

Featuring Local Pasture-Raised Beef from
Carlson Farms



PREMIUM BURGERS

Lake Burger - \$5 on Tuesday	9
<i>lettuce, tomato, onion, pickle, american cheese, ketchup & burger sauce</i>	
Bacon Cheeseburger - \$5 on Tuesday	9
<i>crispy bacon, american cheese, ketchup & burger sauce</i>	
Lake Veggie - \$5 on Tuesday 🌱	9
<i>lettuce, tomato, onion, pickle, american cheese, ketchup & burger sauce</i>	
<i>-lettuce wrap available upon request</i>	
Truffle Honey	14
<i>tempura onions, arugula greens, black truffle honey, gruyere, aioli</i>	
BBQ Bacon & Blue	12
<i>tempura onions, bacon, pickles, blue cheese, tangy house bbq sauce</i>	
Bison Burger	15
<i>bacon jam, onion butter, arugula, Gruyere cheese</i>	
Olive	12
<i>leaf lettuce, tomato, Queen olive spread, feta cheese, mayo</i>	
Avocado & Bacon	14
<i>lettuce, tomato, cheddar, burger sauce</i>	
Mushroom & Swiss	12
<i>sauteed mushrooms, lettuce, tomato, swiss cheese, truffle aioli</i>	
Portobello Burger 🌱	14
<i>whole grilled portobello, lemon dressed arugula, tomato, onion, feta</i>	
<i>-lettuce wrap available upon request</i>	

- ADD BACON or FRIED EGG 3**
- ADD SAUTEED MUSHROOMS 2**
- ADD PICKLED JALAPENOS 1.5**
- ADD CARAMELIZED ONIONS 2**
- SUBSTITUE GLUTEN FREE BUN 3**

FRESH-CUT FRIES

Truffle Fry	5
<i>parmesan + italian parsley + white truffle oil</i>	
Cheese Fry	6
<i>cheddar cheese sauce</i>	
Chili Cheese Fry	7
<i>cheese sauce + house beef chili</i>	
Regular Fry	3.5
<i>sea salt + italian parsley</i>	
Boardwalk Fry	4
<i>sea salt + malt vinegar</i>	
Crab Fry	4
<i>classic Old Bay seasoning</i>	

FAVORITES

Braised Meatballs	8
<i>house red sauce, shaved parmesan, basil, garlic bread, aged balsamic</i>	
Burrata Toast 🌱	12
<i>basil pesto, fresh tomatoes, balsamic reduction</i>	
Crispy Brussels Sprouts 🌱	12
<i>lightly fried, shaved parmesan, sweet chili sauce, toasted sesame</i>	
Steak Frites	18
<i>grilled sirloin, house-cut fries, tarragon cream sauce</i>	
Lobster Roll	22
<i>fresh buttered lobster, chives, New England Bun served warm</i>	
Burrata Pasta 🌱	16
<i>spaghetti, tomato sugo, sundried tomatoes, arugula, fresh basil, burrata cheese</i>	
Beef Stroganoff	16
<i>tender beef short rib with onions & mushrooms in a savory garlic cream sauce</i>	
Grilled Chicken Alfredo	13
<i>spaghetti, house alfredo, shaved parmesan, italian parsley, garlic bread</i>	
Pressed Cubano	12
<i>ham, bacon, pickles, swiss, mustard, cuban bread</i>	
Fried Chicken Sandwich	9
<i>crispy breast, dill pickles, ranch</i>	
<i>try it spicy</i>	
Chicken Tender Wrap	11
<i>lettuce, tomato, crispy tender, chipotle ranch, flour tortilla</i>	

SALADS

chicken +6, grilled portobello +4, steak +10	
Tavern 🌱	5/10
<i>arugula, cranberries, spiced pepitas, shaved gruyere, lemon-garlic vinaigrette</i>	
Greek 🌱	10
<i>iceburg lettuce, tomatoes, red onions, pepperoncini cucumber, feta cheese, house greek dressing</i>	
Caprese 🌱	12
<i>burrata cheese, sliced tomatoes, fresh basil, arugula balsamic reduction</i>	

