

FRONTIER

RESTAURANT

DINNER

SMALL PLATES

Caprese Flat Bread grilled sliced tomato, Bermuda onion, buffalo mozzarella, herb-infused evoo, smoked merlot syrup | 9

Buffalo Shrimp Flat Bread rock gulf shrimp, Chef's own buffalo sauce, house-made bleu cheese aioli | 11

Salmon Bites smoked salmon, capers, hard-cooked eggs, sweet Bermuda onion, garlic crème fraiche, Irish boxty chips | 10

Batter Platter ale battered shrimp, mushrooms, jumbo onion rings, Wisconsin cheese curds, Maker's Mark ketchup | 11

Stockyard Bull Bites Angus beef bite-size New York sirloin, house-pickled serrano peppers & onions, diablo tequila tarragon aioli | 9

New Orleans Style BBQ Shrimp Pinot Grigio Worcestershire Creole butter sauce, garlic French baguette | 13

Chef's Own Style Buffalo Wings Belle & Evans Farms whole wing, celery, house-made bleu cheese aioli | 10

Hanger Sliders seared herb-infused evoo angus hanger steak, Jack Daniel's Worcestershire aioli, salted shoestring frits | 11

Crispy Spotted Cow Beer Braised Pork Belly whiskey molasses baked beans, salted sweet potato curls | 12

Dorito Croquettes deep-fried twice-baked potato, Don Julio tequila sour cream, chili oil | 8

Irish Pub Chips house fried potato chips, ale cheddar cheese sauce, house-cured bacon, tomato, jalapeños, garlic sour cream | 8
Add chicken or beef | 11

SOUPS, SALADS

House Soup | 6

Beer Cheese Soup Pabst Blue Ribbon craft beer, Keil Wisconsin cheese, white cheddar popcorn | 7

Lake View Escarole House Salad escarole, granny smith apple, Bermuda onion, shaved pecorino cheese, capers, horseradish vinaigrette | 7

Caesar Micro Red Romaine baby red & green romaine, oat croutons, pecorino cheese, buttermilk Caesar dressing | 8
add Chicken | 11, Hanger Steak | 14, Shrimp | 15

Lake Lawn Greens field greens, Reyes blue cheese, candied pecans, cran-raisins, spiced poached Korean pear, lemongrass vinaigrette | 9
add Chicken | 12, Hanger Steak | 15, Shrimp | 16

Seared Maple Salmon pearly barley, steeped asparagus, maple oat croutons, cran-raisin, lemon curd vinaigrette | 14

LAKE VIEW LIGHTER SIDE

All sandwiches served with natural cut fries or house chips

Mozzarella Panini fresh buffalo mozzarella, tomato, fresh basil, sweet balsamic drizzle | 12

Lakota North Dakota grass-fed ground bison patty, grilled sumac onions, smoked provolone, sweet egg yolk bun | 15

Wimpy Burger two ground chuck patties, Wisconsin cheddar, Wonder Bread-style bun | 12

AFTER FIVE

Seared Chili Maple Salmon brussels sprout bacon salad, smoked paprika chili grits, chili lemon curd maple drizzle, herb-infused evoo | 31

Duroc Double Cut Pork Chop sweet beer-braised baby carrots, grilled asparagus, smoked paprika chili grits, honeycrisp apple butter, sweet potato curls, infused red pepper evoo | 35

Boston Cut New York Sirloin sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Starbucks espresso demi | 41

Crusted Alaskan Halibut gluten-free breadcrumbs, sweet beer braised baby carrots, grilled asparagus, leek cauliflower potato mash, pickled serrano chimichurri | 33

Frontier Rib Roll Cholula leek frits, sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Pinot Grigio Worcestershire Creole butter sauce | 48

Chili Roasted Pheasant Breast sweet beer-braised baby carrots, grilled asparagus, smoked paprika chili grits, smoked paprika chili paste | 26

North Dakota Choke Cherry Braise Bison Chuck Roast sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, smoked merlot choke cherry syrup, sweet potato curls | 44

Cracker Jack Chicken Cracker Jack-crusted breast of chicken, sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Jack Daniel's honeycrisp apple butter, sweet potato curls | 35

Angus Filet sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Starbucks espresso demi | 49

Puy Lentils Cauliflower Potato Leek Mash portabella mushrooms, Pinot Noir sauce | 28

DESSERTS

• *Chef Billings' National Dairy Board Winning Dessert* •

Mud Pie whipped vanilla Häagen-Dazs, Baileys Irish Cream & Kahlúa poured into an Oreo cookie crust, creamy chocolate ganache | 9

Red Velvet Cake Martini rhubarb, strawberry chutney, white chocolate mousse, berries, chocolate drizzle | 8

Honeycrisp Apple Crisp buttery streusel crust, vanilla Häagen-Dazs | 10

Crème Brulee sweet vanilla bean, sugar crust, white chocolate mousse, berries | 9

Cherry Kool-Aid Fritter sugar-coated, cherry Kool-Aid syrup shot | 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 21% Gratuity will be added to parties of eight or more. Please request split checks prior to ordering.

