



LAKESIDE DINING

Serving at 5 pm Daily

Appetizers

Smoked Gouda

Honey & herb basted gouda with grilled pita toast 12.99

Burnett Wisconsin Cheesecurds

Lightly breaded and fried
Small 9.99 | Large 16.99

Onion Rings

Deep fried beer battered sweet onion rings 9.99

Poutine

French fries topped with fried Wisconsin cheese curds and beef gravy 14.99

Fried Portobello

Jumbo sliced hand breaded portobello mushrooms with garlic ranch sauce. 10.99

Blue Cheese Bread

House baked bread Boule topped with creamy blue cheese sauce. 13.99

Sandwiches

Super Burger

Sautéed peppers, onions & mushrooms. 14.99
Try it lightly Cajun spiced 14.99

Lakewoods Burger

Ground chuck blend on toasted brioche bun. 12.99

Mushroom Burger

Fresh butter sautéed mushrooms. 15.50

Smoked Olive Cheeseburger

Smoked cream cheese and caramelized onions with black and green olives 15.99

Pesto Chicken Sandwich

Grilled chicken with pepper jack cheese served with spinach, tomato & pesto.
13.99 | Plain 11.99

ADD-ON'S

WI Cheese

1.25 each
Swiss, American, Cheddar
Pepperjack, Blue Crumble,
Smoked Gouda 2.00

Smoked Bacon

(2) slabs of bacon 2.00

French Fries

Seasoned thick fries 2.00

Soup & Salads

Housemade Soup & Chili

Beef Chili Cup 4.99 | Bowl 5.99
Broth Soup Cup 3.99 | Bowl 4.99
Cream Soup Cup 4.99 | Bowl 5.99

Caesar Salad

Romain lettuce with parmesan & croutons 11.99
Add grilled chicken 13.99

Cranberry Apple Walnut Salad

Maple mustard dressing with crisp greens, apple, raisins, red onion, & walnut 12.99
Add Grilled Chicken: 14.99

Wisconsin Food Safety Agencies advise eating raw and undercooked eggs, beef or seafood carries a risk of food borne illness and so are served only at your request.

From the Lake

Wild Caught Canadian Walleye

DEEP FRIED -12oz fillet 29.99

| seasoned beer batter | tartar sauce |

BAKED -12oz fillet with butter 29.99

| white wine | butter | mixed herbs |

Coconut Jumbo Shrimp

Four hand breaded shrimp with orange horseradish dipping sauce 29.99 GF

| seasoned coconut | corn crust | orange marmalade | horseradish |

Maple Mustard Glazed Norwegian Salmon

Atlantic salmon oven roasted with our maple mustard glaze 32.99 GF

| 8 oz norwegian fillet | maple syrup | dijon mustard | WI butter |

Seafood Linguini Alfredo

Seafood sautee finished in wine and tossed with alfredo sauce 26.99

| shrimp | crab | bay scallops | white wine | herbs | asiago parmesan |

From the Woods

Grandpa's Favorite Meatloaf

Tomato glazed meatloaf served over mashed potato with rich gravy 22.99 GF

| ground beef | egg | whole grain oats | garlic mashed | demi-glaze | tomato |

Choice New York Strip Steak

Chef's Choice hand-cut steak served with compound butter 39.99 GF

| 12 oz upper choice beef | garlic herb butter | hand blended season salt |

Also served **Lodge Style** with our garlic teriyaki glaze 39.99 GF

| 12 oz upper choice beef | hand blended season salt | lodge sauce |

Coconut Curried Chickpeas

Stewed chickpeas with mild curry sauce over wild rice 22.99 GF / V

| garbanzo bean | tomato | onion | garam masala | coconut milk | wild rice |

Tuscan Chicken Penne Pasta

Grilled chicken with Mediterranean pesto alfredo sauce and tomato 24.99

| chicken | alfredo cream | spinach | sundried tomato | pesto | parmesan |

Bourbon BBQ Baby Back Ribs

Half rack of slow braised ribs finished in the oven 29.99 GF

| 1-1/2 pound pork ribs | house made BBQ sauce |

*While we're happy to prepare the meal you request, any changes or omissions from the menu will incur a 3.00 surcharge.