

BEGINNINGS

GF Reuben Nachos

homemade chips smothered in cheddar and provolone cheese, corned beef, sauerkraut and 1000 Island - 12

Lobster Margherita

our signature 12" flatbread pizza with a lobster and seafood blend, pesto, olive oil, roma tomatoes, zucchini slices, italian cheeses - 12

Spinach & Artichoke Dip

our secret recipe served with toasted pita points - 9

Smoked Whitefish Dip

concoction of cream cheeses, lemon, chunks of smoked whitefish, special spices, baked and served with grilled crostini bread - 9

Man Muffins

creamy parmesan sauce with roma tomatoes, italian cheeses, fresh basil, baked on italian rolls - 8

GF Drunken Mussels

blue bay mussels simmered in a white wine, lemon and butter sauce. tomatoes and a hint of garlic and fresh parsley. served with a swiss boule grilled bread - 12

Sticks & Dips

jumbo baked salted pretzel loaves served with an amber ale beer cheese & sweet jalapeño mustard sauce for dipping - 8

GF Bleu Cheese Fries

1 lb. cut potatoes tossed in a bleu cheese dressing. baked off with fresh parmesan cheese and chives. served with our chipotle ranch sauce - 10



Aptly named for its beautiful location on 2nd & 3rd Lakes

Visit us at www.lakes23.com

TACOS

choice tacos served on corn tortillas with our sweet and tangy citrus apple slaw, cilantro lime sour cream, topped with fresh cilantro and cotija cheese. served with a side of our black bean & corn couscous salad - 12

Fish: lightly fried lake perch

GF Shrimp: grilled with cayenne and lime

GF Sweet Potato: sautéed with onion, black beans, cilantro, honey & lime

GF Steak: braised with lime, cumin and other select spices

all served with house made potato chips.
add a side of lakes 23 french onion dip - 1.00
substitute fries for chips - 2.00

Lakes 23 "Big Maxx"

special sauce, shredded lettuce, american cheese, dill pickles, sweet onions on a butter toasted bakery roll - 9

Steakhouse Burger

bleu cheese, sautéed onions and mushrooms, lettuce, tomato, dill pickles, and bistro sauce - 10

B.L.T. Guacamole Burger

applewood smoked bacon, cheddar cheese, shredded lettuce, and tomato, piled high with homemade guacamole - 10

Best.Burger.Ever

fried egg sunny side up, applewood smoked bacon, cheddar and swiss, lettuce, tomato, and mayo - 10

B & B

this burger is served on a cheddar bagel with bacon, lettuce, tomato, pepper jack cheese, jalapeños, bbq sauce and mayo. garnished with a shot of maker's mark bourbon and more bacon - 15

Jane

it's as plain as it gets! lettuce, tomato, and mayo - 7

Red, White & Bleu

turkey burger lightly seasoned ground turkey, sweet & spicy cranberry sauce, bleu cheese crumbles, and citrus apple slaw served on a butter toasted roll - 10

Beef Brisket Dip

slow smoked brisket baked on a french roll with italian cheeses, piled high and served with a lightly seasoned au jus - 10 "chicago style" spicy sport peppers - 11.5

Boss Hog

slow roasted pork simmered in a sweet and tangy bbq sauce with crispy jalapeño chips, lakes apple slaw. served on a butter toasted roll - 8

Salmon B.L.T.

grilled bay of fundy salmon with crispy applewood bacon, greens, tomato, pesto mayo. grilled and served on a butter toasted bakery roll - 12

Walleye Sammie

potato chip crusted walleye filet with our homemade tartar sauce & shredded greens. served on a butter toasted bakery roll - 9

Reuben

corned beef brisket, swiss cheese, lakes 23 sauce, home-style kraut, grilled on swirled rye - 10

GREENS & THINGS

GF Fire Grilled Chicken Caesar

crisp hearts of romaine lettuce, grilled chicken breast drizzled with light creamy dressing, topped with fresh parmesan and homemade croutons - 9

GF Cherry Almond Kale

a blend of kale, spinach, arugula, romaine, radicchio, slivered almonds, michigan cherries, and feta cheese. choice of poppy seed or fat free raspberry vinaigrette - 8

GF Vine Ripe Tomato & Mozzarella Salad

mixed field greens, sliced tomato, fresh mozzarella cheese, fresh basil and balsamic vinaigrette - 9

Add to any salad:

grilled chicken - 4 salmon - 6

Black Bean & Couscous Salad Bowl

fresh cilantro, sweet corn, black beans, sweet red bell pepper, green onions tossed in a cilantro lime & cumin dressing - 8

Lakes Wedge

bacon, bleu cheese, sweet onion, roma tomato, rice noodles, cilantro lime vinaigrette atop iceberg wedge - 8

GF House Salad

mixed field greens, roma tomatoes, sweet onion, zucchini sticks, feta cheese, seasoned croutons, and choice dressing. sm - 4 lg - 7

SOUPS

 16 oz. Bowl

French Onion - 6
Baked Grilled Cheese & Tomato Bisque - 6

all mains (excluding pasta) include fresh vegetable and choice of: baked potato, russet mashed, potato cheddar hash, parmesan risotto, or crispy fries

