

APPETIZERS

Onion Strings

A heaping portion of our homemade onion strings with chipotle ranch \$7

BBQ Pork Nachos

Tortilla chips smothered with cheese sauce, our house-smoked BBQ pork, melted Cheddar-Jack cheese, jalapenos, onions, and tomatoes \$9

Seafood Machos

Mediterranean "nachos" inspired from Machos, Greece. Seasoned pita chips layered with a creamy seafood, spinach, artichoke, and cucumber cheese sauce topped off with Feta cheese, tomatoes, cucumbers, and Kalamata olives \$9

Crab Cakes Vera Cruz

Breaded cakes loaded with blue crab claw meat and secret ingredients. Served with black bean-corn relish, roasted red pepper aioli, and guacamole \$12

Cheese Fries and Chicken Strips

Chicken tender strips, seasoned fries, & pancetta topped with a nacho cheese sauce, melted cheddar-jack cheese, & a dollop of sour cream with chives \$9

Seafood-Spinach Dip

Creamy three cheese dip with an array of seafood, spinach, and artichokes. Served in a large bread bowl with Cajun Pita chips \$10

Quesadilla

Melted Cheddar-Jack cheeses, tomatoes, and scallions. Served with salsa, sour cream, & guacamole \$7. Shrimp or salmon add \$5, steak \$4, chicken \$3*

SOUPS and SIDES

Smoked Chicken Noodle or Soup du Jour ~ Cup-\$3 Bowl-\$4

Garlic Mashed Potatoes & Gravy \$4 Steamed Asparagus Bundle \$6

Seasonal Vegetable Medley \$4 Buttered Angel Hair Pasta \$3

Seasoned Fries or Baked Potato \$3

SALADS

All large salads include table bread and choice of house-made dressing: Balsamic Vinaigrette (house), Ranch, 1000 Island, French, Blue Cheese, Honey Dijon, Tuscan Italian Grilled shrimp or salmon add \$5, steak \$4*, grilled chicken or smoked turkey \$3

Southwest Cobb

Mixed greens, diced tomatoes, egg, smoky bacon, Cheddar-Jack cheese, black bean-corn relish, finished with tortilla chips and guacamole \$9

Caesar

Romaine tossed with Caesar dressing, Parmesan cheese, and homemade croutons
Large - \$8 Small - \$5

Mediterranean Asparagus

Mixed greens, asparagus, mandarin oranges, Feta cheese, Kalamata olives, roasted red peppers, and Cajun pita chips with our house Vinaigrette \$10

Lake City House

Our house salad consisting of mixed greens, cucumbers, tomatoes, carrots, and shaved red onion. Large - \$7 Small - \$4

PIZZAS ~ 16"

Margherita

Garlic olive oil, Mozzarella cheese, fresh tomatoes, basil pesto \$15

Build Your Own

Choose up to 5 toppings for \$16 (\$1 for each additional)

Sausage, pepperoni, mushrooms, onions, peppers, ham, pineapple, broccoli, smoked chicken or turkey, black olives, pancetta, jalapeños, extra cheese; shrimp-add \$5

PASTAS

All pasta dishes include garlic bread and choice of house salad, Caesar salad, or cup of soup

Pasta Marinara, Alfredo, or Aurora

Homemade sauces with: Spaghetti, Fettuccini, Angel Hair, or Penne \$10

Meatballs add \$2, additional ingredients (see pizza toppings) add \$1 each

Smoked Turkey Tetrazzini

Smoked turkey, pancetta, grilled portabella mushrooms, roasted red peppers, and peas with your choice of pasta in a sherry cream sauce \$16

Ravioli Primavera

Grilled vegetable & three-cheese raviolis with a light pesto cream sauce \$12

Lake City Lasagna Bolognese

Almost 1.5 pounds of layered pasta, homemade marinara, beef & Italian sausage, Ricotta, Mozzarella, & Parmesan-Romano cheeses, and a hint of pesto

Full Order - \$16 Half Order - \$9

SANDWICHES

Served with seasoned fries, pasta salad, potato salad, coleslaw, cottage cheese, or fruit. Substitute the side with a soup or salad~\$2 extra. Add Mozzarella, Cheddar, American, Swiss, smoked Swiss, smoked Gouda, Pepperjack, bacon, onions, & mushrooms, \$1 each

