



LAKE HOUSE

Lake House Private Events

Grand Lake Menu

25.00 per person

Add Honey Butter Dinner Rolls \$2/person

• Soup or Salad •

(Select two options below.)

GF Cream of Mushroom Soup

GF House Chopped

Romaine, iceberg, arugula, avocado, tomato, onion, feta cheese and dried cranberries with balsamic vinaigrette.

Soup of the Day

Caesar Salad

Romaine, parmesan, croutons and anchovies tossed with Caesar dressing.

• Entrees •

Select 3 options for your guests to choose from.

BYO Burger *

Build Your Own • Angus Burger, Chicken Breast or Black Bean Served on a Brioche bun with lettuce, tomato, onion and a pickle.

Add 1 topping: Bacon, Avocado or Cheese.

Lake House Burger*

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

Nashville Hot Fried Chicken Sandwich

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

LH Fried Chicken Sandwich

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

Gilled Chicken Caesar Pita

Grilled parmesan chicken, romaine, tomato, Caesar dressing all placed inside grilled pita bread.

Veggie Pita

Sautéed red bell peppers, crimini mushrooms, spinach, balsamic onions in a grilled pita bread with remoulade.

• Dessert •

(Choice of)

Salted Caramel Cheesecake Bites

Vanilla Ice Cream with Chocolate Ganache

Vanilla Ice Cream with Caramel Sauce



LAKE HOUSE

Lake House Private Events

Lake Okoboji Menu

30.00 per person

Add Honey Butter Dinner Rolls \$2/person

• Soup or Salad •

Choose Two

GF Cream of Mushroom Soup

GF House Chopped
Romaine, iceberg and arugula, avocado, tomato, onion, feta cheese and dried cranberries with balsamic vinaigrette dressing.

Caesar Salad

Lettuce, parmesan, croutons and anchovies tossed with Caesar dressing.

Soup of the Day

GF Wedge Salad

Iceberg wedge, tomatoes, red onion, bacon and gorgonzola. Topped with our homemade ranch.

• Entrees •

Select 3 options for your guests to choose from.

Walleye Sandwich

Sautéed Walleye, arugula, tomato, tartar sauce, on a French roll.

Lake House Burger*

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

Fried Chicken & Waffle

Fried boneless chicken, house made Belgian waffle, honey butter, Nashville seasoning and pure maple syrup.

GF Rotisserie Chicken

Half of a rotisserie chicken. Served with garlic mashed potatoes and gravy.

4 pc. Henny Penny Chicken

With choice of waffle fries, sweet potato fries, mashed potatoes, cheddar mac-n-cheese or green chili mac-n-cheese.

Buffalo Chicken Ranch Salad

Chopped iceberg and romaine, bacon, tomato, avocado and cheddar cheese tossed in our house made ranch and topped with our LH Buffalo fried chicken breast.

• Dessert •

(Choice of)

Salted Caramel Cheesecake Bites
Vanilla Ice Cream with Chocolate Ganache
Vanilla Ice Cream with Caramel Sauce

*Available for Banquets only. Buffet setup will affect the capacity of each function room. Consult your Banquet Manager to ensure there is adequate space available. Prices are subject to change. Above prices do not include tax or gratuity. 18% gratuity is added and a minimum of 20 guest to book private room otherwise the guest will be charged for 20 guest to accommodate a private room.



LAKE HOUSE

Lake House Private Events

Lake Michigan Menu

35.00 per person

Add Honey Butter Dinner Rolls \$2/person

• Appetizer •

Choose two for your guests to share.

LH loaded Wedges

Fried Cheese Curds & Ranch

Chips & Guacamole

Buffalo Chicken Dip

• Soup or Salad •

Choose Two

GF Cream of Mushroom Soup

Soup of the Day

GF House Chopped

Caesar Salad

GF Wedge Salad

Romaine, iceberg, arugula, avocado, tomato, onion, feta cheese and dried cranberries with balsamic vinaigrette dressing.

Romaine, parmesan, croutons and anchovies tossed with Caesar dressing.

Iceberg wedge, tomatoes, red onion, bacon and gorgonzola. Topped with our homemade ranch.

• Entrees •

Select 3 options for your guests to choose from.

GF Walleye Lake Catch

Rueben

GF Rotisserie Chicken

Sautéed Walleye, served with Dijon Beurre Blanc sauce, lemon-garlic spinach and mashed potatoes.

Corned beef piled high on marble rye bread, saurkraut, pickles, house made Louis dressing and Swiss cheese melted throughout.

Half of a rotisserie chicken. Served with garlic mashed potatoes and gravy.

4 pc. Henny Penny Chicken

French Dip

Shrimp Po' Boy

With choice of LH wedges, waffle fries, sweet potato fries, mashed potatoes, cheddar mac-n-cheese or green chili mac-n-cheese.

