

LAKE HOUSE

www.lakehousekt.com

kitchen + tavern

720-758-8880

STARTERS

- Lake House Tacos • 12
Three tacos with a choice of beef or chicken filled with lettuce, tomato, pepper jack cheese and avocado with a choice of vegetarian green chili or salsa and a lime garnish.
- Bavarian Pretzel • 9
An artisan pretzel, sea salt served with house made pimento cheese dip and whole grain mustard.
- Charcuterie • 14
A selection of gourmet meats paired with cheeses and crackers.
- Rebel Poutine • 10
Homemade vegetarian green chili, fried Wisconsin cheese curds, fries, sour cream and green onion.
- White Cheddar Cheese Curds • 8
Cheese curds coated with Lake House seasoned flour and served with house made ranch dressing or marinara.
- Mario's Crab Cakes • 16
Two scratch made crab cakes, Jonah crab, house remoulade, green onion, coleslaw and lemon.
- Queso & Chips • 10
Tortilla chips, creamy queso and fresh salsa.

LH Chicken Wings

- Lake House Breaded and Fried.
1/2 Dozen • 8 / Dozen • 14
Choice of LH BBQ Sauce, Buffalo Sauce, Nashville Hot Sauce or Lake House Dry Rub.
Served with carrots, celery and a choice of house made ranch or blue cheese.

BURGERS & PO' BOY'S

- Served with fries or sweet potato fries.
- Po' Boy • 16
A traditional sandwich from Louisiana. French roll, house made remoulade, lettuce, tomato, pickle and your choice of fried shrimp or fried catfish.
- *BYOB (Build Your Own Burger) • 12
Add - Bacon • 2 / Avocado • 2 / Cheese • 2
Served on a brioche bun with lettuce, tomato, onions and pickles.
- *Lake House Burger • 14
A beef patty grilled to perfection and served on a brioche bun with melted cheese curds, arugula, pickles, tomato, onion and mayo.

LAKE FRONT FAVORITES

- Great Lakes Margarita** - 9
El Jimador Silver Tequila, Fresh Lime Juice, Agave Syrup.
Traditional or Strawberry
- Tahoe Mule** - 8
Spring 44 Vodka, Gosling's Ginger Beer, Fresh Lime Juice.
- Okoboji Cosmo** - 9
Tito's Vodka, White Cranberry Juice, Blue Curacao, Fresh Lime Juice.
- LH Martini** - 10
Tito's Vodka, Dry Vermouth, Olive Juice, Gorgonzola Olives.
- Barrel Aged Manhattan** - 11
Bear Creek Wheat Whiskey, Carpano Antica,
Angostura Bitters, Luxardo Cherry.
- Buffalo Old Fashion** - 10
Buffalo Trace Bourbon, Peychaud Bitters,
Orange, Luxardo Cherry.
- Aperol Spritz** - 8
Aperol, Prosecco, Club Soda, Orange Slice.
- Sangria** - 8 glass / 15 carafe
House made Sangria, Don Q Silver Rum, Red Wine, Citrus.
- Mimosa** - 8
House Prosecco with O.J.
- Bee's Knees** - 10
Tanqueray Gin, Honey, Fresh Lemon Juice.
- Fly Over** - 11
Hendrick's Gin, Liqueur de Violette,
Maraschino Liqueur, Fresh Lemon Juice.
- Lake Front Punch** - 8 glass / 15 carafe
Dark Rum, Grenadine, Orange Juice, Club Soda.
- Hanging Lake Bloody Mary** - 9
100% Coloradol, Loveland's Spring 44 Vodka,
Broomfield's Mary's Mornin Fixer.
- Frozen Cocktails**
(Coming Soon)
Sangria, Frose, Margarita, Lemonade

LAKE HOUSE SALADS

- House Chopped • Full - 10 1/2 salad - 6
Romaine and iceberg lettuce, tomato, onion, feta cheese and dried cranberries with a choice of dressing.
- Caesar • Full - 10 1/2 salad - 6
Lettuce, Parmesan cheese and anchovies tossed in Caesar dressing.
- Wedge • Full - 12 1/2 salad - 8
Iceberg lettuce, tomatoes, bacon and gorgonzola. Topped with our homemade ranch.
- Entrée Salads**
- Crab Louie • 20
Chopped romaine, avocado, hearts of palm, diced red onion, diced tomato with a champagne vinaigrette all topped with Jonah crab tossed in our Louie dressing.
- *Steak or Chicken Cobb • 18
Chopped romaine, avocado, hard boiled egg, bacon, gorgonzola cheese, red onion and tomato tossed in balsamic vinaigrette. Topped with your choice of grilled steak or chicken.
- Fried Chicken Ranch • 16
Chopped iceberg and romaine lettuce, bacon, tomato, cheddar cheese tossed in our house made ranch and topped with our LH fried chicken thigh.