Steakburger*

Over a half-pound of our special ground beef grilled to your liking with lettuce, tomato, and onion on a Brioche roll \$9. **Make it a "Patty Melt" for \$1 extra!**

Smoked Turkey Cordon Bleu Wrap

House smoked turkey, Bavarian ham, smoked Gouda cheese, lettuce, tomatoes, and a whole grain mustard aioli wrapped in a flour tortilla \$9

Marinated Chicken Breast

A tender herb-marinated grilled chicken breast with lettuce, tomato, onion, and roasted red pepper aioli on a Brioche roll \$9

Smoked Brisket Cheesesteak

House-smoked chopped beef brisket basted in a smoky au jus and topped with sautéed onions and a cheese sauce on a toasted baguette \$9

Lake City Reuben

House prepared corned beef, Swiss cheese, sauerkraut, and 1000 island dressing on Parmesan-toasted thick-cut marble rye \$9

Smoked BBQ Pulled Pork

House-smoked pulled pork basted with a BBQ "mop" and topped with haystack onion rings & coleslaw on a Brioche roll with choice of BBQ sauces \$9

Lake City Cuban

Our house-smoked pulled pork, smoked Bavarian Ham, and smoked Swiss cheese with pickles and yellow mustard on a pressed toasted baguette \$9

BBQ Beef Brisket

House smoked chopped beef brisket basted in a smoky au jus and topped with sliced pickles and red onions on a Brioche roll with choice of BBQ sauces \$9

Catfish BLT Po'boy*

Cornmeal crusted OR blackened catfish with bacon on a toasted baguette "dressed" with lettuce, tomatoes, pickles, onions, and remoulade sauce \$9

Smokehouse Monte Cristo

Smoked turkey, ham and Swiss cheese piled high on thick-cut Texas toast then battered and fried. Served with pineapple marmalade \$9

THE MILE-HIGH FUGETABOUTIT

A special 1# bun stacked with seasoned fries, corned beef, beef brisket, pulled pork, Bavarian ham, 8 slices of cheese, 8 slices of bacon, onion strings, and BBQ sauce. Almost 5 pounds total - only \$25! The challenge: It's FREE (dine-in only) if you can finish it yourself in 25 minutes! Fugetaboutit, it's impossible, or is it?

ENTREES

All entrees include house salad, Caesar salad, or cup of soup, table bread, fresh vegetable (unless coleslaw included or otherwise noted), and choice of garlic mashed potatoes, baked potato, seasoned fries, or buttered angel hair pasta.

Blackened Shrimp and Catfish

Blackened catfish filet and three shrimp drizzled with remoulade sauce. \$18

Parmesan-Romano Chicken

Twin breasts lightly breaded then topped with Mozzarella and marinara. \$15

Almond-Crusted Tilapia

Back by popular demand! Topped with a coconut cream sauce \$17

Filet Mignon*

Hand-cut, choice tenderloin with demi glace topped with a smoky bacon-Wisconsin Blue cheese compound butter. 10oz. - \$30 6oz. - \$20

Cedar Plank Salmon*

Seasonal Salmon (ask for today's variety): Pan-seared then slow-roasted on an eco-friendly cedar plank and served with an apricot beurre blanc \$19

Smokehouse Chicken

Smoked in-house for hours over Wisconsin Applewood & Hickory. Served with coleslaw and choice of BBQ sauces. Full chicken - \$18 Half chicken - \$14

Ribeye*

Hand-cut 14 oz. choice ribeye with demi glace and haystack onion rings \$24

Lake City Blue Gill

Panko-pretzel crusted Blue Gill served with tartar sauce and coleslaw \$17

Stuffed Portabella

Artichokes, broccoli, and roasted red peppers smothered with Mozzarella cheese then baked. Served with a baby spinach salad (no starch option) \$14

For your convenience an 18% gratuity may be added to parties of six or more. There is a split-plate charge of \$5.00.

**The Health Department advises that eating raw or undercooked meat, poultry, or seafood poses a risk of food-borne illness, especially to the elderly and children, and will only be served upon request. Rev. 05/02/11*