

the Lake HOUSE

*** MUSKEGON ***

WATERFRONT GRILLE

Shared Plates

- ★ **FRIED MEDITERRANEAN CALAMARI** \$16
roasted tomato confit, banana peppers, capers, roasted red peppers, sundried tomato pesto, white balsamic butter sauce, parmesan, balsamic glaze, micro basil
 - ★ **TUSCAN DIP** \$15
white beans, goat cheese, panko parmesan crust, seasoned fresh tortilla chips, parmesan rustic bread
 - FIG CROSTINI** \$14
honey lavender goat cheese, candied bacon, yellow roasted tomato, balsamic glaze, micro basil
 - CRAB CAKES** \$17
lump crab, roasted pepper, grilled corn, crab cake, romesco, frisee slaw, apple cider vinaigrette
 - DRUNKEN MUSHROOMS** \$14
wild forest mushroom dip, roasted garlic, bourbon, gorgonzola cheese, shaved parmesan caramelized shallots, cabernet demi-glace, rosemary focaccia bread
 - CAULIFLOWER WINGS** \$11
fried cauliflower florets, tossed in choice of sauce, celery sticks, ranch or bleu cheese
- available sauces:** house bbq, buffalo, Cajun dry rub

Soups

- SEAFOOD GUMBO**
cup \$6 bowl \$8
- SOUP OF THE DAY**
cup \$4 bowl \$7

Salads

add to any salad or power bowl

- grilled or blackened chicken \$5
- sautéed or blackened shrimp \$9
- grilled salmon \$12
- 6 oz ribeye \$15
- 3 oz lobster tail \$12

- CAESAR** \$11
crisp romaine, grated parmesan, house made croutons
*add *crispy prosciutto or heirloom grape tomatoes \$1 each*

- ★ **MARTHA'S VINEYARD** \$15
artisan mixed greens, goat cheese, granny smith apples, cashews, golden raisins, candied pecans, red onions, balsamic glaze, summer berry vinaigrette

- WARM SPINACH** \$15
baby spinach, arugula, bacon, heirloom grape tomatoes, yellow roasted tomatoes, shaved parmesan, hard boiled egg, dried cherries, haystack onions, toasted almonds, honey sherry bacon vinaigrette

- AUTUMN HARVEST BOWL** \$16
shaved roasted Brussel sprouts, sweet chili fried 5-grain, roasted sweet potato, heirloom grape tomato, wild mushrooms, toasted pumpkin seeds, goat cheese, candied walnuts, cranberries, apple cider vinaigrette

Burgers & Handhelds

served with house made chips
substitute french fries, waffle fries, sweet potato fries, fruit cup or house made coleslaw \$3

- CLASSIC BURGER** \$13
Lettuce, tomato, red onions, brioche bun
*add *cheese, bacon or egg \$1 each*

- B.E.G. BURGER** \$16
smoked apple wood bacon, fried egg, smoked gouda, garlic aioli, lettuce, tomato, red onion, brioche bun

- ★ **FRIED EGG B.L.T.** \$12
thick sliced bacon, over hard egg, cheddar, tomato, lettuce, garlic aioli, sourdough bread

- FRIED LAKE PERCH** \$14
three fried lake perch filets, house made tartar, american cheese, lettuce, tomato, onion, brioche bun

- BRAISED SHORT RIB** \$15
braised short rib, brie, cheddar, pickled onions, arugula, plum jam, mango poblano jam, sourdough bread

- CAROLINA JACK FRUIT** \$13
Carolina BBQ braised jackfruit, red cabbage slaw, giardiniera, pickled onions, brioche bun

- CHICKEN PROSCIUTTO MELT** \$14
grilled chicken, gruyere cheese, garlic aioli, prosciutto, fresh basil, roasted red pepper chutney, baguette

Entrées

available after 4pm

- ★ **LAKE HOUSE PERCH DINNER** \$25
six fried lake perch filets, waffle fries, house made coleslaw, house made tartar, lemon
*add *extra perch \$3 each*
**this entree is available for lunch

- GRILLED SALMON** \$31
6 oz grilled blackened salmon, romesco, market vegetables, fried sweet chili wild five grains, corn salsa

