



# Small Plates & Starters

## Maple Glazed Brussels Sprouts

Crisp Brussels sprouts roasted with caramelized onions and finished with maple syrup gastrique. 12.99

## Hand Cut Mushrooms

Jumbo sliced portobello hand breaded with garlic house dipping sauce 11.99

## Blue Cheese Bread Boule

House baked bread boule covered with creamy blue cheese sauce 13.99

## WI Fried Cheese Curds

Half pound 9.99 | Full lb. 16.99

## Poutine Cheese Fries

Deep fried Wisconsin cheese curds tossed with french fries and topped with savory beef demiglace 16.99

## Battered Onion Rings

Beer battered and deep fried 9.99

## Honey Smoked Gouda

Smoked gouda baked with salted honey glaze and toast points 12.99

## Choice Sides

## Add Ons

### Hashbrowns

Shredded Potato 3.00  
| cheese | and/or |  
| onions | 0.50 each

### Baked Potato

### Garlic Mashed

### French Fries

### Wild Rice

### Vegetable

### Side Salads

| Garden | Caesar Salad | 6.99

### Soup of the Moment

| Small Bowl 4.99 | Large Bowl 5.99 |

### House Baked Potato

| cheese | chives |  
| smoked bacon | 2.50

### Beef & Bean Chili

| Small Bowl 5.99 | Large Bowl 7.99 |

### Mushrooms & Onions

| garlic butter | 6.99

### Chicken Mushroom

### Wild Rice & Cream Soups

| Small Bowl 5.99 | Large Bowl 7.99 |

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





# Harvested 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 | demiglace | tomato |

## Choice New York Strip Steak

Chef's Choice hand-cut steak with com-  
pound butter GF 39.99 or Market Price  
| 12 oz upper choice beef | garlic herb  
butter | hand blended seasoned salt |

## Lodge Style New York Strip

Same steak served with our house-made garlic  
terriyaki glaze GF 39.99 or Market Price  
| 12 oz upper choice beef | hand blended  
seasoned salt | lodge sauce |

## Tuscan Chicken Penne Pasta

Grilled chicken with Mediterranean pesto  
alfredo sauce and tomato 22.99  
| grilled chicken | alfredo cream | spinach |  
| sundried tomato | basil pesto | parmesan |

## Butternut Squash Ravioli

Ravioli filled with sweet butternut squash,  
tossed in brown butter cream sauce and  
finished with herb toasted nuts. 22.99  
| squash filled ravioli | butter | alfredo cream |  
| walnut crumble | parmesan cheese |

## Grilled Pork Loin with Cranberry Port Sauce

Boneless Pork chop with onions 24.99  
| 10oz pork chop | caramelized onion |  
| cranberry port wine reduction |

## Bourbon BBQ Baby Back Ribs

Half rack of slow braised ribs  
finished in the oven 29.99 GF  
| 1-1/2 pound pork ribs | spice rub |  
| house made BBQ sauce |

## Mushrooms / Onions

Your choice of either or combined  
and sautéed in garlic butter  
| garlic butter | 6.99

## Mushroom Pork Cutlet

Tender fried pork topped with mushroom  
gravy over mashed potato 24.99  
| breaded pork loin | sautéed mushrooms |  
| gravy | mashed potato |

## Coconut Curried Chickpeas

Stewed chickpeas with mild curry  
sauce over wild rice 19.99 GF / Vegan  
| garbanzo bean | tomato | onion |  
| coconut milk | wild rice |

*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.*



# Harvested From The Lake



## Wild Caught Canadian Walleye

12 oz fillet hand breaded and fried or baked in herbed butter 29.99  
| seasoned breading | tartar sauce | -or- | butter | mixed herbs |

## Walleye Picatta

8 oz fillet pan fried and finished in picatta sauce 29.99  
| seasoned breading | lemon | capers | Wisconsin butter | white wine | herbs |

## Maple Nut Glazed Norwegian Salmon

Maple mustard glazed salmon finished with herbed nut crumble 29.99 GF  
| norwegian fillet | maple syrup | dijon mustard | walnut crumble | fresh herbs |

## Harvest Tomato & Shrimp Penne

Sauteed shrimp with a creamy tomato & basil sauce 26.99  
| shrimp | tomato | cream | butter | herbs | ricotta cheese | asiago parmesan |

## Seafood Linguini Alfredo

Seafood sautee finished in wine and served with alfredo sauce 26.99  
| shrimp | surimi crab | bay scallops | wine | cream alfredo | asiago parmesan |

## Pan Fried Shrimp Scampi

Lightly seasoned shrimp sauteed in garlic butter 26.99  
| jumbo shrimp | white wine | garlic herb | Wisconsin butter |

**Also served hand breaded and deep fried 26.99**

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# Friday Feast

Served with Coleslaw, Cornbread & Choice of Side

## Creamy Clam Chowder

| Small Bowl 5.99 | Large Bowl 7.99 |

## Historic Walleye Fish Fry

Served for nearly 120 years. 10 oz serving of wild caught fish battered & fried 22.99  
Additional pieces of Walleye 2.99 eq.

## AYCE Chicken Tender Fry

Jumbo chicken tenders hand breaded and fried with choice of sauce 19.99

## Herb Crusted Walleye

Baked with herbed corn flake and finished with butter sauce 28.99 GF



## Prime Rib

**Every Tuesday & Saturday**

Served while it lasts. Reserve cut while making reservations.

## 12oz Choice Cut

Upper 2/3 Chef's Choice beef with au jus 49.99 or Market Price

# Sandwiches & Salads

## Caesar Salad

Romain lettuce, caesar dressing with parmesan & garlic croutons 11.99  
Add grilled chicken 13.99

## Cranberry Walnut & Apple Salad

Our maple mustard dressing with crisp apples, raisins, red onion & chopped walnuts. 12.99 Add grilled chicken 14.99

## Wild Rice Wrap

Wild rice and vegetable blend, mixed greens, raisins, & our honey mustard walnut dressing 12.99  
Add grilled chicken 14.99

## Lakewoods Burger

Choice blend of beef grilled on a brioche bun with lettuce tomato & pickle 12.99  
Add Apple Smoked Bacon 2.00  
Add Cheese 1.25 | American | Cheddar | Swiss | Pepper Jack | Blue Cheese | Gouda

## Walleye Sandwich

Handbreaded walleye served on a bun with lettuce tomato & pickle 18.99

**Add French Fries 2.50**

**Add Salad 4.99 | garden | or | caesar |**

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