



APPETIZERS

Garlic Sherried Mushrooms - \$8

Button mushrooms simmered in sherry wine & baked with Italian four-blend cheese. Served with Garlic toast for dipping.

Shrimp & Artichoke Au Gratin - \$12

In a lemony garlic alfredo, served with garlic herbed toast.

Bacon-Chive Potato Bombs - \$9

Served with garlic sour cream and drizzled with sriracha aioli.

Cajun Beef Tenderloin Bites - \$13

Marinated and grilled with sweet tri-colored peppers and onions, southwest and wasabi lime aioli.

Chicken and Green Chile Firecrackers - \$10

Crispy rolled tortillas filled with chicken and hatch green chiles. Drizzled with a southwest aioli, diced tomatoes and side of sour cream.

Wisconsin White Cheddar Cheese Curds - \$9

Served with southwest ranch dip.

Breaded Portabella Mushrooms - \$10

On zesty marinara sauce and drizzled with basil aioli.

Pesto Tomato Bread - \$8

French bread smothered and baked with Boursin cheese, pesto, sundried tomato and five-blend Italian cheese surrounded by marinara sauce for dipping.

Corkscrew Shrimp - \$12

Lightly dusted and fried. Choose between:
- Buffalo-style, served with ranch dip.
- Seasoned and served with sweet chile sauce and southwest aioli.

Asian Chicken Fingers - \$7

Tossed in an Asian-ginger sauce on gingered pineapple coleslaw and peanut dipping sauce.

New England Mussels - \$11

In a white wine, pesto infused, tomato broth, and garlic toast for dipping.

SOUPS, ROLLS & MINI SALADS

French Onion Soup - \$7

A French classic, rich beef broth with onions and sherry wine topped with Swiss and provolone cheeses.

Soup Du Jour - \$3 cup, \$6 bowl

2 chef-created soups every day! Please ask your server for today's choices.

Garlic Parmesan Dinner Rolls - 4 for \$2, 6 for \$3

Baked French rolls in garlic herbed parmesan butter.

Lakeside Garden Salad - \$4

Fresh mixed greens, grape tomatoes, green olives, mild banana pepper rings, cucumbers, red onions, & herbed croutons, served with dressing of your choice.
ADD: crumbled bleu cheese - \$.50

Mini Caesar Salad - \$5

Classic Caesar with herbed croutons, grape tomatoes and our homemade lemony Caesar dressing.

Grilled Vegetable Salad - \$6

Mixed greens topped with grilled peppers, onions and mushrooms along with cucumbers, grape tomatoes, Italian cheeses and balsamic vinaigrette.
ADD: crumbled bleu cheese - \$.50

ENTRÉE SALADS

Lemony Caesar Chicken Salad - \$12

Crisp romaine, herbed croutons, shaved Romano cheese, tossed with our lemony Caesar dressing and garnished with grape tomatoes.

Sirloin Steak Salad - \$15

Grilled beef tenderloin, bacon, onions, peppers, Roma tomatoes, cucumbers and crumbled bleu cheese on mixed greens with chipotle ranch dressing.

Cajun Salmon Salad - \$14

Crispy Romaine lettuce with candied walnuts, raisins, cucumbers, yellow peppers, red onions, feta cheese, topped with grilled Cajun salmon and raspberry walnut vinaigrette.

Bacon Ranch Wedge Salad - \$10

Crisp Iceberg wedge covered with ranch dressing, herbed croutons, Roma tomatoes, red onions, peppered bacon bits and shredded cheddar.

Chopped Chef Salad - \$13

Mixed greens covered with smoked turkey, cheddar, chopped egg, yellow peppers, red onions, green olives, Roma tomatoes, bacon and Chow Mein noodles. Choice of dressing.

Blackened Chicken Apple Salad - \$14

Field greens, diced apples, red peppers, jicama, raisins, and feta tossed in our apple cider vinaigrette.

DRESSING CHOICES

Balsamic Vinaigrette, Bleu Cheese, Creamy Garlic, French, Italian, Ranch, Raspberry Walnut Vinaigrette

BURGERS

All Burgers are served with choice of Crispy Seasoned Fries, Tater Tots, Truffle Waffle Fries or Onion Petals. Lettuce, Sliced Pickle, Sliced Roma Tomato and French Fry Sauce.
Gluten free bun available for \$1.50

The Big Bleu Cajun - \$15

Cajun roasted onions, bleu cheese dressing and sweet bacon.

The Mafia Boss - \$14

Italian style, with prosciutto, sundried tomatoes, sliced green olives, provolone cheese and pesto.

Sriracha Mama - \$14

Roasted poblano pepper, sliced tomato, sriracha mayo, and cheddar cheese.

