

the *Lake*
HOUSE

★★★ MUSKEGON ★★★

WATERFRONT GRILLE



SHARED PLATES

FRIED MEDITERRANEAN CALAMARI | 19

roasted tomato confit, banana peppers, capers, roasted red peppers, sundried tomato pesto, white balsamic butter sauce, parmesan, balsamic glaze

BRUSCHETTA | 16

crostini, fresh mozzarella, roasted yellow tomato, heirloom tomato, sundried tomato basil pesto, shaved parmesan, balsamic glaze

TUSCAN DIP | 18

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

SEAFOOD CAKE TRIO | 20

crab cake, frisee slaw, corn butter, lobster & shrimp cake, roasted corn salsa, Cajun citrus aioli, spicy shrimp cake, pico de gallo, remoulade

CAULIFLOWER WINGS | 13

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

AVAILABLE SAUCES: Carolina bbq, Buffalo, Pineapple Habanero Glaze

BURGERS & HANDHELDS

served with house made chips

SUBSTITUTE FRENCH FRIES, WAFFLE FRIES, SWEET POTATO FRIES, FRUIT CUP OR HOUSE MADE COLESLAW + 3

CLASSIC BURGER | 15

lettuce, tomato, red onions, brioche bun
ADD CHEESE OR EGG +1 each BACON + 2

B . E . G . BURGER | 18

smoked applewood bacon, fried egg, smoked gouda, garlic aioli, lettuce, tomato, red onion, brioche bun

FRIED EGG B . L . T . | 13

smoked applewood bacon, over hard egg, cheddar, tomato, lettuce, garlic aioli, sourdough bread

MICHIGAN CHERRY PECAN CHICKEN SALAD | 15

sweet gourmet chicken salad, cracked honey mustard aioli, artisan mixed greens, 6 grain wheat bread

FRIED LAKE PERCH | 17

three fried lake perch filets, house made tartar, American cheese, lettuce, tomato, onion, brioche bun

SALADS

CAESAR | 13

crisp romaine, grated parmesan, house made croutons
ADD CRISPY PROSCIUTTO, HEIRLOOM GRAPE TOMATOES, ANCHOVIES + 1 each

MARTHA' S VINEYARD | 16

artisan mixed greens, goat cheese, granny smith apples, cashews, golden raisins, candied pecans, red onions, balsamic glaze, summer berry vinaigrette

GRILLED PEACH | 16

artisan mixed greens, balsamic grilled peaches, shaved fennel, fresh blueberries, gorgonzola, crispy prosciutto, heirloom grape tomatoes, white balsamic peach vinaigrette

BAJA BOWL | 17

cilantro lime rice, roasted garlic black bean puree, pico de gallo, roasted corn salsa, guacamole, shredded lettuce, honey lemon vinaigrette, pickled onions, cilantro lime crema

ADD ON PROTEINS:

SAUTÉED OR BLACKENED SHRIMP + 10 | GRILLED OR BLACKENED CHICKEN + 6
GRILLED SALMON + 15 | SESAME ENCRUSTED AHI TUNA + 16

ENTREES

LAKE HOUSE PERCH DINNER | 27

six fried lake perch filets, waffle fries, house made coleslaw, house made tartar, lemon
ADD EXTRA PERCH + 3 each

CHICKEN TORTELLINI | 28

grilled chicken, roasted red peppers, garlic, pesto parmesan cream, rustic bread

GRILLED SALMON | 34

6 oz grilled salmon, pineapple habanero glaze, corn butter, cilantro lime rice, market vegetables, corn salsa

WHITEFISH PLANK | 36

fresh 8 oz whitefish, paprika and white wine beurre blanc, garlic parmesan mashed potatoes, market vegetables, grilled lemon

FILET MIGNON | 36

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

CAJUN SEAFOOD PASTA | 33

shrimp, PEI mussels, chorizo, herb pappardelle pasta, roasted red peppers, roasted garlic, parmesan Cajun cream sauce, rustic bread

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.