

STARTERS

Buffalo Dip • 12

Spicy Buffalo sauce blended together with chicken, ranch dressing, cream cheese, cheddar and Gorgonzola. Served warm with toasted pita chips, celery and carrots. (GF without pita chips)

White Cheddar Cheese Curds • 9

Cheese curds coated with Lake House breadding and served with house-made ranch dressing.

LH Loaded Potato Wedges • 9

LH potato wedges topped with creamy cheese sauce, crispy bacon bits, green onions and sour cream.

Pretzel & Cheese • 12

Soft baked giant pretzel with coarse salt. Served with house-made cheese sauce for dipping.

GF Three Amigos • 12

House-made queso, guacamole and salsa served with tortilla chips.

GF LH Tacos

Steak, Chicken or Mushroom • 10 Shrimp or Walleye • 12
Two tacos filled with lettuce, tomato, pepper jack cheese and guacamole with choice of vegetarian green chili or salsa.

GF LH Crab Cakes • 20

Two house-made crab cakes, served with house remoulade, green onion, coleslaw and lemon.

LH Chicken Wings

GF Naked or breaded Lake House wings
Served with carrots, celery and choice of ranch or blue cheese.
½ Dozen • 12 / Dozen • 20

Choice of LH BBQ Sauce, Buffalo Sauce, Dry Rub or Nashville

BYO* • 14

Build Your Own • Burger, Chicken Breast or Black Bean Burger
Add Bacon • 2 / Guacamole • 2 / Cheese • 2 / Mushrooms • 2
Served on a brioche bun with lettuce, tomato, onion and a pickle.



SOUPS & SALADS

GF Cream of Mushroom • 6 cup / 10 bowl
Mushrooms, onions and thyme with a truffle oil drizzle.

Soup of the Day • 6 cup / 10 bowl

GF House Chopped • Full - 11 / Half - 7
Romaine, iceberg and arugula, avocado, tomato, onion, feta cheese and dried cranberries with a choice of dressing.

GF Caesar • Full - 11 / Half - 7
Romaine, parmesan, croutons and anchovies tossed with Caesar dressing.

GF Wedge • Full - 13 / Half - 8
Iceberg lettuce, tomatoes, red onion, bacon and gorgonzola. Topped with our house made ranch.

GF Lake House Cobb • 19
Chopped romaine, avocado, hard boiled egg, bacon, gorgonzola cheese, red onion and tomato tossed in balsamic vinaigrette. Topped with your choice of grilled steak, chicken, shrimp or walleye

GF Crab Louis Salad • 22
Chopped romaine, avocado, hearts of palm, red onion, tomato with a champagne vinaigrette and Louis dressing. Topped with a choice of fresh crab or homemade Crab Cake.

Buffalo Chicken Ranch Salad • 18
Chopped iceberg and romaine lettuce, bacon, tomato, avocado and cheddar cheese tossed in our house made ranch and topped with our LH buffalo fried chicken breast.



Lake House Burger* • 16

Grilled to perfection and served on a brioche bun with melted cheese curds, arugula, pickle, tomato, onion and mayo.

LAKE HOUSE SPECIALTIES

Filet Mignon* • 30

Served with garlic mashed potatoes, mushroom and onion au jus.

GF Rotisserie Chicken Dinner • 24

Join us Thursday & Friday night
for our delicious
rotisserie lemon pepper
chicken dinner.

Served with choice of soup or salad
and mashed potatoes with gravy.

GF Weekend Prime Rib*

12oz./34 • 16oz./42

Join us Saturday & Sunday night for Prime Rib Dinner.
Includes soup or salad and loaded mashed potatoes.

GF Walleye Lake Catch • 25

Pan-roasted, served with
Dijon beurre blanc sauce, lemon & garlic
spinach and mashed potatoes.

Fish Fry

Breaded Fish & Shrimp Fry

Walleye • 20 Shrimp • 20 Fish & Shrimp • 20
Served with coleslaw and waffle fries.

HANDHELDS

Served with fries, LH wedges or sweet potato fries.
Sub GF bun add • 2.50

Nashville Hot Fried Chicken Sandwich • 15

Spicy fried chicken thigh, pure maple syrup, pickles, creamy coleslaw, pickled red onions and sambal chili on a brioche bun.

Reuben • 18

Corned beef piled high on marbled rye bread, sauerkraut, pickles, house-made Louis dressing and Swiss cheese melted throughout.

