

Starters

PRETZEL CHARCUTERIE 21
imported cured meats, local assorted cheese,
olives, bacon onion jam, honey mustard

JUMBO SHRIMP COCKTAIL 21
cocktail sauce, butter baked saltines

FOUR CHEESE CRAB DIP 19
jumbo lump crab, warm baked pretzels



BURRATA 17
roasted tomato, pickled onion,
balsamic, blueberry, basil pesto

GRILLED ROMAINE CAESAR 15
baguette tuile, red onion, tomato, parmesan

SALT BAKED BEETS 15
goat ricotta cheese, smoked salmon,
mustard seed, candied cashew, mache

SB BIG GREEN SALAD 15
goat cheese, radish,
cucumber, berries, white balsamic dressing
add: grilled chicken +8, petite steak +18
cheese burger patty +9, grilled shrimp +9,
salmon +11

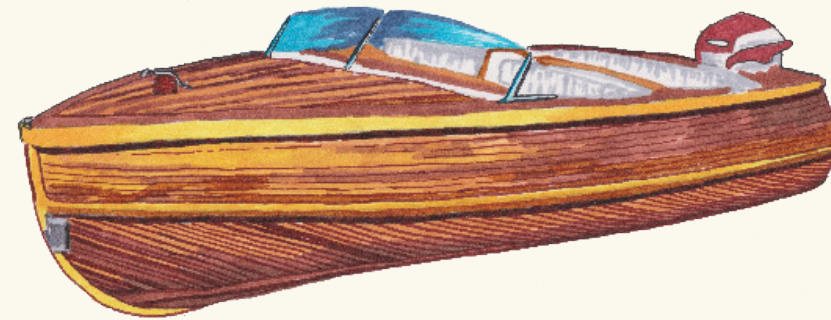
CALAMARI CARBONARA 23
Carbonara foam, fish ink croutons,
micro greens, guanciale

NEW ENGLAND CLAM CHOWDER 14
clams, bacon, hot sauce, oyster crackers

WINTER SALAD 17
greens, frisee, candy pecans, pomegranate
seeds, apple, cranberry, Mezza Luna Gorgonzola
blue cheese, citrus vinaigrette

PORK BELLY BAO BUNS 17
pickled carrot, cucumber, red chile,
scallions, sesame seeds, hoisin sauce
Vegan option available

SAND BAR



Mains

MAINE LOBSTER ROLL 36
celery, bibb lettuce, shallots, drawn butter,
New England roll, choice of side*

CRAB CAKE 32
Jumbo Lump crab, corn soup, corn shoots, popcorn

LAKESHORE FISH FRY 30
fresh cod, fries, slaw, lemon, tartar sauce

ATLANTIC SEA SCALLOPS 39
cuttlefish ink ricotta crab filled tortellini,
harissa parmesan sauce, microgreens

12-HOUR BRAISED SHORT RIB 39
whipped roasted garlic potato, pickled mushroom,
tobacco onion

FAROE ISLAND SALMON 36
tomato fondue, gnocchi, kale, crispy parmesan

HALF ROASTED CHICKEN 36
stuffed with spinach ricotta, chicken jus,
roasted garlic maple tri-colored carrots

PAPPARDELLE 28
12-hour short rib ragout, San Marzano tomato,
basil, parmesan, toast points

MEYER LEMON LOBSTER RISOTTO 36
Tristian lobster tail, edamame, meyer lemon pear,
parmesan foam, shisho

MUSSELS & CLAMS 35
white wine garlic butter

SAND BAR CHEESEBURGER 21
Served 'Pink' or 'No pink'
white cheddar, thousand island, lettuce, tomato,
onion, brioche bun, choice of side*



