



LAKE SIDE

STARTERS

KLINK'S STEAMED CLAMS 15⁹

1 pound of hard shell Manila clams steamed w/ garlic, white wine, fresh thyme & real cream.

GARLIC PARMESAN FRIES |G| 9⁹

Fresh, crisp fries tossed with garlic, butter, parmesan, and chili flakes.

PAN SEARED FRESH GREEN BEANS |G| |VG| 9⁹

Fresh green beans pan seared with sesame oil, garlic & chili flakes. Finished w/ sweet soy reduction and cashews.

HOT WINGS |G| 14⁹

Full pound of chicken wings fried golden and tossed w/ your choice of traditional style wing sauce or our housemade honey apple BBQ sauce. Served with gorgonzola dressing and fresh celery.

HUMMUS 10⁹

House made hummus with green chickpeas, garlic & sesame oil. Served w/ fresh vegetable crudité and naan bread.

SWEET POTATO FRIES |G| 9⁹

Sweet potato fries tossed w/ honey served w/ gorgonzola crumbles & gorgonzola dip.

SHRIMP AND GRITS |G| 14⁹

Large Patagonia pink shrimp sautéed in a lobster-tomato broth. Served over bacon cheddar grits.

SMOKED SALMON 14⁹

Our fresh Alder smoked wild caught pacific salmon paired with garlic chive whipped cream cheese, house preserves and crackers.

CELEBRATING 30 YEARS AT WILLIAMS LAKE

The Klink's are excited for the future. With the Klink's returning to run the restaurant we decided it was time for an extensive remodel. Klink's Lakeside is a new twist on old favorites with new creations. We welcome you to hang out by the fire place outside, gaze at the lake and enjoy nature. We have crafted our menu to have many gluten free dishes and we are willing to work with other dietary concerns.

We are proud to announce that Chef Trevor Bradley is back! With his amazing flavor building ability and attention to details we are excited for you to experience his delicious creations.

|G| GLUTEN FREE |VG| VEGAN

|G| Marked items are made without gluten. We are not a gluten free kitchen. Please be aware that there is a risk of cross-contamination for these items
*Can be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

MAINS SERVED AFTER 5PM

BONE IN RIBEYE* |G| 39⁹

16oz Certified Angus Beef bone in ribeye pan seared, butter finished with chimichurri sauce accompanied w/ pan roasted potatoes.

FILET MIGNON* |G| 39⁹

8oz certified angus beef tenderloin finished with butter and served w/ demi glace and garlic chive whipped potatoes.

DOUBLE BONE-IN PORK CHOP: CHIPOTLE CHUTNEY |G| 24⁹

10oz bone in chop seared to golden perfection served with peach chipotle chutney and sweet potato fries.

PAN SEARED SALMON* |G| 24⁹

Wild caught pacific salmon filet pan seared finished with a pan sauce. Served w/ apple raisin organic quinoa.

SALMON ALA NAGE* |G| 24⁹

Wild caught pacific salmon filet sautéed with fresh vegetables and garlic, shallow poached with white wine and lobster stock. Served w/ jasmine rice.

BUTTERMILK FRIED CHICKEN BREAST |G| 19⁹

Colemans organic chicken breast soaked overnight in seasoned buttermilk and pan-fried crispy. Served with garlic chive whipped potato & rosemary pan-gravy.

CAULIFLOWER STEAK |G| |VG| 18⁹

1" thick cut of the heart of the marinated, seasoned, and pan seared in extra virgin olive oil. Finished w/ roasted vegetable demi glace. Served w/ apple raisin almond quinoa.

ALFREDO PAPPARDELLE 13⁹

Traditional alfredo with fresh garlic, white wine, cream, lemon and parmesan cheese all tossed w/ pappardelle pasta.

Chicken breast and roasted mushroom 19⁹

Mixed vegetable 16⁹

Smoked Salmon 24⁹

Gluten free pasta available upon request

HOG HEAVEN MAC AND CHEESE 19⁹

Bacon and garlic sautéed with butter and deglazed with Orison's Clems Gold beer. Finished with cream & smoked cheddar topped w/ tender pulled pork & Carolina style BBQ sauce.

SALADS

CAESAR SALAD 11⁹/7⁹

Fresh romaine hearts tossed with shaved parmesan cheese our House Caesar dressing (no fish no egg) served with crouton.

