

the *Lake*

HOUSE

★★★ MUSKEGON ★★★

WATERFRONT GRILLE



SHARED PLATES

FRIED MEDITERRANEAN CALAMARI | 17

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

BRUSCHETTA | 15

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

TUSCAN DIP | 15

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

SEAFOOD CAKE TRIO | 17

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

CAULIFLOWER WINGS | 11

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

AVAILABLE SAUCES: Carolina bbq, Buffalo, Pineapple Habanero Glaze

MAHI MAHI TOSTADAS | 15

white corn tortillas, black bean puree, guacamole, blackened mahi mahi, frisee, pico de gallo, pickled onion, cilantro lime crema, queso fresco

CONCH FRITTERS | 14

fresh battered, Cajun citrus aioli, remoulade

BURGERS & HANDHELDS

served with house made chips

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

CLASSIC BURGER | 13

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

B.E.G. BURGER | 17

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

TURKEY BURGER | 15

feta-tomato-spinach turkey burger, pepper jack, guacamole, fire roasted salsa, frisee, brioche bun

FRIED EGG B.L.T. | 12

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

MICHIGAN CHERRY PECAN CHICKEN SALAD | 13

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

FRIED LAKE PERCH | 14

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

NASHVILLE HOT PO'BOY | 15

fried shrimp, nashville hot sauce, frisee, house made pickles, pickled onions & red peppers, Cajun citrus aioli, French roll

BLACKENED GROUPER SANDWICH | 16

red chili mustard, pepper jack cheese, tropical salsa, fried banana peppers, jalapeño cheddar bun

SHRIMP TACOS | 16

blackened shrimp, white corn tortillas, pico de gallo, queso fresco, frisee, pickled red onion, cilantro lime crema, served with fire roasted salsa and fresh tortilla chips

SALADS

CAESAR | 11

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

MARTHA'S VINEYARD | 15

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

GRILLED PEACH | 15

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

HEIRLOOM CAPRESE | 16

burrata, fresh mozzarella, sliced heirloom tomatoes, heirloom grape tomatoes, basil oil, balsamic pearls, balsamic glaze

ADD ON PROTEINS:

SAUTÉED OR BLACKENED SHRIMP + 9 | GRILLED OR BLACKENED CHICKEN + 5
GRILLED SALMON + 12 | 6 OZ RIBEYE + 17 | SESAME ENCRUSTED AHI TUNA + 12

POWER BOWLS

BAJA BOWL | 15

cilantro lime rice, roasted garlic black bean puree, pico de gallo, roasted corn salsa, avocado, shredded lettuce, serrano cucumber vinaigrette, pickled onions, chipotle cashew crema

SESAME HARVEST BOWL | 17

sweet fried grains, shaved brussels sprouts, heirloom grape tomato, roasted red peppers, roasted edamame, cucumber-onion slaw, daikon slaw, watermelon radish, sesame seeds, cashews, sesame ginger vinaigrette

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ENTRÉES

AVAILABLE AFTER 4PM

LAKE HOUSE PERCH DINNER | 25

six fried lake perch filets, waffle fries, house made coleslaw, house made tartar, lemon
ADD EXTRA PERCH + 3 each
**this entree is available for lunch

GRILLED SALMON | 31

6 oz grilled salmon, pineapple habanero glaze, corn butter, sweet chili fried grains, sautéed broccolini, corn salsa

WHITEFISH PLANK | 33

fresh 8 oz whitefish, paprika and white wine beurre blanc, duchess potatoes, grilled asparagus, panko tomato crown, grilled lemon

FILET MIGNON | 33

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

RIBEYE | 46

12 oz cut, roasted garlic, cipollini onions, wild mushrooms, cabernet demi-glace, grilled asparagus, herb parmesan truffle red skin potatoes, balsamic reduction, basil oil

AHI TUNA | 29

6 oz sesame crusted ahi tuna, coconut basmati, edamame salad, pineapple habanero glaze, sesame soy glazed broccolini, fried rice noodles, eel sauce

SWORDFISH | 32

grilled 6 oz cut, cilantro lime rice, sesame soy glazed broccolini, roasted tomato coconut sauce, tropical fruit salsa, fried rice noodles, eel sauce

CHICKEN TORTELLINI | 25

grilled chicken, roasted red peppers, garlic, pesto parmesan cream, rustic bread
**this entree is available for lunch

CAJUN SEAFOOD PASTA | 29

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.