Prime Rib slow roasted and served on a French roll with giardiniera (hot peppers) with au jus on the side.
Add 1 - Cheese, Mushrooms, Grilled Onions

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

• Dessert •

(Choice of)

S'more Brownie Waffle
LH Bread Pudding
Strawberry "Short" Waffle



LAKE HOUSE



Lake House Private Events

Lake Superior Menu

50.00 per person

Honey Butter Dinner Rolls

• Appetizer •

Choose two for your guests to share.

Green Chili Shrimp

LH BBQ Chicken Skewers

Steak Skewers

Served with horseradish cream for dipping.

• Soup or Salad •

Choose Two

GF Cream of Mushroom Soup

GF House Chopped

Romaine, iceberg and arugula, avocado, tomato, onion, feta cheese and dried cranberries with balsamic vinaigrette dressing.

Caesar Salad

Romaine, parmesan, croutons and anchovies tossed with Caesar dressing.

Soup of the Day

GF Wedge Salad

Iceberg lettuce wedge, tomatoes, red onion, bacon and gorgonzola. Topped with our homemade ranch.

• Entrees •

Select 3 options for your guests to choose from.

GF Walleye Lake Catch

Pan roasted, served with Dijon Beurre Blanc sauce, lemon-garlic spinach and mashed potatoes.

GF Prime Rib*

12 oz. Prime Rib served with loaded mashed potatoes.

Fillet Mignon*

Served with garlic mashed potatoes and mushroom au jus.

GF Rotisserie Chicken

Half of a rotisserie lemon pepper chicken. Served with garlic mashed potatoes and gravy.

GF Crab Louis Salad

Chopped romaine, avocado, hearts of palm, red onion, tomato with a champagne vinaigrette and topped with fresh crab and Louis dressing.

Panko Crusted Walleye or Chicken Breast

Parmesan- panko crusted walleye over lemon and caper cavatappi pasta. Served with a tomato and basil salad garnish.

• Dessert •

(Choice of)

S'more Brownie Waffle

LH Bread Pudding

Strawberry "Short" Waffle



LAKE HOUSE

Lake House Private Room Menus

Appetizers

Add to your event. Minimum of two dozen per group.

White Cheddar Cheese Curds • \$50

Cheese curds coated with Lake House seasoned flour and served with house made ranch dressing.

LH Chicken Wings

3/ Dozen • \$60

GF Naked or Breaded Lake House Wings
Served with carrots, celery and a choice of ranch or blue cheese.

Lake House Bruschetta \$25/ dozen

Cheese curds, tomato, basil, garlic, extra virgin olive oil and balsamic syrup on a grilled baguette.

Mushroom Crostini \$30/dozen

Crimini mushrooms, feta cheese, arugula, truffle oil, garlic on grilled baguette.

Roast Beef Crostini \$35/dozen

Roast Prime Rib, arugula with a horseradish cream.

LH Deviled Eggs \$30/dozen

Diced jalapeño, Louie dressing, garnished with bacon on a bed of arugula.

LH BBQ Chicken Skewers \$30/dozen

Grilled Steak Skewers \$40/dozen

Served with horseradish cream.



LAKE HOUSE

Lake House Family Style Menu

• Family Platters •

Fried Chicken \$64

Henny Penny Fried Chicken and two Family Size Sides.
(16 pieces of Chicken)

Lake House Fish or Shrimp Fry \$68

Enjoy our lake catch or our shrimp breaded with lake house seasoned flour and fried to perfection. And two family size sides.
(8 pc. Fish or 20 pc. Shrimp)

GF Great Lakes Walleye \$80

Pan roasted, served with Dijon Beurre Blanc sauce, garlic spinach and mashed potatoes. (8 pc.)

3 lb Prime Rib \$120

(This entrée must be pre ordered)
Seasoned and slow roasted, along with two family size sides.

Rotisserie Chicken Platter \$64

(This entrée must be pre ordered)

• Lake House Sides •

Choose Two to accompany your meal.

**Fries | Sweet Potato Fries | LH Potato Wedges | Coleslaw | Sautéed Spinach
Loaded Mashed Potatoes | Garlic Mashed Potatoes
Mac 'n' Cheese | Green Chili Mac 'n' Cheese**

• Family Style Salads •

Caesar Salad \$30

Romaine, parmesan, croutons and anchovies
tossed with Caesar dressing.

GF Lake House Chopped Salad \$30

Romaine, iceberg and arugula, avocado, tomato, onion,
feta cheese and dried cranberries with balsamic vinaigrette dressing.

*These items 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



Lake House Brunch Menu

Brunch

17.00 per person

Bacon and Eggs*

Crisp Bacon with two eggs prepared your way. Served with breakfast potatoes.