- ★ **WHITEFISH PLANK** \$33
locally sourced fresh 8 oz whitefish, paprika and white wine beurre blanc, duchess potatoes, market vegetables, panko tomato crown, grilled lemon

- RAINBOW TROUT** \$29
gorgonzola, wild mushroom, bacon, arugula stuffed rainbow trout, autumn hash, vanilla parsnip puree, lemon caper beurre blanc, micro basil, grilled lemon

- ★ **FILET MIGNON** \$33
5 oz cut, horseradish goat cheese crust, market vegetable, garlic parmesan mashed potatoes, cabernet demi-glace

- RIBEYE** \$42
certified angus beef 12 oz cut, roasted garlic, cipollini onions, wild mushrooms, cabernet demi-glace, market vegetables, herb parmesan truffle red skin potatoes, balsamic reduction, basil oil

- MEDITERRANEAN SEAFOOD PASTA** \$28
shrimp, mussels, calamari, squid ink linguine, puttanesca, spinach, capers, heirloom grape tomatoes, toasted almonds, shaved parmesan, lemon zest, rustic bread

- ★ **BAKED LOBSTER CAVATAPPI & CHEESE** \$33
broiled 3oz lobster tail, lobster knuckle and claw meat, cavatappi, three cheese lobster sauce, chives, parmesan paprika panko crumbs

- TRI-COLOR TORTELLINI** \$25
grilled chicken, roasted red peppers, garlic, pesto parmesan cream, micro basil, rustic bread
**this entree is available for lunch

Desserts

- BROWNIE SKILLET SUNDAE** \$10
fudge brownie, chocolate chip cookie, vanilla gelato, caramel sauce, chocolate sauce, candied pecans, whipped cream, blonde brownie chunks

- CHEESECAKE OF THE DAY** \$9
seasonal rotating flavors!

- CRÈME BRÛLÉE OF THE DAY** \$9
seasonal rotating flavors!

- FRESH FRUIT CRISP** \$9
seasonal selection, vanilla bean gelato

- PALAZZOLO'S GELATO & SORBET** \$6
ask server for our seasonal flavor selection

NOTICE: ask your server about menu items that are served raw or undercooked. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Non-Alcoholic Beverages

st. steve's craft soda	\$3	juice	\$4	coca cola products	\$2.5
ginger or elderflower lemonade	\$2.50	milk	\$4.50	pelligrino	\$3.75
flavored lemonade	\$2.75	coffee	\$3	schmohz root beer	\$4
		iced or hot tea	\$2.50	regatta ginger beer	\$4

Signature Drinks

★ BURNT SUGAR OLD FASHIONED	\$11
buffalo trace bourbon, burnt sugar syrup, angostura bitters, bada bing cherry, orange twist	
★ MIDSUMMER TONIC	\$11
hendrick's midsummer solstice gin, simple syrup, fresh lime juice, tonic, blackberries, lime wedge	
BOATER'S BLOODY	\$9
tito's handmade vodka, bloody mary mix, spiced salt rim, meat & cheese skewer, stella artois side car <i>*absolut peppar available for extra spice!</i>	
ICED CARAMEL COFFEE	\$7
jackson morgan salted caramel, michigan spaulding coffee liquor, iced coffee	
CHRISTINI MARTINI	\$9
stoli blueberry vodka, lemonade, champagne float, blueberries	
★ SPEAKEASY MANHATTAN	\$11
buffalo trace bourbon, house coffee simple syrup, essence of a tobacco field on a hot day, peychaud's bitters	
★ FRENCH ROSEMARY MARTINI	\$11
bombay sapphire gin, st. germain elderflower liqueur, grapefruit juice, cranberry juice	
ESPRESSO CHOCOLATE MARTINI	\$11
van gogh espresso vodka, godiva chocolate liqueur, kahlua, heavy cream	
★ CUCUMBER MARTINI	\$10
cucumber infused wheatley vodka, contratto dry vermouth, simple syrup, lime juice, fresh cucumber	