Grilled Chicken Caesar Pita • 16

Grilled chicken, parmesan crisps, romaine, tomato and Caesar dressing all placed inside grilled flatbread.

Walleye Lake-Catch Sandwich • 17

Pan-roasted, arugula, tomato, tartar sauce, French roll.

French Dip • 18

Prime rib slow-roasted and served on a French roll with giardiniera (hot peppers) on the side.
Add Cheese • 2 / Mushrooms • 2 / Grilled Onions • 2

Shrimp Po'Boy • 18

A traditional sandwich from Louisiana.
French roll, house-made spicy remoulade, lettuce, tomato, pickle and fried shrimp.

HENNY PENNY FRIED CHICKEN

Our Henny Penny pressure fryer seals in the natural juices and locks out the cooking oil.

Half Chicken 4 pc. + 1 Side • 17

Choice of seasoning for chicken:

Lake House Seasoning, Spicy Dry Rub or Nashville Hot.

Add Gravy • 1.50

Sides • Fries, Sweet Potato Fries, LH Potato Wedges, Mashed Potatoes, Mac-n-Cheese or Green Chili Mac.

Fried Chicken & Waffle • 19

Fried boneless chicken breast and thigh placed atop a waffle, served with honey butter, Nashville seasoning and pure maple syrup.

LH Fried Chicken Sandwich • 15

Fried chicken breast, pickles, coleslaw and pickled red onions.
Choice of Buffalo or LH BBQ sauce.

On The Side

Brioche Rolls & Honey Butter • 4

GF Waffle Fries | GF Sweet Potato Fries | GF LH Potato Wedges
GF Coleslaw | GF Mashed Potatoes (Add Gravy 1.50) • 5
Mac-n-Cheese | Green Chili Mac
GF Loaded Mashed Potatoes | GF Lemon & Garlic Spinach
GF Sautéed Mushrooms • 7

**This item may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

LAKE HOUSE

720-758-8880

kitchen + tavern

www.lakehousekt.com

LAKEFRONT FAVORITES

Great Lakes Margarita • 11

A Skinny Margarita -
Exotico Silver Tequila, Fresh Lime Juice,
Gran Gala Liqueur, Agave Syrup.

Traditional, Strawberry or Spicy
Cadillac • 1.50

Paloma • 12

Exotico Tequila Blanco,
Fresh Grapefruit Juice, Lime Juice,
Agave Syrup, Soda, Lime Garnish.

LH Mules • 10

Gosling's Ginger Beer, Fresh Lime Juice.

Tahoe Mule - The Family Jones Vodka

Lago Mule - Exotico Tequila Blanco

Kentucky Mule - Benchmark Bourbon

Okoboji Cosmo • 12

Tito's Handmade Vodka,
White Cranberry Juice,
Blue Curacao, Fresh Lime Juice.

LH Martini • 12

Tito's Handmade Vodka, Dry Vermouth,
Olive Juice, Gorgonzola Olives.

Pineapple Upside-Down Tini • 12

The Family Jones Vodka infused with fresh
pineapple. Shaken with a splash of simple
syrup and served with a sugared rim and a
Luxardo cherry garnish.

Sangria

9 glass / 16 carafe

House-made Sangria
Don Q Silver Rum, Red Wine, Citrus.



LAKE BEERS

PBR / 16 oz. can - 6

Upslope Craft Lager / 12 oz. - 6

Michelob Ultra / 12 oz. - 6

Corona / 12 oz. - 6

Montucky Cold Snack / 16 oz. can - 6

Coors Banquet / 12 oz. - 6

Bud Light / 12 oz. - 6

Bitburger Drive 0.0% (Alcohol Free) 12 oz. - 6

BEER FLIGHTS • 7

Select four tap beers from our list below.
A great way to find your favorite.

