

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

### FIG CROSTINI | 14

honey lavender goat cheese, candied bacon, fig jam, yellow roasted tomato, balsamic glaze, micro basil

### DRUNKIN MUSHROOMS | 14

wild forest mushroom dip, roasted garlic, bourbon, gorgonzola cheese, shaved parmesan caramelized shallots, cabernet demi-glaze, rosemary focaccia bread

### TUSCAN DIP | 15

white beans, goat cheese, panko parmesan crust, seasoned fresh tortilla chips, parmesan rustic bread

### CRAB CAKES | 17

lump crab, roasted pepper, grilled corn, crab cake, romesco, frisee slaw, apple cider vinaigrette

### CAULIFLOWER WINGS | 11

fried cauliflower florets, tossed in choice of sauce, celery sticks, ranch or bleu cheese

**AVAILABLE SAUCES:** Carolina bbq, Buffalo, Cajun dry rub

## BURGERS & HANDELD'S

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

### ICON 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

### CHICKEN PROSCIUTTO MELT | 14

grilled chicken, gruyere cheese, garlic aioli, prosciutto, fresh basil, roasted red pepper chutney, baguette

## SOUPS & SALADS

ADD TO ANY SALAD OR POWER BOWL

GRILLED OR BLACKENED CHICKEN + 5 | GRILLED SALMON + 12  
 6 OZ RIBEYE + 15 | 3 OZ LOBSTER TAIL + 12

### CAESAR | 11

crisp romaine, grated parmesan, house made croutons  
 ADD CRISPY PROSCIUTTO, HEIRLOOM GRAPE TOMATOES, ANCHOVIES + 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, fried sweet chili wild five grains, roasted sweet potato, heirloom grape tomato, wild mushrooms, toasted pumpkin seeds, goat cheese, candied walnuts, cranberries, apple cider vinaigrette

### SEAFOOD GUMBO

cup | 6 bowl | 8

### SOUP OF THE DAY

cup | 4 bowl | 7

## 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

### ICON FILET MIGNON | 33

5 oz cut, horseradish goat cheese crust, market vegetable, garlic parmesan mashed potatoes, cabernet demi-glaze

### RIBEYE | 42

12 oz cut, roasted garlic, cipollini onions, wild mushrooms, cabernet demi-glaze, market vegetables, herb parmesan truffle red skin potatoes, balsamic reduction, basil oil

### 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

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.

Parties of 8 or more will be subject to an 18% automatic gratuity.