Bourbon Flights

MAKER'S MARK	\$19
maker's mark maker's 46 maker's mark cask strength maker's wood finishing series 2019	
4 SIBLINGS	\$19
basil hayden's knob creek baker's booker's	
BUFFALO TRACE	\$19
blanton's single barrel buffalo trace small batch eagle rare 10 yr. single barrel 1792 small batch	

Wine by the Glass

Bottle list available upon request

Red Wine

HESS SHIRTAIL RANCHES	\$11
cabernet, napa valley, CA	
FRANCISCAN	\$14
cabernet, napa valley, CA	
NAPA QUILT	\$15
cabernet, napa valley, CA	
CAYMUS	\$29
cabernet, napa valley, CA	
RED MELANGES	\$16
red blend, MI	
LANGE TWINS	\$11
cabernet, lodi appellation, CA	
LA MAIALINA	\$10
chianti, tuscan, Italy	
FELINO	\$12
malbec, Mendoza, Argentina	
EMMOLO	\$16
merlot, napa valley, CA	
BADIA CORTI	\$10
montepulciano, abruzzo, Italy	
ELOUAN	\$11
pinot noir, coastal OR	
LE GRAND CAILLOU	\$12
pinot noir, France	
POPPY	\$13
pinot noir, Monterey, CA	
CONFIDENCIAL	\$10
red blend, Portugal	
CONUNDRUM	\$12
red blend, napa valley, CA	
PREDATOR	\$11
zinfandel, lodi appellation, CA	
FORCE OF NATURE	\$15
zinfandel, paso robles, CA	

White Wine

SEA SUN	\$10
chardonnay, CA	
NOVELLUM	\$12
chardonnay, France	
CLOS DU BOIS	\$14
chardonnay, russian river valley, CA	
TUSSOCK JUMPER	\$9
pinot grigio, venezie, Italy	
SYMPHONY	\$12
white blend, MI	
FENN VALLEY	\$10
pinot grigio, MI	
BLACK STAR FARMS	\$10
riesling, semi-dry, MI	
BLACK STAR FARMS	\$14
riesling, late harvest, MI	
SUNSEEKER	\$9
rosé, CA	
FRENCH BLUE	\$11
rosé, bordeaux, France	
WHISPERING ANGEL	\$13
rosé, France	
RANGA RANGA	\$9
sauvignon blanc, New Zealand	
PIKORUA	\$11
sauvignon blanc, New Zealand	
KIM CRAWFORD	\$13
sauvignon blanc, New Zealand	

Bubbles

SAN SILVESTRO DULCIS	\$11
moscato d'asti, Italy	
LA MARCA	\$12
prosecco, veneto, Italy	
RIONDO SPAGO NERO	\$10
prosecco, veneto, Italy	

By the Bottle

PALE/WHEAT		CIDER/FRUITY/SHANDY		LAGER/PILSNER/KÖLSCH	
oddside ales bean flicker	\$6	starcut octorock cider	\$6	miller lite	\$5
blue moon	\$5	ridge cider raspberry cider	\$6	coors light	\$5
goose 312	\$6	sierra rose cider (raspberry or peach)	\$6	budweiser	\$5
AMBER/BROWN		pacific coast cider (strawberry or mango)	\$6	bud light	\$5
alaskan amber	\$6	high noon vodka & soda	\$5	Michelob ultra	\$5
dark horse boffo brown ale	\$6	<i>pineapple, watermelon, grapefruit or black cherry</i>		corona extra	\$6
PORTER/STOUT		white claw	\$5	perrin black ale	\$6
new holland's dragon's milk	\$7	<i>mango, lemonade, clementine, or watermelon</i>		pigeon hill beach please	\$6
new holland's white dragon's milk	\$7	shorts soft parade shandy	\$6	IPA	
pigeon hill salted caramel porter	\$6	saugatuck blueberry lemonade shandy	\$6	blackrocks 51k	\$6
founder's dirty bastard scotch ale	\$6			deschutes fresh squeezed	\$6
bells' kalamazoo stout	\$6	N.A./G.F.		grand armory wheezin' the juice	\$6
		clausthaler non-alcoholic pilsner	\$6	pigeon hill shifting sands	\$6
		redbridge gluten free beer	\$6	old nation m43	\$8
				founder's all day ipa	\$6