



Breakfast

Served until 11am.

Fruit & Yogurt • \$8.75 GF

An assortment of cantaloupe, honeydew, pineapple and berries served with yogurt and granola.

Cherry Oatmeal \$8.75

Oatmeal topped with fresh cherries.

Breakfast Burrito • \$9.75

Scrambled eggs mixed with sausage, green pepper, onion, and cheddar cheese topped with hash browns in a flour tortilla.

Spinach, Onion & Feta Frittata • \$11.50 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 Blueberry Pancakes • \$10.50

Served with maple syrup.

Bread Pudding French Toast • \$11.50

Macerated cherries over two slices of house-made bread pudding bread, battered French toast-style, with cream cheese frosting and maple syrup.

Lakeview Sunrise* • \$12 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 • \$12 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.

Biscuits and Gravy Bowl • \$12

Layered hash browns, biscuits, and scrambled eggs topped with sausage gravy.

Sides

Bacon, Ham, or Sausage Link • \$2.50

Toast or English Muffin • \$2

Cup of Fruit • \$4.25

Muffin • \$2.75

Blueberry, Banana Nut or Cheese Streusel

Cereal • \$4

Raisin Bran or Frosted Flakes

Juice • \$3

Coke Products • \$3

Coffee, Tazo Tea • \$3

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.





Lunch

Starters

Chicken Quesadilla • \$11

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

Chicken Wings • \$11

Your choice of sauce: roasted garlic & Parmesan, buffalo, sesame garlic, or BBQ.

Fish Taco • \$11

Flour tortilla filled with grilled salmon, chipotle sour cream, fresh salsa, lettuce, and shredded cheddar jack cheese.

Breads & Spreads Trio • \$9

Spinach and artichoke dip, hummus, and olive tapenade served with grilled pita and cheddar bread.

Soup & Salads

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

Dressings: Ranch, Italian, Blue Cheese, Lemon Vinaigrette, Cherry Poppyseed, Balsamic Vinaigrette, Sesame Seed

Golden Mushroom

Cup \$4 • Bowl \$5

Lakeview Salad • \$12 GF

Fresh mixed greens, dried cherries, candied walnuts, red onion, and crumbled blue cheese with cherry poppyseed vinaigrette.

Chopped Salad • \$11 GF

Garden greens, tomatoes, cucumbers, red onion, carrots, and cheddar cheese chopped and served with your choice of dressing.

Caesar Salad • \$11

Crisp romaine tossed with creamy dressing, shredded Parmesan, and croutons.

Cobb Salad • \$13

Iceberg lettuce topped with ham, turkey, bacon, avocado, hard boiled egg, tomatoes, green onion, and your choice of dressing.

Crispy BBQ Chicken Salad • \$12

Breaded chicken breast tossed with BBQ Ranch served on mixed field greens with roasted sweet corn, tomato, red onion, and cheddar jack cheese.

Greektown Salad • \$12

Chopped romaine with ham, pepperocini, feta cheese, Kalamata olives, red onion, tomato, and grilled pita bread tossed with Greek dressing.

Oriental Salad • \$13

A blend of romaine and cabbage with grilled chicken, tossed with sesame seed dressing, mandarin oranges, water chestnuts, and toasted almonds. Topped with crunchy chow mein noodles.

Sandwiches & Wraps

Mighty Mack Burger* • \$12

Half pound of ground beef on a glazed kaiser bun with lettuce, tomato, onion, and pickle. Add cheese for \$1.

Turkey Gobbler • \$11

Sliced turkey breast with double-smoked bacon, Gouda cheese, lettuce, onion, and tomato with an avocado aioli served on focaccia bread.

Buffalo Chicken Wrap • \$11

Breaded chicken breast tossed with spicy buffalo sauce topped with mixed greens, tomato, and blue cheese crumbles, all wrapped in a tomato basil tortilla.

Whitefish Sandwich • \$13

Beer battered whitefish, on a glazed kaiser bun with cheddar cheese, lettuce, tomato, and a dill caper tartar sauce.

Add to your Sandwich

Truffle Fries • \$5

Onion Rings • \$5

French Fries • \$3

House-made Kettle Chips • \$3

Side Garden Salad • \$5.25

Fruit Cup • \$4

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Dinner

Social Plates

Make your social plate a platter: pick three for \$30.

Parmesan Puffs • \$9

Fresh sourdough with herbs, onions, and cheese, fried and tossed in a garlic herb butter and topped with shredded Parmesan.

Meatballs • \$10

Filled with pepper jack cheese and herbs. Served with pepper-flaked marinara.

Scallops in Bacon • \$14

Jumbo scallops breaded, wrapped in bacon, skewered, and deep-fried to golden brown. Topped with a Cajun butter sauce.

Fisherman's Cocktail (*gluten free*) • \$14

Jumbo peel and eat shrimp poached in Old Bay seasoning and beer. Served with traditional cocktail sauce.

Sweet Potato Nachos • \$9

Sweet potatoes sliced, flash-fried, and topped with candied walnuts, dried cherries, and blue cheese sauce.