Turkey Burger - \$13

Grilled pineapple, sweet Bourbon glaze, onion rings and Fontina cheese.

A John Wayne Western - \$14

Sweet and tangy barbeque, roasted onions, poblano peppers and cheddar cheese.

Lakehouse Cheeseburger - \$13

Plain burger cooked to your liking with a choice of cheese, Roma tomato, lettuce and pickle slices.
Choice of Cheese: American, Cheddar, Fontina, Baby Swiss, Pepperjack, or Provolone.

PUB FARE AND HANDHELDS

All sandwiches are served with one choice of Crispy Seasoned Fries, Tater Tots, Truffle Waffle Fries or Onion Petals and French Fry Sauce.
Gluten free bun available for \$1.50

Texas Turkey Club - \$13

Mesquite turkey breast, lettuce, pepperjack cheese, sliced tomatoes, chipotle mayo, and candied bacon on thick Texas toast.

Smoked Pork Wrap - \$10

Spinach tortilla wrap filled with pulled pork, pineapple coleslaw, sweet chile sauce and shredded lettuce.

Buffalo Chicken Sammy - \$12

Crispy breaded chicken topped with buffalo sauce, tomatoes, lettuce and our celery bleu cheese dressing.

Kentucky Prime Rib & Portabella Sammy - \$15

8 oz cut of grilled prime rib, topped with breaded portabella, roasted peppers, Swiss cheese & Kentucky Bourbon BBQ sauce.

Hot Italian Turkey Sub - \$13

Sliced turkey piled high with prosciutto, roasted peppers, tomatoes, Fontina cheese, basil mayo and balsamic. Served on a garlic rubbed sub bun.

PUB DINNER ENTRÉES

Served with your choice of one side & Soup Du Jour or Salad (May substitute French onion soup +\$3)

Cajun Ditka Chop - \$21

Seasoned and marinated double bone-in frenched pork chop on roasted onions, drizzled with sweet bourbon sauce.

Gingered Tuna Steak - \$24

Sushi grade yellow fin tuna, grilled and served on pineapple coleslaw with sweet Thai chile glaze.

Center Cut Sirloin Medallions - \$23

Pan-seared medallions on cheese-filled raviolis with sundried tomatoes and mushrooms topped with a sherry-gorgonzola sauce.

Filet Mignon - \$34

9 oz Montreal-seasoned, topped with garlic chive butter.
ADD: marinated mushrooms - \$4
ADD: 4 jumbo beer-battered shrimp - \$9

Drunken Shrimp - \$23

6 beer-battered jumbo shrimp around Asian coleslaw with red chile sauce and ginger-lime aioli.

Mediterranean Roast Salmon - \$21

8 oz salmon filet roasted with garlic, olive oil, roasted tomatoes, zucchini, yellow peppers, capers and black olives with a lemon-basil aioli.

Filet & Garlic Shrimp - \$32

6 oz filet grilled to your liking, topped with garlic buttered shrimp, tomatoes and bacon pieces.

Beef Tenderloin Rotini - \$19

Tenderloin tips sautéed with Cajun seasonings, oyster mushrooms, sundried tomatoes and spinach. Tossed in a delicious sherry-gorgonzola sauce along with Rotini pasta.

Shrimp Ravioli - \$19

Jumbo raviolis sautéed with tiger shrimp, zucchini, yellow peppers and roasted tomatoes in a brandied shrimp sauce.

Ranch Cheddar Chicken - \$18

Baked chicken breast smothered with ranch cream cheese, roasted poblanos, diced tomatoes and cheddar cheese.

Chicken and Tomato Pesto Ravioli - \$18

Cheese-filled ravioli tossed with diced grilled chicken, Roma tomatoes, and spinach in a creamy sundried tomato pesto.

Vegan Pasta - \$15

Rotini pasta sautéed with yellow peppers, oyster mushrooms, zucchini spinach and sundried tomatoes in a roasted garlic extra virgin olive oil.

Kentucky Blackened Chicken - \$17

Pan-seared chicken breast topped with fried onion rings, Kentucky Bourbon BBQ sauce and green onions.

Vegetarian Crack Rice - \$14

It's so good, it's addicting! Creamy garlic buttered white rice with spinach, oyster mushrooms, sundried tomatoes and zucchini.
ADD: Cajun chicken chunks - \$4
ADD: 6 herbed shrimp - \$7

SIDES

ADD ON: \$4

Grilled Asparagus with Bacon & Parmesan
Baked Potato with Butter & Sour Cream
Garlic Cheddar & Chive Smashed Red Potatoes
Charred Brussel Sprouts with Bacon, Maple & Roma Tomatoes
Creamy "Crack" Rice with Spinach & Sun Dried Tomatoes
Crispy Truffle Waffle Fries
Seasoned Fries with Fry Sauce

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.