SWEETS

Carrot Cake	7
<i>baked fresh & local from Love Muffins</i>	
Chocolate Brownie	5
<i>baked fresh & local from Renzemas Bakery</i>	
<i>add a scoop of ice cream +3</i>	
Milkshake	7
<i>chocolate, strawberry or vanilla</i>	
<i>-ask to malt your shake</i>	
<i>-make it an adult shake-add shot of bourbon or vodka+4</i>	
<i>churned by Plainwell Ice Cream</i>	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

CRAFT COCKTAILS

Old Fashioned	8	Espresso Martini	10
<i>Larceny bourbon, bitters, sugar, bourbon cherry, orange cube</i>		<i>XXI Mix, vodka</i>	
House Margarita	8	French 75	9
<i>Milagro, orange liqueur, tajin, lime - try it spicy</i>		<i>Beefeater gin, lemon juice, prosecco</i>	
Premium Margarita	15	Cosmopolitan	9
<i>Adictivo tequila anejo, orange liqueur tajin, lime</i>		<i>Kettle One, lime, orange liqueur, cranberry</i>	
Vodka Martini	9	Mexican Mule	9
<i>Kettle One, dry vermouth, queen olives - blue cheese olives available upon request</i>		<i>Milagro, Reed's ginger beer, fresh lime juice</i>	
Gin Martini	9	Mojito	9
<i>Beefeater gin, dry vermouth, queen olives -blue cheese olives available upon request</i>		<i>Bacardi white rum, sugar, mint, lime, club soda</i>	
		Manhattan	10
		<i>Elijah Craig Rye, sweet vermouth, bitters, cocktail cherry</i>	

BUBBLES

Brut Champagne	7/28
<i>Great Western, NY</i>	
Rose Champagne	7/28
<i>Great Western, NY</i>	
Prosecco Extra Dry	10/40
<i>Sant'Anna, IT</i>	

WINE

Pinot Grigio	8/30
<i>Gio, IT</i>	
Chardonnay	6/23
<i>Butterfield Station, CA</i>	
Riesling Semi-Sweet	7/26
<i>Bowers Harbor, MI</i>	
Pinot Noir	12/45
<i>Bread & Butter, CA</i>	
Barolo	12/45
<i>Marchesi di Barolo, IT</i>	
Cabernet Sauvignon	8/30
<i>Alias, CA</i>	
Merlot	7/26
<i>Waterbrook, WA</i>	
House Red	6
House White	6

SELTZER & CIDER

White Claw rotating 12oz Can	5.25
NUTRL rotating 12oz Can	6.5
Rotating Cider	6

BOTTLES & CANS

Coors Light	3.85
<i>12oz. Btl</i>	
Michelobe Ultra	3.85
<i>12oz. Btl</i>	
Bud Light	3.85
<i>12oz. Btl</i>	
Budweiser	3.85
<i>12oz.Btl</i>	
Miller Lite	3.85
<i>12oz.Btl</i>	
Pabst	2.75
<i>12oz.Can</i>	
Modelo	5
<i>12oz.Btl</i>	
Blue Moon	5.5
<i>16oz.Can</i>	
Sierra Nevada Pale Ale	5.75
<i>12oz.Btl</i>	
Founders All Day	5.75
<i>12oz.Btl</i>	
Bells Hazy Hearted IPA	5.5
<i>12oz.Can</i>	
Bells Two Hearted IPA	5.5
Bells Kalamazoo Stout	6
Rotating Sour	7

NON ALCOHOLIC

Fountain Drink	3.25
Iced Tea	3.25
Juice/Milk	4
Red Bull	5.5
<i>regular or sugar free, ask about flavors</i>	
Budweiser Zero	3.75