



the lakeview

• simple local social dining •

breakfast

Buttermilk Biscuit Pancake • \$9.50

Buttermilk biscuit pancake served with house-made sausage gravy.

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

Cold Cereal • \$4

Muffin • \$2.75

Blueberry, Banana Nut or Cheese Streusel

Cup of Fruit • \$4.25

Juice • \$3

Coke Products • \$3

Coffee, Tazo Tea • \$3

lunch

Chef's Soup du Jour

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.

Caesar Salad • \$10

Crisp romaine tossed with creamy dressing and topped with croutons and Parmesan cheese.

Chicken Quesadilla • \$10.50

Flour tortilla filled with grilled chicken, sautéed peppers, onions, and pepper jack cheese served with sour cream and salsa.

Bridgeman • \$8.50

Featured half sandwich with fries and a cup of soup.

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.

Mighty Mack Burger • \$12.50

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

Add grilled chicken for \$4 to your salad or entrée.

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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side salads & soup

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

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

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, pickled red onion, and blue cheese dressing.

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

appetizers

Mozzarella Sticks • \$8

Beer-battered deep-fried mozzarella served with house-made marinara sauce.

Bavarian Pretzels • \$9.25

Three hot Bavarian pretzel sticks accompanied by beer cheese made with Short's Huma Lupa Licious.

Margherita Cheese Dip • \$ 9.50

Hot Boursin cheese topped with house-made marinara, fresh basil, and Parmesan cheese. Served with garlic crostini.

Chicken Wings • \$10.50

Roasted garlic & Parmesan, buffalo, sesame garlic, or BBQ.

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sandwiches

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, bacon for \$2.

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.

entrées

Asian Grilled Salmon • \$25

Grilled salmon topped with a sesame garlic sauce, accompanied by quinoa pilaf and vegetable du jour.

Parmesan Crusted Chicken Breast • \$23

Chicken breast crusted with Parmesan cheese, then pan-seared and topped with marinara sauce, Parmesan cheese, and fresh basil. Served over angel hair pasta.

Lodge Pasta • \$24

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

Grilled Sirloin • \$27 GF

8-oz. grilled sirloin served with demi glace, garlic smashed redskins, and vegetable du jour.

Chef's Special

Ask your server about today's daily feature.

Split plates \$5; includes extra vegetables 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 your server about today's selections.
Some selections contain nuts.