HANDHELDS

- Served with fries or sweet potato fries.
- Walleye Lake Catch Sandwich • 16
Pan roasted, lettuce, tomato, tartar sauce, French roll.
- Nashville Hot Fried Chicken Sandwich • 14
Spicy fried chicken thigh, honey-maple gastrique, pickles, coleslaw, pickled red onions, Calabrian chilies, mayo on a brioche bun.
- Grilled Chicken Caesar Flatbread • 14
Grilled Parmesan chicken, romaine, tomato, Caesar dressing all placed inside a grilled flatbread.
- French Dip • 18
Prime Rib slow roasted and served on a French roll and served with giardiniera (hot peppers) on the side. Add cheese • 2
- Crab Cake Sandwich • 18
Scratch made crab cake, coleslaw, tomato, house remoulade, brioche bun.

HENNY PENNY FRIED CHICKEN

Choice of seasoning for chicken:
Lake House Seasoning, Spicy Seasoning or Nashville Hot.

Henny Penny Fried Chicken

- Half Chicken 4 pc. + 1 Side • 16
Full Chicken 8 pc. + 2 Sides • 28
Our Henny Penny Pressure Fryer seals in the natural juices and locks out the cooking oil.

FISH FRY

Breaded Fish & Shrimp Fry

- Enjoy our Fried Fish or Shrimp.
Served with fries and coleslaw.
- Fish & Chips • 16 Fried Shrimp & Chips • 18
Combo - Fish & Shrimp • 18

Sides

- Fries | Sweet Potato Fries | Mashed Potatoes | Coleslaw | Fruit Cup • 4
House Salad | Mac-n-Cheese | Green Chili Mac | Lemon-Garlic Spinach
Sautéed Mushrooms | Creamy Polenta | Seasonal Veggie | • 6

Fried Chicken & Waffle • 16

Fried boneless chicken placed atop a house made waffle, served with bacon bourbon butter and honey-maple syrup.

LAKE HOUSE SPECIALTIES

Walleye Lake Catch • 20

Pan Roasted,
mascarpone-lemon butter,
lemon-garlic spinach and
mashed potatoes.

Campfire Sausages • 16

Polidori Hot Italian Sausage,
caramelized onions,
marinara atop of creamy polenta.

*Rib-Eye • 25

Hand cut in house, boneless
Rib-Eye prepared your way. Served
with garlic mashed potatoes and
bacon bourbon butter.

LAKE BEERS

- PBR / 16 oz. can - 5
Montucky Cold Snack / 16 oz. can - 5
Coors Edge (Non Alcoholic) 12 oz. - 5
Budweiser / 12 oz. - 5
Coors Banquet / 12 oz. - 5
Michelob Ultra / 12 oz. - 5
Bud Light / 12 oz. - 5

TAP BEERS

- | | 16 oz. | 20 oz. |
|---|--------|--------|
| Coors Light, Lager | 5 | 6 |
| CO Cider Company, Grasshop-ah | 7 | 8.5 |
| Cerveceria CO, Venga Mexican Lager | 6 | 7 |
| Stella Artois, Belgium Lager | 6 | 7 |
| Blue Moon, Belgium White Wheat Ale | 6 | 7 |
| Riff Raff Brewing, Honey Kolsch | 6 | 7 |
| Low Down Brewery, Selfish, Pale Ale | 6 | 7 |
| Denver Beer Company, Juicy Freak IPA | 7 | 8.5 |
| Denver Beer Company, Incredible Pedal IPA | 7 | 8.5 |
| Elevation Beer Company, First Cast IPA | 6 | 7 |
| New Belgium, Fat Tire Amber | 6 | 7 |
| Avery Brewing Company, Ellie's Brown Ale | 7 | 8.5 |
| Breckenridge Brewery, Nitro Irish Stout | 6 | 7 |

Shandy

Enjoy vacation all year long. Add lime, lemon or orange
fresh juice to your beer, add - 1.5

Michelada

Beer of your choice over ice with spicy tomato juice,
tabasco and lime juice add - 1.5

WINE • BEER

House Wine on Tap

	6 oz.	9 oz.
Prosecco, Carletto, Italy	7	10
House White, Attimo Bianco, Italy	7	10
House Red, Attimo Rosso, Italy	7	10

White Wine by the Glass

	6 oz.	9 oz.	Bottle
Pinot Grigio, Ecco Domani, Italy	7	10	24.5
Sauvignon Blanc, Michael Pozzan	8	11	28
Chardonnay, A by Acacia	8	11	28
Chardonnay, La Crema	12	16.5	42
Riesling, Snoqualmie, Columbia Valley	7	10	24.5
Chenin Blanc / Viognier, Pine Ridge	10	13.5	35
Rose, The Palm	9	13	31.5

Red Wine by the Glass

	6 oz.	9 oz.	Bottle
Pinot Noir, Macedon, Macedonia	8	13	31.5
Pinot Noir, Benton Lane, Willamette Valley	12	16.5	42
Cabernet, Black's Station, California	8	11	28
Cabernet, Treana, Paso Robles	12	16.5	42
Malbec, Crios, Mendoza Argentina	9	13	31.5
Red Blend, Decoy, Sonoma	12	16.5	42



Lake House Barrel Aged
Manhattan
\$90 (750 ml Bottle)

TAKE-OUT TONIGHT

CALL-720-758-8880 or
go to: www.lakehousekt.com
and place your order!
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