

— ■ APPETIZERS / SMALL PLATES ■ —

Bang Bang Shrimp

Tender, crispy shrimp tossed in a creamy, spicy Bang Bang sauce 12

v Buffalo Cauliflower

Spicy fried cauliflower served with bleu cheese or ranch dressing 10

Cheese Fondue

Ask your server about today's fondue selection of breads, meats & vegetables 13

^{VEGAN} Edamame

½ lb poached & seasoned with kosher salt & lime juice 8

Broiled Lobster Cheese Dip

Hot, creamy Asiago cheese blend with lobster served with mini Naan bread 13

v Fried Burrata

Creamy Burrata cheese in a crisp Parmesan & bread crumb crust served on rustic marinara with grilled garlic bread 13

Crab Cakes

Two jumbo lump blue crab cakes with smoked onion remoulade, garnished with fried capers 12

^{LOW CARB} Chicken Satay

Skewered chicken served with Thai peanut sauce 11

Conchos

Savory pulled pork, goat & pepper jack cheeses baked on wonton chips garnished with house made pepper jelly, wasabi & peanut sauce 12

Kalettes

Crispy fried kalettes (Brussels sprout, kale hybrid) tossed in hot honey, maple syrup with crispy Capicola ham 9

Calamari

Lightly breaded with cherry peppers & fried to perfection served with marinara 11

Daily Soups

Cup 4 / Bowl 6

— ■ FRESH GREENS ■ —

ADD ON: Shrimp 7, *Steak 7, Grilled Chicken 5, *Salmon 8, *Ahi Tuna 8, Crab Cake 6 Crispy Pecan Breaded Chicken 7

^{GF} Chopped Salad

Chopped romaine, bacon, eggs, tomatoes, red onions, cucumbers and bleu cheese crumbles 11

Caesar Salad

Chopped romaine, Parmesan cheese and croutons tossed in Caesar dressing 10

Soup & Half Salad

Choice of one of our house made soups and a salad of your choice 11

^{v GF} Amy's Kale Salad

Chopped kale, carrots, red cabbage, red onions, spiced pecans, dried cranberries, fresh apple slices and feta cheese with balsamic dressing 12

^{VEGAN} Thai Salad

Cabbage, mixed greens, carrots, peas, bean sprouts, bell peppers and cashews tossed in a peanut miso dressing topped with crispy wonton strips 12

Dressing Choices: Balsamic Vinaigrette, Ranch, Italian, French, Bleu Cheese, Champagne Vinaigrette, Strawberry Vinaigrette, Fat Free Raspberry, Caesar, 1000 Island, Honey Mustard, Thai Peanut

— ■ SANDWICHES ■ —

Pecan Chicken Sandwich

Crisp chicken on a pretzel bun with raspberry mayo, spinach, red onion and Havarti cheese. Served with house made potato chips (Also available grilled) 13

v Spicy Cauliflower Wrap

Crisp, spicy cauliflower with Aleppo pepper wrapped in a flour tortilla with lettuce, tomato, cheddar jack cheese and Bermuda onion tossed in a creamy avocado ranch dressing. Served with fresh fruit 13

Perch Sandwich

Fried perch fillets on a brioche bun served with lettuce, tomato, onion, pickles and tartar sauce. 12

Lobster Roll

Light and fresh lobster salad on a grilled roll. Served with house made potato chips 13

Philly Steak & Cheese

Shaved prime rib with bell peppers, onions topped with a smoked Gouda cheese sauce and au jus. Served with french fries 13

LakeHouse Reuben

Thinly sliced pastrami stacked high on marble rye bread with 1000 island dressing, sauerkraut and Swiss cheese. Served with pickle fries 14

Bang Bang or Mahi Mahi Tacos

Three crisp, spicy Bang Bang shrimp OR grilled Mahi Mahi in flour tortillas with lettuce, guacamole, pico de gallo and queso fresco. Served with fresh fruit 14

Mediterranean Pita

Warm pita, lettuce, tomato, onion, feta cheese, olives, cucumber, vinaigrette and tzatziki sauce. Choice of grilled chicken, falafel, shrimp or steak. Served with French fries 13

● Build Your Own Cheeseburger

8 oz beef patty with cheddar cheese, lettuce, tomato, onion and pickles. Served with french fries. Add ons: bacon, fried egg, caramelized onions, mushrooms, olives, fried pickles, guacamole, Bang Bang sauce, pulled pork (\$1 each) 12

Substitute your burger with the all new "Beyond Burger" Vegetarian experience \$2

Gluten free bun available \$2

— ■ ■ ENTRÉES ■ ■ —

Raspberry Chicken

Crispy pecan breaded all natural chicken breast and fresh raspberry sauce served with brown & wild rice pilaf and seasonal vegetables 21

Parmesan Whitefish

Flaky whitefish pan seared with a Parmesan crust, drizzled with a basil pesto aioli served with brown & wild rice pilaf and seasonal vegetables 21

● Macadamia Nut Encrusted Salmon

Macadamia nut encrusted salmon with a pomegranate reduction served with brown & wild rice pilaf and seasonal vegetables. Grilled upon request 25

^{NEW} Walleye

Baked walleye with brown butter and sage served with crispy kalettes and handmade butternut squash and ricotta perogies 25

Ahi Tuna

Sesame crusted tuna seared rare over a Soba noodle salad tossed in a toasted sesame dressing with marinated vegetables then drizzled with wasabi aioli 27

Lake Perch

Lightly breaded and fried served with house made tartar sauce, seasonal vegetables 26

Coconut Shrimp

Crispy shrimp served over vegetable stir fried rice then finished with a mango chutney 24

Lobster & Shrimp Risotto

Creamy Parmesan risotto with artichokes, spinach and roasted tomatoes topped with a baked lobster tail and sautéed shrimp in a light seafood broth 26

● Grilled Pork Ribeye

Tender grilled pork ribeye served with seared pork belly in a rich Pozole Broth with hominy, topped with shredded cabbage, radish, and fresh jalapenos 21

Ultimate Mac & Cheese

Cavatappi pasta tossed with caramelized onions, spinach and bacon in a smoked Gouda, white cheddar cheese sauce served with grilled garlic bread 16 (add grilled chicken 20)

^{VEGAN NEW} Buddha Bowl

Grain medley, roasted butternut squash, parsnips, brussel sprouts, edamame and dates sautéed in a maple and dijon mustard sauce topped with crispy parsnips and pumpkin seeds 18

● 14oz Black & Bleu Ribeye

Blackened ribeye topped with a bleu cheese cream sauce served with mashed Yukon Gold potatoes and seasonal vegetables 27

^{GF} ● 12oz New York Strip

Grilled New York strip covered with sautéed onions and mushrooms served with roasted fingerling potatoes and seasonal vegetables 28

● Filet Mignon

Tender 7oz Certified Black Angus Filet Mignon enhanced with demi glace, mashed Yukon Gold potatoes and seasonal vegetables 36

Add Shrimp \$8, Lobster Tail \$14 or Crab Legs \$13 to any entrée

— ■ ■ SIDES ■ ■ —

Fresh Fruit 5	French Fries 4	Parmesan Artichoke Risotto 7
Mashed Yukon Gold Potatoes 4	Seasonal Vegetables 4	Brown & Wild Rice Pilaf 4
House Made Potato Chips 5	Roasted Fingerling Potatoes 5	Grilled Garlic Bread 4
Pickle Fries 5		

All entrées served with soup or LakeHouse salad (+2 alternate salad)

18% gratuities may be added for parties of 8 or more

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

Email us at eventsbythelake@gmail.com to book your wedding or special event on our lake view property