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—SHARABLES—

DUCK BACON WONTONS 13
four crispy wontons, duck bacon, sweet corn cream cheese, cranberry sweet chili sauce

MANHATTAN'S CAJUN STEAK BITES 17
cajun cream sauce & crostini

DRUNKEN MUSSELS 12
beurre blanc & crostini

LOADED TOTS 12
six huge stuffed tater tots, seasoned sour cream bacon bits, cheddar cheese, chives

LODGE WINGS 15
dry rub • buffalo • barbeque
kung pao • nashville hot • salted caramel house ranch or bleu cheese

CRISPY BRUSSEL SPROUTS 11
kung pao • buffalo & bleu honey & queso fresco

GARLIC CHEESE CURDS 12
house marinara sauce

BAKED BUFFALO CHICKEN DIP 15
bistro chips



A 3% SURCHARGE WILL BE ADDED TO YOUR BILL TO CONTRIBUTE TO THE RESTAURANT'S EFFORTS TO PROVIDE WAGES AND BENEFITS TO ATTRACT AND RETAIN THE TALENTED TEAM MEMBERS WHO DELIVER YOUR GUEST EXPERIENCE. THE SURCHARGE APPLIED TO YOUR BILL IS NOT A SERVER GRATUITY, IS NOT OBLIGATORY AND WILL BE REMOVED FROM YOUR BILL BY YOUR SERVER IF REQUESTED. NO SPLIT CHECKS FOR GROUPS OVER 8. MULTIPLE PAYMENTS ACCEPTED.

18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.

CONSUMER ADVISORY: THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

—SOUP & SALADS—

SOUP DU JOUR
Cup 4 Bowl 6
daily chef inspired soup creation

add grilled chicken 5 • shrimp 8

SIMPLE CAESAR 8 • **ENTRÉE CAESAR** 12
romain wedge, caesar dressing
parmesan cheese, croutons

SIMPLE WEDGE 8 • **ENTRÉE WEDGE** 15
romain wedge, bleu cheese, bacon bits, tomatoes

SIMPLE GREENS 7 • **ENTRÉE GREENS** 11
mixed greens, grape tomatoes, cucumbers, croutons
your choice of dressing

ENSALADA 15
quinoa, couscous, black barley
brown and red rice, avocado, red pepper
red onions, heirloom grape tomatoes
queso fresco, cilantro lime vinaigrette

THAI POWER BOWL 15
quinoa, couscous, black barley
brown and red rice, peanut sauce
honey roasted peanuts, carrots
cilantro, thai basil, scallions

—LITTLE MENU—

Bistro Chips, French Fries or Seasonal Fruit

GRILLED CHICKEN SANDWICH 10

4 CHICKEN STRIPS 9

HAMBURGER & PICKLE SPEAR 10
add Cheese .50

BUTTERED NOODLES 7

HOUSE MAC & CHEESE 9

life
IS BETTER
AT THE
lake

STEAK WEDNESDAY

\$20.23

14 oz. NY Strip Steak
seasonal vegetables
chiffonade kale
whipped potatoes

25-50% off Bottles of Wine

SEAFOOD THURSDAY

snow crab legs
corn on the cob, red potatoes

1 Pound \$30

2 Pounds \$45

Add 1/2# for \$10

Bucket of Shrimp
1# Market Price

1/2 Price House Pours

RIBS FRIDAY

french fries, corn on the cob
1/2 Rack \$20/Full Rack \$25
AYCE: \$30

HAPPIEST HOURS

4-6PM

1/2 PRICE

House Pours

Glass of House Wines

Tap Beers

November Hours

Wednesday-Saturday: 4pm

Sunday-Tuesday: Closed

Closed: 11/4, 11/11, 11/22, 11/23

Saturday Brunch Starts
December 2nd

—NOODLES—

add soup or salad for 5
bread available by request

THE CAJUN PASTA 26
cavatappi pasta, cajun cream sauce
bell peppers, onions, andouille sausage
garlic, green onions, sliced chicken breast
parmesan cheese
add shrimp 8

GOUDA MAC & CHEESE 20
cavatappi pasta, cheese sauce, onions, mushrooms
grilled chicken 5 • short rib 8 • seafood 12

CHICKEN PARMESAN 26
pappardelle pasta, fried chicken breast
fresh mozzarella, marinara



—SANDWICHES—

*pickle, bistro kettle chips
gluten free bun 1*

upgrade to battered fries 1

upgrade to cajun fries with lemon aioli 2

upgrade to soup, simple greens, wedge or caesar 3

FIRE GRILLED PESTO CHICKEN 15
bacon, provolone, pesto mayo
lettuce, tomato, onions

LAKESIDE BURGER 15
1/3# angus beef patty, melted cheddar
bacon, lettuce, tomato, onions

NASHVILLE CHICKEN 15
spicy crispy chicken breast
lettuce, thin sliced house pickles, mayo
(can be served without spice)

REUBEN 15
marble rye bread, sauerkraut
house braised corned beef
provolone cheese, thousand island

—CHEF INSPIRED ENTREES—

served with seasonal vegetables
add soup or salad for 5 / bread available by request

MANHATTAN'S LEGENDARY WALLEYE 31
Broiled or Parmesan and Almond Crusted
wild rice blend

COCONUT SHRIMP 30
cranberry chili sauce, asparagus risotto

PECAN CRUSTED SALMON 28
maple cream sauce, mushroom risotto

CHICKEN PICCATA 24
fried chicken breast, caper lemon and butter sauce
asparagus risotto

JÄGERSCHNITZEL 22
breaded duroc pork ribeye, mushroom bordelaise
chiffonade kale whipped potatoes

MONGOLIAN BEEF 26
sliced new york strip, hoisin & soy sauce
steamed jasmine rice

NY STRIP 32
cognac peppercorn cream sauce
chiffonade kale whipped potatoes

SHORT RIB 28
sweet soy demi
chiffonade kale whipped potatoes

AVAILABLE SATURDAY 4PM

WHILE SUPPLIES LAST

SEA SALT AND HERB CRUSTED PRIME RIB
chiffonade kale whipped potatoes
TEN OUNCES 30 • **SIXTEEN OUNCES** 40

—ACCOUTREMENTS—

3 **COCONUT SHRIMP** 10
cranberry chili sauce

GARLIC MUSHROOMS 6
sautéed in butter & garlic

CARMELIZED BOURBON ONIONS 6

save room for DESSERT