose One:

Mixed Garden Salad

Caesar Salad

Soup Du Jour

Clam Chowder

Entrée Course

All entrees include two side items

Choice of vegetable of the day,

Broccoli, Potato, Rice, or Linguini

Choose One:

Sautéed Chicken Marsala

Served with linguini noodles, tossed in

Marsala wine and mushroom sauce

Pan Seared Trout Fillets

Topped with browned garlic butter and sliced lemons

***Center Cut Sirloin, 8 Ounce**

Grilled to your preference, drizzled with Demi glace

Pasta Primavera

Linguini noodles tossed in marinara sauce

Topped with sautéed squash, zucchini, and onions

Two side items are incorporated in pasta primavera

Add six shrimp to any entree \$8

Dessert Course

See server for today's selection

Add a scoop of ice cream with dessert \$4

Price includes non-alcoholic beverages

Tax and gratuity are not included

No substitutions allowed with dinner feature