TAP BEERS

	16 oz.	20 oz.
Coors Light, Lager	6	7
GF Grasshop-ah, Colorado Cider Co., Cider	8	10
Venga!, Cerveceria Co., Mexican Lager	7	8.5
Stella Artois, Belgian Lager	7	8.5
White Rascal, Avery Brewing, Belgian Wheat Ale	7	8.5
Man's Best Friend, Riff Raff Brewing, Honey Kölsch	7	8.5
5 th Season, Locavore Beer Works, Pale Ale	7	8.5
Juicy Freak, Denver Beer Co., IPA	8	10
Lilly Hammer, Locavore Beer Works, IPA	7	8.5
Denver Gold, Denver Beer Co., Amber Lager	7	8.5
Nitro, Left Hand Brewing Co., Milk Stout	7	8.5

BEVERAGES

Coke, Coke Zero, Sprite, Fanta Orange,
Dr Pepper, Root Beer • 3.5
Iced Tea • 3
Lemonade or Arnold Palmer • 3.5

COFFEE • ESPRESSO • HOT COCOA

Coffee or Decaf • 3 Hot Chocolate • 4
Espresso • 4 Cappuccino • 4.5 Latte • 4.5

Aper'Yall Spritz • 8

Aperture, Prosecco,
Club Soda,
Orange Slice.

Barrel Aged Manhattan • 12

Bear Creek Wheat Whiskey,
Carpano Antica,
Peychaud's Bitters,
Luxardo Cherry.

Buffalo Old Fashion • 12

Buffalo Trace Bourbon,
Angostura Bitters,
Orange, Luxardo Cherry.

LH Whiskey Sour • 12

Buffalo Trace Bourbon,
Lemon Juice, Simple Syrup,
Ice and Luxardo Cherry.

Espresso Martini • 12

Family Jones Vodka, Chilled Espresso,
Mr. Black Cold Brew Liqueur and Bailey's.
Chilled Glass with Lemon Twist.

Bee's Knees • 10

Tanqueray Gin, Honey,
Fresh Lemon Juice.

Lakefront Punch

9 glass / 16 carafe

Light and Dark Rum, Grenadine,
Tropical Juices.

Michelada •

Beer of your choice over ice,
Bloody Mary mix, Tabasco® and
lime juice, add 2\$ to beer price.

WINE LIST

Wine on Tap

	6 oz.	9 oz.
Prosecco, Bellafina, Italy	8	11
House White, Attimo Bianco, Italy	8	11
House Rosé, Attimo Rosé, Italy	8	11
House Red, Attimo Rosso, Italy	8	11

White Wine by the Glass

	6 oz.	9 oz.	Bottle
Pinot Grigio, Giocato, Slovenia	8	11	28
Sauvignon Blanc, Decoy, CA	10	13.5	35
Chardonnay, Bogle Vineyards, CA	9	13	31.5
Chardonnay, La Crema, CA	12	16.5	42
Moscato, Allegro, CA	8	11	28
Sauvignon Blanc, Matua, Marlborough NZL	9	13	31.5

Red Wine by the Glass

	6 oz.	9 oz.	Bottle
Pinot Noir, Lifevine, OR	9	13	31.5
Pinot Noir, Duck Pond Cellars, OR	12	16.5	42
Cabernet Sauvignon, Twenty Acres, CA	9	13	31.5
Cabernet, Treana, Paso Robles, CA	12	16.5	42
Malbec, Crios, Mendoza, ARG	9	13	31.5
Red Blend, Decoy, Sonoma, CA	12	16.5	42

LAKE HOUSE

Happy Hour

3:30 to 6:30 Every Day

House Wine and Well \$2 off

Lake Beers \$2 off

Lake House Cocktails \$2 off

Happy Hour Appetizers

White Cheddar Cheese Curds - 7

LH Loaded Potato Wedges - 7

Buffalo Dip - 10

One Slider - 8

LH Burger or Nashville Hot Chicken, served with waffle fries.

½ Dozen Wings - 10

Three Amigos - 10

Guacamole, Queso, Salsa & Chips

One Lake House Taco - 6

Chicken, Steak, Mushroom, Walleye or Shrimp

Lake House Crab Cake - 10

Relax - You're at the Lake House!

SWEET TREATS

Seasonal Dessert • 8

Salted Caramel Mini Cheesecakes • 6

S'mores Brownie Waffle • 8

LH Bread Pudding & Whipped Cream • 8

Campfire Cookie with Vanilla Ice Cream • 8
Chocolate Ganache, Caramel with an Oat Crumble
and a sprinkle of sea salt

Vanilla Ice Cream & Chocolate Ganache • 5

GF - Gluten Friendly - Please be aware that the Lake House is not a gluten-free restaurant. While we will do our best to prepare the gluten-free dishes for you, during normal food preparations there may be cross-contamination with products that do contain gluten. We cook gluten-free items in fryers that have been used to cook gluten products.