Waffle*

Waffle topped with strawberries, whipped cream, two eggs your way and bacon.

Chorizo Breakfast Sliders

A brioche slider bun with smashed Polidori chorizo patties, mayonnaise, pickles and arugula. Topped with scrambled eggs and seared pepper jack cheese. Served with LH breakfast potatoes.

Breakfast Tacos

Scrambled eggs with your choice of chorizo or bacon with pepper jack cheese, tomato, guacamole, sour cream and cilantro. Choice of salsa or green chili.

20.00 per person

Crab Cake Benedict*

Lake House crab cakes topped with two poached eggs, guacamole and house-made hollandaise. Served with our breakfast potatoes.

Steak and Eggs*

A 6oz. Steak, grilled with two eggs your way. Served with breakfast potatoes.

Bloody Mary

Glass - 9 / Carafe - 16

Mimosa

Glass - 8 / Carafe - 15

Coffee, Tea & Hot Chocolate - 4

*Available for Private Room only. Setup will affect the capacity of each function room. Consult your Banquet Manager to ensure there is adequate space available. Prices are subject to change. Above prices do not include tax or gratuity. 18% gratuity is added and a minimum of 20 guest to book private room otherwise the guest will be charged for 20 guest to accommodate a private room.



LAKE HOUSE

Lake House Private Room Cocktail Menu

LAKE FRONT FAVORITES

Great Lakes Margarita • 11

*A Skinny Margarita -
Exotico Silver Tequila, Fresh Lime Juice,
Naranja 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 - *Conciere Bourbon*

Okoboji Cosmo • 12

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

LH Martini • 12

*Tito's 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.*

Aper-Y'all Spritz • 8

*Aperture, Prosecco,
Club Soda,
Orange Slice.*

Barrel Aged Manhattan • 12

*Bear Creek Wheat Whiskey,
Carpano Antica,
Peychaud 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.*

Bee's Knees • 10

*Tanqueray Gin, Honey,
Fresh Lemon Juice.*

Espresso Martini • 10

*Family Jones Vodka, chilled espresso,
Mr. Black Coffee Liqueur, and Bailey's in
a chilled glass with a lemon twist.*

Lake Front 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 - 1.5*

LAKE HOUSE

Lake House Private Room Wine Menu & Beer

WINE LIST

Wine on Tap	6 oz.	9 oz.	
Sauvignon Blanc, <i>Matua, Marlborough NZ</i>	9	13	
House White, <i>Attimo Bianco, Italy</i>	8	11	
House Rose, <i>Attimo Rose, Italy</i>	8	11	
House Red, <i>Attimo Rosso, Italy</i>	8	11	
White Wine by the Glass	6 oz.	9 oz.	Bottle
Pinot Grigio, <i>Giocato, Slovenia</i>	8	11	28
Sauvignon Blanc, <i>Decoy, CA</i>	10	13.5	35
Chardonnay, <i>Proverbs, CA</i>	9	13	31.5
Chardonnay, <i>La Crema, CA</i>	12	16.5	42
Moscato, <i>Allegro, California</i>	8	11	28
Prosecco, <i>Naonis, Veneto, Italy</i>	8	11	28
Red Wine by the Glass	6 oz.	9 oz.	Bottle
Pinot Noir, <i>Lifevine, Oregon</i>	9	13	31.5
Pinot Noir, <i>Duck Pond Cellars, Oregon</i>	12	16.5	42
Cabernet Sauv., <i>Chateau Souverain, CA</i>	9	13	31.5
Cabernet, <i>Treana, Paso Robles, CA</i>	12	16.5	42
Malbec, <i>Crios, Mendoza Argentina</i>	9	13	31.5
Red Blend, <i>Decoy, Sonoma, CA</i>	12	16.5	42

LAKE BEERS

PBR / 16 oz. can - 6	Montucky Cold Snack /16 oz. can - 6
Upslope Craft Lager / 12 oz. - 6	Coors Banquet /12 oz. - 6
Michelob Ultra / 12 oz. - 6	Bud Light / 12 oz. - 6
Corona / 12 oz. - 6	Bitburger Drive (Non Alcoholic) 12 oz. - 6

TAP BEERS

	16 oz.	20 oz.
Coors Light, Lager	6	7
Grasshop-ah, Colorado Cider Co., Cider	8	10
Venga, Cerveceria Co., Mexican Lager	7	8.5
Stella Artois, Belgium Lager	7	8.5
White Rascal, Avery Brewing, Belgium Wheat Ale	7	8.5
Man's Best Friend, Riff Raff Brewing, Honey Kolsch	7	8.5
5th Season, Low Down Brewery, 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
Milk Stout Nitro, Left hand brewing co.	7	8.5

Local Microbrew (Ask server, will change monthly.)