

FRONTIER

RESTAURANT

LUNCH

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 pepper & onion, diablo tequila tarragon aioli | 9

Chef's Own Style Buffalo Wings Bell & 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

SLAMMIN' SANDOS

All sandwiches served with natural cut fries or house chips

Reuben 14-day in-house cured angus brisket, German style sauerkraut, house-made thousand island dressing, Swiss cheese, pumpernickel | 12

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

Geneva Club Panini house-smoked turkey, house-cured bacon, lettuce, heirloom tomato, Chef's own mustard sauce | 11

LAKE VIEW BURGERS

All burgers served with natural cut fries or house chips

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

Cheddar Maple Cured Bacon Burger ground chuck and brisket patty, Wisconsin cheddar, fried egg, sweet egg yolk bun | 14

The Beyond Burger *Yes, it's made for people who eat meat too!* plant-based burger, lemon oil arugula salad | 12

Turkey Burger ground fresh turkey breast patty, heirloom tomato, shredded lettuce, fried avocado, wheat grass aioli | 13

A BIT MORE

Petite Sirloin & Shrimp napa cabbage slaw, garlic white cheddar hash brown, Texas toast crouton, choron aioli | 18

Southern Yard Bird buttermilk-style pickle brine marinated breast of Bell & Evans chicken, cauliflower leek potato mash, grilled broccolini, smoked paprika chili paste | 15

St. Louis Style Pork Ribs six-hour house smoked ribs, Chef's award winning BBQ sauce, garlic toast, honey mustard slaw, house fries | 14

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.

12/16/2019

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