

FRONTIER

RESTAURANT

DINNER

SMALL PLATES

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

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

Winter Squash Croquettes acorn, butternut, pumpkin squash, gluten free breadcrumbs, deep fried, arugula, lemon evoo, honey crisp bourbon butter | 8

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

SOUPS, SALADS

Three Onion Gratin Soup sweet yellow, bermuda, and white onions, Bristol crème sherry, beef, chicken stock, garlic crostini, gruyere cheese | 8

Lake View Escarole House Salad escarole, granny smith apple, Bermuda onion, shaved pecorino cheese, capers, horseradish vinaigrette | 7
add Chicken | 11, Shrimp | 15

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

DAILY CHEF SPECIALS

New appetizer and/or entrée specials offered daily!
Ask your server about today's daily specials!

SEASONAL & SPECIALTY DRINKS

Looking for a change from the classic cocktail?
Try one of the unique seasonal or specialty drinks mixed up at the Frontier Bar!
Drinks, Wine and Beer on the back!

AFTER FIVE

Seared Chili Maple Salmon brussels sprout bacon salad, rutabaga sweet potato maple mash, chili lemon curd maple drizzle, herb-infused evoo | 31

Duroc Double Cut Pork Chop sweet beer-braised baby carrots, grilled asparagus, rutabaga sweet potato maple mash, honeycrisp apple butter, sweet potato curls, infused red pepper evoo | 35

Frontier Rib Roll, 14 oz., Cholula leek frits, sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Pinot Grigio Worcestershire Creole butter sauce | 48

Wagyu Burger half pound wagyu beef patty, cured bacon, sharp cheddar cheese, fried egg, arugula salad, fries | 22

Scallop & Crab Cake herb evoo, seared, angel hair, creole pepper infused truffle cream, asiago cookie | 33

Grilled Stone Fruit Chicken wing bone chicken breast, seared, nectarine, smoked salt, grilled, chutney, braised baby carrots, grilled asparagus, leek cauliflower potato mash | 32

Roasted Vegetable Lasagna roasted portabella mushroom, artichoke, zucchini, onions, red pepper, kalamata olive, pinot noir plum tomato sauce | 28

Southern Yard Bird buttermilk-style pickle brine marinated breast of Bell & Evans chicken, cauliflower leek potato mash, grilled broccolini, smoked paprika chili paste | 28

Angus Filet, 8 oz., sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Starbucks espresso demi | 39

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 | 10

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

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

Xango vanilla cheesecake, cinnamon crusted tortilla, irish cream ganache, white chocolate mousse, berries | 11

SATURDAY NIGHT PRIME RIB SPECIAL

Join us for Chef Billings' hand cut Prime Rib!

Start with a House Salad or Caesar Salad served from our kitchen. Enjoy 'all you can eat' carved Prime rib of beef, au jus, horseradish cream, loaded baked potato, and grilled asparagus served at the Frontier Restaurant Chef's Station.

Available Saturdays from 5pm - 9pm.

"All You Can Eat" Prime Rib | 36

SEASONAL DRINKS

Hurricane Myers's Platinum Rum, Myers's Dark Rum, Reàl Passion Fruit Puree, simple syrup, lime juice, orange juice, grenadine | 10

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

White Moscato Sangria Ketel One Oranje Vodka, Moscato, simple syrup, lime juice, fresh strawberry, fresh orange | 10

Lake Dream Malibu Rum, Crème de Banana, pineapple juice, blue curacao | 9

SPECIALTY DRINKS

Tito's Mule Tito's Handmade Vodka, lime juice, ginger beer, fresh lime | 10

Gin Splash Hendrick's Gin, St. Germaine Elderflower Liqueur, house made simple syrup, lime, club soda, Sierra Mist | 11

Cherry Limeade Door County Cherry Vodka, cherry juice, fresh lime juice, lime soda | 9

Mabie's Old Fashioned House made Demerara simple syrup, Korbel Brandy, Filthy cherries, fresh orange slice, splash lime soda | 10

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 Lite Milwaukee, WI | 4.75

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



WINE OF THE MOMENT

Kendall-Jackson "Vintner's Reserve" - Cabernet Sauvignon - Sonoma County - '17

Aromas of lush, bright black cherry, blackberry and cassis draw you in. Round, rich seamless tannins provide a robust backbone and supple mid-palate. Notes of cedar, vanilla and a hint of mocha linger on the finish. Glass | 11 Bottle | 43

SPARKLING & CHAMPAGNE

GLASS BOTTLE

Laurent Perrier Brut France	18
Francois Montand Brut France	12
Francois Montand Brut Rosé France	12
Wycliff California	8 31
Mumm Cuvee Napa Valley	54
Moet et Chandon, Imperial France	118
Veuve Clicquot 'Yellow Label' France	126
Ruffino Prosecco - Italy	47

CHARDONNAY

Lake Lawn Resort California	9 35
Josh Cellars 'Craftman's Collection' California - '18	39
Chateau Ste Michelle 'Indian Wells' Columbia Valley - '17	38
La Crema California - '18	47
Neyers Carneros District - '14	79
Chateau Montelena Napa Valley - '17	99
Black Stallion Napa Valley - '15	48

SAUVIGNON BLANC

Lake Lawn Resort North Coast	11 43
Jules Taylor Marlborough - '19	39
Kim Crawford Marlborough - '18	42
Groth Napa Valley - '18	45

PINOT GRIGIO

Domino California - '18	9 35
Barone Italy - '18	39
Kendall Jackson 'Vintner's Reserve' California - '17	46

INTERESTING WHITES

Domino Moscato - California - '18	9 35
Kiona Riesling - Washington - '17	31
Cantina Terlano "Terlaner Classico" White Blend - Italy - '15	61
Aime Roesante Rose - France - '18	39

PINOT NOIR

Lake Lawn Resort Monterey County	11 43
Coastal Ridge California - '16	9 35
Parker Station California - '18	39
Josh Cellars 'Craftman's Collection' Central Coast - '17	39
Joel Gott California - '17	46
Kendall Jackson 'Vintner's Reserve' California - '16	47
Kendall Jackson 'Jackson Estate' Anderson Valley - '17	49
Hartford Court Russian River Valley - '17	60

CABERNET SAUVIGNON

Lake Lawn Resort 'Private Reserve' California	9 35
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

Lake Lawn Resort California	9 35
Taken Napa Valley - '16	79
Big Easy California - '17	68
Orin Swift '8 Years in the Desert' Napa Valley - '18	99
Orin Swift Palermo Napa Valley - '17	105

MERLOT

Angeline Reserve California - '18	35
Charles Smith "The Velvet Devil" Washington - '16	33
Kendall Jackson 'Vintner's Reserve' California - '15	47
Northstar Columbia Valley - '13	75
Twomey Napa Valley - '14	119

UNIQUE REDS

Tilia Malbec - Argentina - '19	31
Coppola Claret - California - '17	43
Clayhouse Old Vines Petite Sirah - California - '14	60