SEASONAL DRINKS

Winter Wonderland Muddled fresh lime and mint with Door County raw honey and Tito's. Topped with ginger beer and garnished with cranberries, rosemary, and mint, in a sugar rimmed glass. | 9

Cranberry Polar Fizz Tito's and cranberry juice served over ice. Topped with champagne and garnished with fresh cranberries and mint | 9

White Chocolate Snowflake Martini Godiva White Chocolate, Stoli Vanilla, white crème de cacao, half and half. Garnished with white frosting with a sugar snowflake rimmed glass | 9

Candy Cane Lane Peppermint Schnapps, Stoli Vanilla, Godiva White Chocolate, half and half. Served over ice. Topped with whipped cream & candy cane bits. | 9

SPECIALTY DRINKS

At the Lake Captain Morgan Spiced Rum, Malibu Coconut Rum, Crème de Banana, pineapple juice, orange juice, grenadine | 9

Gin Splash Hendrick's Gin, St. Germaine Elderflower Liqueur, house made simple syrup, lime, club soda, Sierra Mist | 10

Lake Dream Martini Malibu Coconut Rum, Crème de Banana, Blue Curacao, and pineapple juice | 9

Salted Caramel Martini Smirnoff Kissed Caramel Vodka, Baileys Irish Cream, Butterscotch Schnapps, caramel sauce, kosher salt rim | 9

Nutty Irishman Baileys Irish Cream, Frangelico | 9

Cucumber Mule Driftless Glen Cucumber Vodka, house made simple syrup, fresh cucumber, lime, ginger beer | 10

BOTTLED BEER

Bud Light St. Louis, MO | 4.75

Coors Light Golden, CO | 4.75

Michelob Ultra St. Louis, MO | 5.25

Miller 64 Milwaukee, WI | 4.75

Miller High Life Milwaukee, WI | 4.75

Miller Lite Milwaukee, WI | 4.75

Pabst Blue Ribbon Milwaukee, WI | 4.75

Blue Moon Belgian White Golden, CO | 5.50

Karben4 Fantasy Factory IPA Madison, WI | 5.50

Lakefront Eastside Dark Milwaukee, WI | 5.50

New Glarus Moon Man New Glarus, WI | 5.50

New Glarus Spotted Cow New Glarus, WI | 5.50

Angry Orchard Crisp Apple Walden, NY | 4.75

Buckler N/A Amsterdam, Holland | 5.50

White Claw Chicago, IL | 5.50

Corona Mexico | 5.50

Guinness Dublin, Ireland | 6.00

Stella Artois Leuven, Belgium | 6.00

Heineken Amsterdam, Holland | 5.50

Modelo Especial Mexico City, Mexico | 5.50

HALF PRICE WINE

Join us for our Tuesday & Thursday Wine Special!

• Select bottles of wine are 1/2 price on Tuesdays & Thursdays after 5PM with the purchase of two dinner entrées. Not valid on holidays.

WINE OF THE MOMENT

Brady Vineyard - Cabernet Sauvignon - Paso Robles - '16

Aromas of blackberry, black currant and cassis with subtle notes of roasted vanilla and spice. Silky texture and juicy berry and bramble flavors with a hint of oak that lengthens the finish.

Glass | 12 Bottle | 47

SPARKLING & CHAMPAGNE

GLASS BOTTLE

• Laurent Perrier Brut France	18	
• Wycliff California	7	27
• Mumm Cuvee Napa Valley		54
• Moet et Chandon, Imperial France		118
• Veuve Clicquot 'Yellow Label' France		126
• Dom Perignon France - '06		249
• Ruffino Prosecco - Italy	12	47

CHARDONNAY

• Domino California	7	27
• Josh Cellars 'Craftman's Collection' California - '16	10	39
• Kendall Jackson 'Vintner's Reserve' California - '15		46
• Story Point Sonoma - '14		35
• Chateau Ste Michelle 'Indian Wells' Columbia Valley - '16		38
• La Crema California - '17	12	47
• Five Rivers California - '13		28
• Neyers Carneros District - '14		79
• Chateau Montelena Napa Valley - '11		99
• Black Stallion Napa Valley - '15		48
• Baileyana Firepeak Edna Valley - '13		46

SAUVIGNON BLANC

• Jules Taylor Marlborough - '17	10	39
• Kim Crawford Marlborough - '17		42
• Duckhorn Napa Valley - '15		69
• Kendall Jackson 'Vintner's Reserve' California - '18	8	31
• Groth Napa Valley - '17		45

PINOT GRIGIO

• Domino California - '18	7	27
• Barone Italy - '18	9	35

INTERESTING WHITES

• Domino Moscato - California - '18	7	27
• Sycamore Lane White Zinfandel - California - '18	7	27
• Vermentino di Sardegna White Blend - Italy - '14		39
• Chateau la Graviere White Bordeaux - France - '16		40
• Kiona Riesling - Washington - '16	8	31
• Cantina Terlano "Terlaner Classico" White Blend - Italy - '15		61
• Aime Roquesante Rose - France - '18	10	39

PINOT NOIR

• Parker Station California - '18	9	35
• Joel Gott California - '17		38
• Hartford Court Russian River Valley - '15		60

CABERNET SAUVIGNON

• Domino California - '14	7	27
• Josh Cellars 'Craftman's Collection' California - '16	10	39
• Folie a Deux California - '16		60
• Trinchero "Mario's" Napa Valley - '14		77
• Freemark Abbey Napa Valley - '16		90
• Jordan Alexander Valley - '14		119
• Silver Oak Alexander Valley - '15		130

RED BLEND

• Arcanum il Fauno Italy - '14		48
• Taken Napa Valley - '15		79
• Big Easy California - '14		68
• Orin Swift '8 Years in the Desert' Napa Valley - '17		99
• Orin Swift Palermo Napa Valley - '17		105

MERLOT

• Domino California	7	27
• Angeline Reserve California - '17	9	35
• Charles Smith "The Velvet Devil" Washington - '16		33
• Northstar Columbia Valley - '12		75
• Twomey Napa Valley - '14		119

UNIQUE REDS

• Tilia Malbec - Argentina - '18	8	31
• Coppola Claret - California - '16	11	43
• Clayhouse Old Vines Petite Sirah - California - '14		60
• Frei Brothers Dry Creek Zinfandel - Sonoma - '15		45