



the lakeview

• simple local social dining •

breakfast

Fruit & Yogurt Parfait • \$7.75 GF

Layers of berry yogurt with granola, pineapple and fresh berries.

Oatmeal and Grapefruit Brûlée • \$7.75 GF

Oatmeal with berries topped with grapefruit brûléed with cane sugar.

Breakfast Burrito • \$8.75

Scrambled eggs mixed with sausage, green pepper, onion and Cheddar cheese topped with hash browns wrapped in a tomato basil wrap.

Spinach, Onion & Feta Frittata • \$10.50 GF

Fresh spinach, caramelized red onion and feta cheese in an open-faced, Spanish-style omelette. Served with a side of breakfast potatoes and toast or English muffin.

Buttermilk Biscuit Pancake • \$9.50

Buttermilk biscuit pancake served with housemade sausage gravy.

Wildberry French Toast • \$9.50

Macerated strawberries and blueberries mixed with cream cheese frosting layered over cinnamon swirl French toast.

Lakeview Sunrise • \$11 GF

Two large eggs, two bacon strips or two sausage links served with a side of breakfast potatoes and toast or English muffin.

Three-Egg Omelette • \$11 GF

Three eggs with your choice of three of the following items: American, Cheddar, Swiss or pepper jack cheese, bacon, ham, sausage, bell peppers, tomatoes, onions, mushrooms. Served with a side of breakfast potatoes and toast or English muffin.

side dishes

Bacon, Ham or Sausage Link • \$2.50

Toast or English Muffin • \$2

Cup of Fruit • \$4.25

Cold Cereal • \$4

Muffin • \$2.75

Blueberry, Banana Nut or Cheese Streusel

Juice • \$2

Coca Cola Products, Coffee

Tazo Tea • \$3

Espresso, Cappuccino, Latte • \$5

*Regular & Decaf: Vanilla, Sugar-Free
Vanilla, Mocha, Caramel, and Hazelnut.*

GF = Gluten Free

Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.
One guest check for parties of 10 or more with 19% gratuity added.





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lunch

Chef's Soup du Jour or Chili
Cup \$4 • Bowl \$5

Lakeview Salad • \$10 GF
Arugula topped with dried cherries, pickled red onion, crumbled goat cheese, and candied walnuts with a balsamic glaze.

Garden Salad • \$10 GF
Garden greens with tomatoes, carrots, onions, and cucumbers.

Caesar Salad • \$10
Crisp romaine tossed with creamy dressing and topped with croutons and Parmesan cheese.

Chicken Wings • \$10.50
Roasted Garlic & Parmesan, Buffalo, Sesame Garlic, or BBQ.

French Dip • \$13
Hot shaved roast beef topped with Swiss cheese. Served with au jus for dipping.

Bridgeman • \$8.50
Featured half sandwich with fries and a cup of soup.

King of Clubs • \$12
Grilled chicken breast with crisp bacon, Swiss cheese, lettuce, tomato, onion, and basil aioli on wheat bread.

BBQ Chicken Wrap • \$11
Grilled BBQ chicken wrapped in a sundried tomato tortilla with lettuce, tomato, corn, green onion, cheese, bacon and Southwestern ranch dressing with fries on the side.

Fish Taco • \$11
Corn tortilla filled with grilled salmon, chipotle crema, salsa fresca, fresh lettuce and shredded Cheddar jack cheese.

Chicken Quesadilla • \$10.50
Flour tortilla filled with grilled chicken, sautéed peppers, onions, and pepper jack cheese served with sour cream and salsa.

Mighty Mack Burger • \$12.50
A half pound hand-pattied burger with lettuce, tomato, onion and fries. Add cheese for \$1.

16" Cheese Pizza • \$19
Additional items \$1 each: pepperoni, ham, sausage, bacon, mushrooms, green peppers, onions, black olives, green olives, tomatoes, pineapple, pepper rings.

Dagwood Sandwich • \$13
Thinly sliced turkey, ham, capicola, prosciutto, Swiss and Provolone cheese piled high with lettuce, tomato, red onion and banana peppers on grilled wheat bread.

Add grilled chicken for \$4 or shrimp (4) for \$9.50 to your salad or entrée.

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side salads & soup

Add grilled chicken for \$4 or shrimp (4) for \$9.50 to your salad.

Chef's Soup du Jour or Chili
Cup \$4 • Bowl \$5

Garden Salad • \$5.25 GF
Garden greens with tomatoes, carrots, red onion, and English cucumbers.

Caesar Salad • \$5.25
Crisp chopped romaine with creamy dressing and croutons topped with Parmesan cheese.

