

THE LAKE ROOM

CRAFT COCKTAILS

WINTERS MARGARITA

*Casamigos blanco TEQUILA,
Cointreau, apple cider*

FRENCH 75

*J Carver GIN, prosecco, lemon
juice, simple syrup*

SAZERAC

OLD

FASHIONED

*J Carver RYE WHISKEY, bitters,
simple syrup, flamed orange peel*

SUPER

SONIC

GIN 'N TONIC

*Lots of GIN, splash of Cointreau,
tonic*

SPICY

PALOMA

*Casamigos blanco TEQUILA,
habanero tincture, grapefruit &
lime juices, salt & pepper rim*

LAKEROOM

MANHATTAN

*J Carver BOURBON, Tattersall
Amaro, cherrybark vanilla bitters,
filthy cherries*

NAVARRRE SPEAKEASY

*Tito's VODKA, St. Germain,
Domaine de Canton, lime*

CHOCOLATE COVERED

CHERRY

*Stoli Vanilla VODKA, Godiva
Chocolate Liqueur, filthy cherries*

OLD

RIGHT

WINGER

*Classic old fashioned w/ salted
caramel WHISKEY*

SOUPS

PARMESAN TOMATO

BASIL SOUP

*gruyere grilled baguette, basil
oil cup 7.95/bowl 9.95*

LAKEROOM GUMBO

*andouille sausage, shrimp,
chicken, okra, seasoned rice,
green onion cup 9.95/bowl 14.95
add grilled baguette 1.95*

STARTERS

CHARRED CHILEAN SEA BASS

SKEWERS

miso glaze, charred lemon 14.95

BRUSCHETTA

*choice of: wild mushroom and brie, crispy
prosciutto, fig and manchego, goat cheese & fresh
berries 10.95- 2 pieces*

STEAMED MUSSELS

*tomato and chorizo broth, fresh basil
grilled baguette 16.95*

MAPLE GLAZED BRUSSEL

SPROUTS

*bacon, apple, shallot, maple glaze, crispy brussel
sprout leaves 9.95*

BURRATA BOARD

*fig jam, prosciutto, arugula, roasted tomato,
grilled baguette 14.95*

GRILLED SHRIMP

charred lemon, vodka cocktail sauce 14.95

CARAMELIZED FRENCH

ONION DIP

house chips and chives 8.95

LAMB & BLEU CHEESE

MEATBALLS

*3 pan seared meatballs, green goddess, chives
12.95*

TUNA TARTAR

*ginger soy marinade, skin on house chips,
avocado, black sesame seeds, wasabi and sriracha
cream 14.95*

WHITE TRUFFLE DEVILED EGGS

caviar, arugula and fresh chive garnish 9.95

MARKET SALADS

THE WEDGE

*iceberg wedge and mixed greens, bleu cheese,
sugar-cured bacon, soft boiled egg, heirloom
tomatoes, green goddess, grilled baguette 13.95*

LAKE ROOM CHOP

*chopped romaine, spinach, pumpkin seeds,
apples, dried cranberries, warm goat cheese
cake, apple cider vinaigrette, grilled baguette
14.95*

LAYERED CAESAR

*charred pancetta, shaved Parmigiano Reggiano,
signature Caesar dressing, crispy quinoa,
charred lemon 15.95*

SIGNATURE HOUSE SALAD

*tossed romaine, bleu cheese, roasted chicken,
diced egg, pancetta, roasted tomato, poppyseed
dressing, grilled baguette 16.95*