GF Filet Mignon

most tender 8 oz. cut of beef - 28

GF New York Strip

the favorite of many steak lovers! 12 oz. - 22

GF Top Sirloin

flavorful 8 oz. center cut sirloin - 16

GF Prime Pub Steak

just right for the smaller appetite 6 oz. - 12

GF Salmon

fresh bay of fundy salmon grilled, blackened or lemon seasoned. finished off with a light scallion olive oil - 18

Lake Perch

fresh European lake perch hand dusted to order and lightly fried - 16

Walleye

our signature potato chip crusted walleye filets baked and served with our homemade tartar sauce and lemon wedges - 18

Stuffed Chicken

chicken breast stuffed with smoked gouda cheese, honey baked ham, bread crumbs and granny smith apples - 16

Bruschetta Pasta

angel hair pasta tossed with our tomato & artichoke pesto sauce, topped with fresh basil & parmesan cheese - 12 add chicken - 4 shrimp - 6 salmon - 6

MAINS

Hand crafted burgers from fresh Certified Angus Beef®

BURGERS & SAMMIES

GREAT WINES

by the bottle

REDS

Oberon Cabernet Sauvignon, Napa Valley - 32
red cherries, blackberries, cocoa, toffee finish

Kenwood Six Ridges Pinot Noir, Russian River Valley - 32
black cherry, currants, smoky finish

Zac Brown Uncaged Cabernet Sauvignon, CA - 26
black berry, black currant, big personality

Lucky Star Pinot Noir, CA - 22
cranberries, blackberries, spices, silky finish

Brazin Old Vine Zinfandel, CA - 26
black fruits, soft vanilla, dark plum & mocha finish

Bonobo Red, Old Mission Point - 25
cabernet franc, merlot & syrah

WHITES

Arnold Palmer Chardonnay, CA Central Coast - 22
crisp apple, lemongrass & honeysuckle aromas, creamy almond finish

Sonoma Cutrer Chardonnay, Russian River Valley - 35
ripe apple, peach, pear and melon balanced

Kenwood Chardonnay, CA Sonoma County - 20
fruity & creamy, aromas of baked apples and lime.

Chantal Riesling Late Harvest, Old Mission Point - 22
semi sweet, honey, peach, melon and grapes, floral notes

Bonobo Pinot Gris, Old Mission Point - 25
crisp pear aromas, citrus and peach finish

Castello Delpoggio Moscato, Italy - 22
sweet white wine with intense scents of peaches & exotic fruits

Kim Crawford Sauvignon Blanc - 28
citrus, tropical fruit aromas. finish is fresh and zesty

SPARKLING

Mionetto Prosecco Doc Treviso, Italy 6oz. Split - 5

HOUSE WINES

offering the finest California house wines from twisted wine cellars and coastal vine winery

By the Glass - 6 **By the Bottle** - 18

Cabernet	Merlot	Moscato
Sauvignon	Zinfandel	Pinot Noir
Chardonnay	Pinot Grigio	White Zinfandel

SIGNATURE COCKTAILS

Bloody Mary

lakes 23 signature recipe, absolut vodka, select spices, garnished with a slice of bacon, a pickle spear, and a little old bay seasoning with each sip - 8

Lakes Tea

tito's signature vodka, fresh brewed tea, orange curacao, sour mix and a dash of hasselmans honey - 8

Perfect Margarita

patron, cointreau and a perfect blend of lime and salt - 8

Lakes Breeze

bacardi, apricot brandy, galliano, pineapple juice & a hint of lemon - 8

American Mule

ginger beer, tito's all american handmade vodka, a twist of lemon and lime served in a chilled copper mug - 8

Salted Caramel Macchiato

salted caramel kahlua, columbian coffee, whipped cream and caramel drizzle - 8

BEERS

On Tap

Bud light	3	Perrin's Black Lager	5
Stella Artois	5	Fetch Angry Sky	5
Bells Oberon	4.5	Seasonal "ask your server"	

By the Bottle

Bud / Bud light	3.5	Redd's Apple Ale	4
Miller Lite	3.5	Alaskan Amber Ale	4.5
Coors Lite	3.5	Bells 2 Hearted Ale	5
Michelob Ultra	3.5	Saugatuck Oval Blonde	5
GF Corona	4	Crispin Blackberry Pear Cider	5
Heineken	4	GF Redbridge Amber	4.5
Blue Moon / Sam Adams	4.5	O'Douls "Non Alcoholic"	4
Atwater Vanilla Porter	5	Seasonal - ask server	5



OTHER BEVERAGES

serving coke products: coke, diet coke, sprite, barq's root beer, and mellow yellow, lemonade, ice tea, raspberry ice tea, hot tea, coffee, milk

served with kids beverage and choice of house salad or french fries - 7



- Burger**
- Mac and Cheese**
- Cheese Quesadilla**
- Fish Sticks**
- Chicken Tenders**

HAPPY SNACK

soft pretzel with peanut butter and jelly for dipping - 3.5

ENDINGS

Tin Roof Sundae

vanilla ice cream, chocolate & marshmallow topping, spanish peanuts, with whipped cream & cherry! - 6

Cheesecake

new york style cheesecake with choice of: chocolate, caramel or raspberry sauce - 6

Tiramisu

delicate mascarpone espresso flavored cake with rich milk chocolate & caramel drizzle, with whipped cream & chocolate covered espresso beans - 6

Chocolate Fudge Torte Bar

reserved for only the true chocoholics - 6

Gift Cards Available. Ask your server today!

Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF = Gluten Free

This menu was developed by: Good things come from Sysco