

the *Lake*

HOUSE

★★★ MUSKEGON ★★★

WATERFRONT GRILLE



SHARED PLATES

FRIED MEDITERRANEAN CALAMARI | 19

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

FIG JAM CROSTINI | 18

Fig jam and goat cheese crostini with lavender honey goat cheese, fig and caramelized onion jam, roasted yellow tomatoes, candied applewood bacon.

TUSCAN DIP | 18

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

SEAFOOD CAKE TRIO | 20

Three Large Crab Cakes bound together with Parmesan and Fresh Herbs, served with House Remoulade and Frisee Slaw.

FRIED ARTICHOKE HEARTS | 15

Lightly Breaded and flash fried artichoke hearts served with a creamy creole dipping sauce and charred Lemon.

BURGERS & HANDHELDS

Served with house made chips
 SUBSTITUTE FRENCH FRIES, WAFFLE FRIES,
 SWEET POTATO FRIES, FRUIT CUP OR
 HOUSE MADE COLESLAW + 3

CLASSIC BURGER | 15

Lettuce, tomato, red onions, brioche bun.
 Add cheese or egg +1 each bacon + 2

THE 50/50 BURGER | 18

A blend of our house ground short ribs and smoked applewood bacon, served with sweet caramelized onion jam, melted white cheddar cheese, lettuce and tomato on a toasted brioche bun.

FRIED EGG B.L.T. | 13

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

CRANBERRY AND BRIE GRILLED CHEESE | 15

Fresh cranberry and brie cheese with arugula and candied red onion jam on toasted rustic sour dough bread.

PRETZELED WALLEYE SANDWICH | 17

Hand breaded walleye fillet flash fried and served with house remoulade sauce and heritage lettuce blend served on a toasted brioche bun.

SALADS

CAESAR | 13

Crisp romaine, grated parmesan, house made croutons
 add crispy prosciutto, heirloom grape tomatoes. Anchovies + 1 each

MARTHA'S VINEYARD | 16

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

CHOPPED BRUSSELS SPROUT SALAD | 16

Shaved brussels, dried cherries, sliced green apples, shaved fennel, cherry tomatoes, and bleu cheese dressing.

*BALSAMIC GRILLED STEAK SALAD | 18

Chuck tenderloin steak with heritage lettuce blend, sliced pears, red onion, goat cheese, heirloom tomatoes, chopped walnuts and creamy balsamic vinaigrette.

ADD ON PROTEINS:

Sautéed or blackened shrimp + 10 | Grilled or blackened chicken + 6
 Grilled salmon + 15 | Sesame encrusted ahi tuna + 16

ENTRÉES

AVAILABLE AFTER 4PM

WALLEYE DINNER | 28

Two deep fried pretzel crusted walleye fillets served with fries, house slaw, remoulade and grilled lemon.

SALMON EN CROUTE | 36

Herb coated and pastry wrapped salmon fillet with wilted spinach, baked golden brown and served with our house vegetable, wild rice pilaf and finished with sauce bigarade.

WHITEFISH PLANK | 36

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

FILET MIGNON | 38, 44

Choice of 5oz or 8oz fillet, pan seared and served with house mashed potatoes, seasonal vegetable and finished with a roasted garlic bleu cheese cap and demi-glace.

CHICKEN TORTELLINI | 28

Grilled chicken, roasted red peppers, garlic, pesto parmesan cream, rustic bread.

CAJUN SEAFOOD PASTA | 33

Shrimp, PEI mussels, chorizo, herb pappardelle pasta, roasted red peppers, roasted garlic, parmesan Cajun cream sauce, rustic bread.

BRAISED SHORT RIBS | 32

Tender braised beef short ribs with creamy smoked cheddar polenta, flash fried baby kale and short rib demi-glace.