Lakeview Salad • \$5.25 GF
Arugula topped with dried cherries, pickled red onion, crumbled goat cheese, and candied walnuts with a balsamic glaze.

Wedge Salad • \$5.25 GF
Iceberg lettuce topped with blue cheese, bacon, tomato, red onion, and blue cheese dressing.

Housemade dressings prepared with Zoya Pure Michigan Soybean Oil:
Italian, Ranch, Lemon Vinaigrette, Blue Cheese, Balsamic Vinaigrette

appetizers

Chicken Quesadilla • \$10.50
Flour tortilla filled with grilled chicken, sautéed peppers, onions, and pepper jack cheese served with sour cream and salsa.

Chicken Wings • \$10.50
Roasted garlic & Parmesan, buffalo, sesame garlic, or BBQ.

Crab Cakes • \$13
Housemade cakes with jumbo lump crab, sautéed Swiss chard, and lemon aioli.

Shrimp Cocktail • \$12.50 GF
Poached jumbo shrimp with classic cocktail sauce.

Bacon Jalapeño Poppers • \$8.50
Jalapeño peppers stuffed with cream cheese, bacon, cheddar cheese, and topped with panko breadcrumbs.

Fish Taco • \$11
Corn tortilla filled with grilled salmon, chipotle crema, salsa fresca, fresh lettuce, and shredded cheddar jack cheese.

Margherita Cheese Dip • \$9.50
Hot Boursin cheese topped with housemade marinara, fresh basil, and Parmesan cheese. Served with garlic crostini.

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entrées

Lamb Chop • \$28

Grilled lamb chop with herbs de Provence, arugula, and a zesty Dijon vinaigrette. Served with wild rice pilaf and vegetable du jour.

Pork Ribeye • \$26

Grilled and topped with wild mushroom cream sauce. Served with roasted fingerling potatoes and vegetable du jour.

Macadamia Nut Crusted Halibut • \$34

Halibut crusted with macadamia nuts, pan-seared and finished with red onion, tomato, and balsamic salsa. Served with wild rice pilaf and vegetable du jour.

Seared Salmon • \$25 GF

Seared salmon with a lemon and garlic beurre blanc, accompanied by wild rice pilaf and vegetable du jour.

Grilled Portobello Mushroom • \$19

Vegan/GF

Balsamic-marinated and grilled portobello mushroom served with quinoa pilaf and vegetable du jour.

Parmesan Crusted Chicken Breast • \$23

Chicken breast crusted with Parmesan cheese, then pan-seared and topped with lemon beurre blanc, Parmesan, fresh basil, and sun-dried tomatoes. Served over angel hair pasta.

Woodland Chicken • \$21

Pan-fried chicken breast with mushroom and Marsala wine sauce. Served with roasted fingerling potatoes and vegetable du jour.

Lodge Pasta • \$24

Shrimp, grilled chicken and andouille sausage tossed with a spicy cream sauce and cavatappi pasta. Served with garlic bread.

Twisted Pasta • \$27

Shrimp and lobster sautéed with garlic and lemon, tossed with tomatoes, fresh herbs, spinach, and cavatappi pasta. Served with garlic bread.

Wild Mushroom Pasta • \$18

Cavatappi pasta tossed with a wild mushroom cream sauce. Served with garlic bread.

grilled steaks

Bone-in Kansas City Strip • \$30

8-oz. Center Cut Bacon-Wrapped Filet • \$34

Sirloin • \$27

Steaks served with your choice of Burgundy wine or blue cheese sauce. Accompanied by roasted garlic and peppercorn compound butter, haystack onions, roasted fingerling potatoes, and vegetables.

*Add grilled chicken for \$4, shrimp (4) for \$9.50,
or 4-oz. lobster tail to your entrée for \$12.50.
Split plates \$5; includes extra vegetable and starch.*

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dessert
\$8

Seasonal Cheesecake

Your server will inform you of this season's featured cheesecake.

Bananas Foster Crème Brûlée

We have combined the Caribbean-inspired bananas Foster with the yummy, yet predictable, old standby, crème brûlée.

Double Drunken Chocolate Cakelets

Two moist chocolate cakelets with a hint of bourbon and filled with chocolate-bourbon pastry cream.

Honey and Pine Nut Tart

Sweet and sticky pine nut filling wrapped in a shortbread-style crust.

Carrot Cake

A moist and flavorful classic carrot cake layered with cream cheese frosting.

Cannoli Gelato

Rich ricotta-based ice cream with chunks of cannoli shells and mini chocolate chips.

Ice Cream

Ask about today's homemade feature.
Some selections contain nuts.