Soup

French Onion • \$6

Topped with creamy imported Swiss cheese and baked in a cast iron crock.

Salad

Garden • \$5

Mixed greens with cucumber, carrot, tomato, red onion, and croutons.

Lakeview (*gluten free*) • \$6

Fresh mixed greens, dried cherries, red onion, crumbled blue cheese, and candied walnuts with cherry poppy-seed vinaigrette.

Mussels (*gluten free*) • \$12

Whole mussels sautéed with butter, garlic, and tomatoes.

Smoked Whitefish Casserole • \$13

Flaked smoked whitefish baked with onion and creamy garlic cheese sauce. Served with sliced bread.

Southwest Spring Rolls • \$12

Chopped grilled chicken with pepper jack cheese and Southwest vegetables, wrapped in a spring roll and fried. Served with cilantro-lime cream.

Crispy Kale (*gluten free*) • \$8

Flash-fried, then tossed with lemon and Parmesan cheese.

Chicken Quesadilla • \$11

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

Clam Chowder • cup \$5/bowl \$6

Chopped sea clams, diced potatoes, celery, and onions simmered in a rich and creamy seasoned broth.

Caesar • \$5

Chopped romaine with creamy Caesar dressing and shredded Parmesan topped with croutons.

Wedge (*gluten free*) • \$6

Iceberg lettuce with red onion, bacon, tomato, and blue cheese crumbles.

Grilled + Roasted Entrees

Steaks come with choice of béarnaise, Lakeview steak sauce (gf), or blue cheese cream sauce.

New York Strip Loin* (*gluten free*) • \$32

Full-flavored Black Angus with a slightly firmer texture than a ribeye.

Filet Mignon* (*gluten free*) • 10-oz. \$42 / 5-oz. \$24

Our most tender cut of lean, Midwestern beef.

Ribeye* (*gluten free*) • 20-oz. \$30 / 10-oz. \$24

Perfectly marbled and generously flavored.

Charred Salmon (*gluten free*) • 10-oz. \$23 / 5-oz. \$14

Oven-roasted salmon, nicely browned with a silky texture.

Sides

\$4 Button Mushrooms | Onions (grilled or fried) | Mixed Buttered Bean Trio | Baked Potato | Horseradish Root Whipped Potato
\$5 Creamed Spinach | Asparagus | Bacon and Swiss Mac | Cheese Truffle Fries | Fried Cheddar Potatoes

Lakeview Favorites

Served with asparagus and one side.

Woodland Chicken (GMO Free) • \$26

Breaded cutlet, moist and tender on the inside, and crunchy on the outside. Served with a woodland mushroom and sundried tomato sauce.

Peking Duck (*gluten free*) • \$27

Pan-seared duck seasoned with five spice and served with a Hoisin and wild mushroom glaze.

Meatloaf • \$24

House-made meatloaf with beef gravy and haystack onions.

Cross Fisheries Whitefish • Market Price

Panko-crusted and oven-roasted whitefish filet garnished with cherry butter.

Fresh Catch Feature • Market Price

Offered Friday and Saturday nights.

Pasta

Asiago Chicken • \$22

Cavatappi pasta with Asiago cream sauce, grilled chicken, and diced tomatoes. Served with baguette.

Beef Stroganoff (*gluten free*) • \$24

Gluten-free chickpea pasta with braised steak served in a beef-infused cream sauce with crumbled blue cheese.

Lodge Pasta • \$26

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

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Dessert

Banana Split Cheesecake • \$6

Layered banana and chocolate cheesecake, topped with strawberry, pineapple, and chocolate sauces. Garnished with whipped cream and, of course, a cherry.

Ginger Crème Brûlée (*gluten free*) • \$7

Ginger-infused classic crème brûlée, garnished with crystallized ginger.

Cherry Peach Frangipane Tart • \$6

Almond filling layered with cherry jam and a halved peach in an individually-sized sugar cookie crust. Topped with vanilla ice cream and almond brittle.

Flourless Chocolate Torte (*gluten free*) • \$7

Chocolate cake dusted with powdered sugar and garnished with a chocolate curl and chocolate sauce.

Lemon Raspberry Pavé • \$7

Lemon cake layered with raspberry mousse. Garnished with fresh raspberries and faux fruit caviar.

Ice Cream • \$5

- Butter Pecan
Sweet, buttery ice cream loaded with pecan halves.
- Chocolate
Pure creamy chocolate ice cream.
- Cookie Dough
Chocolate chip cookie dough-flavored ice cream with chocolate chips and homestyle cookie dough chunks folded in.
- Mackinac Island Fudge
Vanilla ice cream, butter fudge swirl, and large chewy fudge pieces.
- Jacked Up Tennessee Toffee
Toffee ice cream laced with smooth, sweet whiskey sauce and garnished with broken Heath bars.
- Black Sweet Cherry
Black cherry ice cream with large, black sweet cherries.
- Pure Vanilla
100% pure vanilla.
- White Chocolate Raspberry Truffle
White chocolate ice cream featuring chocolate raspberry truffles and raspberry swirl.

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