Sides

Fries 9

Salad 7

Vegetables 10

Desserts

HOUSE MADE DONUT
Pittsford Farms ice cream 12

BUTTERSCOTCH BLONDIE
roasted apples, salted caramel 12`

PITTSFORD FARMS DAIRY ICE CREAM
ask your server for todays selection 7

Majority of Menu Have Gluten-free options available. Please ask your server

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Beer

DRAFT

Young Lion Brewing Pilsner, Canandaigua, NY	6
Big Ditch 'Hayburner' IPA, Buffalo, NY	8
OSB 'Cherry Cherry' Semi-Dry Cider, Livonia, NY	8
3 Heads Brewing 'Tiny Kind' Session IPA, Rochester, NY	8
Naked Dove Mango Sour, Webster, NY	8
Frequenter Rotating IPA, Canandaigua, NY	10
Other Half Green City IPA, Bloomfield, NY	10
Naked Dove Amber Ale, Canandaigua, NY	8

BOTTLES & CANS

BUCKET OF 5 BEER	25
Michelob Ultra	6
Corona Extra	6
Corona Premier	6
Miller Light	6
Blue Moon Belgian Wit Golden, CO	6
Three Heads 'The Kind' IPA, Rochester, NY	8
Young Lion IPA, Canandaigua, NY	8
YL Brewing & TLH Collaboration	8
Mocha Stout, Canandaigua, NY	
Fifth Frame Classic Lite, Rochester, NY	6
Resurgence 'CitMO' IPA, Buffalo, NY	10
Rohrbach Brewing Scotch Ale, Rochester, NY	12

DRI NKS



Cocktails

SOUR 15
Gin, Lemon, Blackberry, Egg White, Club Soda
MAI TAI 14
White Rum, Orange Liqueur, Pear, Lime, Orgeat
MOSCOW MULE 14
Whiskey, Cinnamon & Clove, Ginger Beer
MOJITO 14
White Rum, JD Falernum, Rosemary, Lime, Cranberry
MARGARITA 14
Tequila or Mezcal, Pomegranate, Lime, Agave
THE LAKE HOUSE MARTINI 20
Belvedere, Beefeater, Los Arcos Amontillado, Mature Manchego Wedge, Blue Cheese Olives
THE LAKE HOUSE MANHATTAN 20
Starward Whiskey, Cocchi Barolo Chinato, Fig, Fennel Pollen, Goat Cheese

N/A Cocktails

-12-
Blood Orange Mojito, Spritz, Blood Orange Cosmopolitan made with Seed Lip Non-Alcoholic spirits

Wine

SPARKLING

Ruffino Prosecco, Italy 14/50
Summer Water 'Bubbly' Sparkling Rosé, 13/48
Dr Konstantin Frank Célèbre Riesling, Finger Lakes, NY 16/58

WHITE

Anthony Road Unoaked Chardonnay, Seneca Lake, NY 13/48
Simi Chardonnay, Sonoma County, CA 14/50
Hosmer Dry Riesling, Cayuga Lake, NY 12/44
Kim Crawford Sauvignon Blanc, Marlborough, NZ 14/50
Living Roots Pinot Gris, Finger Lakes, NY 15/54

ROSÉ

Whispering Angel 'The Beach' Rose, Provence, FR 13/48
Kelby James Russel Rose, Seneca Lake, NY 12/44
Meiomi Rose of Pinot Noir, CA 14/50

RED

Heron Hill Ingle Vyd, Pinot Noir Cdga Lake, NY 14/50
Bodega Vaglio Malbec, Valle de Uco, ARG 12/44
Casanova di Neri 'IR ROSSO', Tuscany, IT 15/54
Austin Cabernet Sauv., Paso Robles, CA 16/58
Prisoner 'Unshackled' Red Blend, CA 17/62

ASK YOUR SERVER TO SEE OUR EXTENSIVE BY THE BOTTLE WINE LIST

Non-Alcoholic

FIZ Orange, Root Beer or Grapefruit, Sodas, Rochester, NY 4
Pittsford Farms Dairy Chocolate Milk, Pittsford, NY 4
Red Jacket Orchards Apple Cider, Geneva NY 4
Genesee N/A Lager, Rochester, NY 6
Brooklyn Brewing 'Special Effects' N/A IPA, Brooklyn NY 8