add

char grilled shrimp 10.95

pan seared scallops 11.95

WHITE WINE

Lake Room White

8.5/32

Villa Wolf Pinot Gris

*10/38
Germany 2017*

Santa Margarita Pinot Grigio

*14/50
Italy 2019*

Justin Sauvignon Blanc

*11/42
Central Coast 2019*

Kim Crawford Sauvignon Blanc

*13/49
Marlborough, New Zealand 2020*

Corvidae Ravenna Riesling

*11/42
Washington State 2018*

Golden Chardonnay

*10/38
Monterey 2019*

Sonoma-Cutrer Chardonnay

*14/50
Russian River Valley 2018*

Rombauer Chardonnay

*19/75
Carneros 2019*

Malene Rose

*12/46
Central Coast 2019*

Cleto Chiarli Sparkling Rosé

*12/46
Italy*

Belstar Prosecco

10/38

RED WINE

Lake Room Red

8.5/32

Left Coast Pinot Noir

*12/46
Willamette Valley 2018*

Presqu'ile Pinot Noir

*15/58
Santa Barbara County 2018*

Franciscan Estate Cabernet

*14/50
Napa Valley 2018*

Justin Cabernet

*18/69
Paso Robles 2018*

Trefethen Merlot

*14/50
Napa Valley 2018*

Anko Malbec

*12/46
Argentina 2017*

Decoy Blend

*15/58
Sonoma County 2018*

HOUSE SPECIALTIES

BUFFALO MOZZARELLA & SPINACH

RAVIOLI

walnut garlic cream sauce, fried sage leaves, shaved parmigiano reggiano 23.95

CHICKEN POT PIE

roasted chicken with thyme, celery, onions, carrots, potatoes and peas, puff pastry top 21.95

BONE-IN BRAISED SHORT RIB

red wine reduction, whipped garlic yukons 26.95

PAPPARDELLE CARBONARA

smoked ham, sugar-cured bacon, spring peas, egg yolk, garlic cream sauce 23.95

HERB ROASTED CHICKEN

whipped garlic yukons, charred broccolini, chicken jus 23.95

BOLOGNESE RAGU

tomato ragu with short rib, ground beef and Italian sausage, pappardelle, parmigiano reggiano, fresh basil 26.95

LAKEROOM SURF AND TURF

6oz barrel cut filet with black truffle butter, charred Chilean sea bass skewer, Yukon whipped potatoes, charred broccolini spear 56.95

CHARRED STEAK SANDWICH

grilled ciabatta, creamy horseradish aioli, caramelized onions, spring mix, house frites 26.95

BUTTERMILK FRIED CHICKEN

with salt and pepper biscuits ½ 18.95 Whole 28.95 *Sunday only

PRIME RIB

yukon garlic whipped potatoes, au jus 29.95 *Thursdays only

FISH & SEAFOOD

All fish filleted in house daily

BROWN BUTTER

WALLEYE

pan seared with charred lemon & yukon garlic whipped potatoes 28.95

CHILEAN SEABASS

seared, champagne cream sauce, roasted garlic spinach, mozzarella stuffed risotto cake 35.95

CHARRED SEA SCALLOPS

pea puree, grilled asparagus, chorizo, peas, pomegranate reduction 28.95

BLACKENED SEABASS

beluga lentils, orange beurre blanc, arugula and fennel salad 34.95

GOURMET BURGERS

LAKE ROOM BURGER

cabernet wild mushrooms, gruyere, roasted shallot aioli, grilled brioche bun, house frites, cognac peppercorn sauce 19.95

STEAKHOUSE BURGER

creamy lemon spinach, fried radish chips, house frites. Choice of open face grilled baguette, romaine leaf or grilled brioche bun 21.95

DOUBLE CHEDDAR AND BLEU BURGER

white and yellow cheddar, bleu cheese, caramelized onions, bacon, roasted shallot aioli, grilled brioche bun 19.95

GOURMET PIZZA

not available Friday or Saturdays after 6pm

SHORT RIB

garlic cream sauce, mozzarella, whipped potatoes, braised short rib, chives 15.95

BIANCO

charred peas, wild mushrooms, prosciutto, garlic cream sauce, mozzarella, truffle oil 14.95

WILD MUSHROOM

mushrooms, mozzarella, garlic cream sauce, truffle oil, fresh parsley 15.95

SAUSAGE & GARLIC

artisanal sausage, roasted garlic, chives, shaved parmesan reggiano 14.95

STEAKS

Served à la carte
w/ our signature black garlic butter

6oz BARREL CUT FILET

42.95

14oz DELMONICO

Our signature boneless ribeye 47.95

12oz SIRLOIN

25.95

16oz NEW YORK STRIP

49.95

24oz BONE-IN PORTERHOUSE

57.95

ACCESSORIES

8.95

WILD MUSHROOMS

OYSTER, SHITAKE, CRIMINI, RED WINE REDUCTION

WILTED GARLIC SPINACH

SIGNATURE GRUYERE LAYERED SCALLOPED POTATO

YUKON GOLD GARLIC MASHED

HOUSEMADE FRITTES COGNAC PEPPERCORN SAUCE

CHARRED BROCCOLINI

LEMONY CREAMED SPINACH

CARAMELIZED BRUSSEL SPROUTS