Chicken 5, Shrimp 7

FIG AND ARUGULA SALAD |G| 15⁹

Figs, walnuts, goat cheese & prosciutto ham combined with baby arugula adorned with marionberry vinaigrette.

BUTTER WEDGE |G| 12⁹

Tender butter lettuce wedges topped with our creamy gorgonzola dressing, gorgonzola crumbles, crispy bacon & grape tomatoes.

LAKESIDE SALAD |G| 13⁹/8⁹

Diced apples, gorgonzola cheese, raisins & candied pecans. Tossed with tender baby greens and honey poppy dressing.

GARDEN SALAD |G| 10⁹/6⁹

Tender baby greens with cucumbers, grape tomatoes & carrots. Served w/ your choice of dressing.

Dressings: Caesar, Ranch, Gorgonzola, Honey Poppy, 1000, and Marionberry Ving.



LAKE SIDE

HANDHELDS

PULLED PORK SANDWICH **13⁹**
 Tender pulled pork and honey apple BBQ sauce topped with pickle slices and coleslaw garnished with pork rind and okra pickle served w/ Klink fries.
Sub gluten free bun 1²⁵

FISH & CHIPS |G| **15⁹**
 Generous portion of Pacific Cod dredged in our beer batter, fried golden and served w/ Klink fries, tartar sauce & lemon.

BURGERS

All our burgers are a ½ pound of the natural and sustainably raised beef from small ranchers in the PNW. They are served with our secret burger sauce, sliced tomato, shredded lettuce, pickles, and a delicious bun. Accompanied by a choice of Klink fries, long shredded coleslaw, or tortilla chips.
 Gluten free bun **1²⁵**

THE STANDARDS

- Ham & Swiss* **14⁹**
- Bacon & Cheddar* **14⁹**
- Cheddar* **13⁹**
- Hamburger* **12⁹**

CHEF BURGER* **16⁹**
 Brioche bun, bacon jam, goat cheese, and baby arugula tossed with truffle oil.

BEYOND BURGER (PEA PROTEIN BURGER) |VG| **15⁹**
 Featuring the Beyond Burger patty and Best Food carefully crafted vegan mayonnaise. Served with fresh tomato, lettuce & pickles.

UPCOMING EVENTS

Sunday, May 20th	Klink's Annual Fishing Derby – All Proceeds go to the Shriner's Hospital for Children	
Saturday, May 26th	Movie in the Park!!! – to be announced	
Sunday, May 27th	STREET DANCE – w/ The Sammy Eubanks Band	
June 2nd – 4th	Film Competition-Filming on site all weekend –Join us on August 19th for the Film Festival Showing	
Saturday, June 9th	Van Gogh & Merlot	1:00pm
Saturday, June 24th	Dusty Klink Acoustic Show in the Park	8:30pm
Friday, June 29th	Live Music at Lakeside w/ Donnie Emerson & Nancy Sophia	7:00pm
Saturday, June 30th	Live Music at Lakeside w/ Craig Catlett Jazz Trio	7:00pm
Sunday, July 1st	Live Music at Lakeside w/ One Street Over	7:00pm
Monday, July 2nd	Live Music at Lakeside w/ Ron Criscione	7:00pm

FLATBREADS

THE FIG |G| **14⁹**
 Fig, Prosciutto, goat cheese and finished w/ arugula.

THE ORIGINAL |G| **12⁹**
 Tomato, Basil, Parmesan.

THE MUSHROOMY |G| **12⁹**
 Roasted mushrooms, baby arugula tossed w/ truffle oil & parmesan.

SAVE ROOM

Desserts are limited and made daily, consider pre-ordering.

PEANUT BUTTER PIE **8⁹**
 Ganche chocolate topped peanut butter filling in an oreo cookie crust served w/whip cream.

MUDD PIE **8⁹**
 Mocha ice cream, almonds, cookies and cream ice cream chocolate and caramel served tall w/ whipped cream.

MARIONBERRY **8⁹**
 Sandy Klink's original cobbler with tons of marionberries and stuesel topping. Served w/ ice cream.

SUNDAE
 Soft serve icecream with your choice of chocolate, caramel, or strawberry topped w/ whipped cream and of course a cherry on top.
 Small **4⁹**
 Large **5⁹**
 Cookie **7⁹**

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