

STARTERS

Buffalo Cauliflower • 11

Lightly breaded, fried cauliflower tossed in Buffalo sauce and served with house-made ranch on the side.

White Cheddar Cheese Curds • 10

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

Beer Battered Onion Rings • 9

Crispy, golden-brown onion rings dipped in a flavorful beer batter and fried. Served with house-made remoulade.

Pretzel & Queso • 12.50

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

GF Three Amigos • 12.50

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

GF LH Tacos

Steak, Chicken or Mushroom • 11 Shrimp or Walleye • 13
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 • 22

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



SOUPS & SALADS

GF Cream of Mushroom • 7 cup / 11 bowl

Mushrooms, onions and thyme with a truffle oil drizzle.

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 • 20

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 • 24

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.



BURGERS

BYO* • 16

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.
Served with choice of fries.

Lake House Burger* • 18

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

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 • 22 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

Walleye Lake-Catch Sandwich • 17

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

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.

Grilled Chicken Avocado Club • 16

Grilled chicken breast topped with avocado, crisp bacon, lettuce, tomato and mayonnaise all layered between toasted wheat bread.

French Dip • 19

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

Half Chicken 4 pc. + 1 Side • 18

Choice of seasoning for chicken:
Lake House Seasoning, Spicy Dry Rub or Nashville Hot.
Served with choice of side. Add Gravy • 1.50

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 • 16

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

Nashville Hot Fried Chicken Sandwich • 16

Spicy fried chicken thigh, maple syrup, pickles, creamy coleslaw, pickled red onions and sambal chili on a brioche bun.
Served with choice of fries.

On The Side

Brioche Rolls & Honey Butter
GF Waffle Fries | GF Sweet Potato Fries | GF LH Potato Wedges
GF Coleslaw | GF Mashed Potatoes (Add Gravy 1.50) • 5.50
Mac-n-Cheese | Green Chili Mac
GF Loaded Mashed Potatoes | GF Lemon & Garlic Spinach
GF Roasted Cauliflower • 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

WINE LIST

Great Lakes Margarita • 11
A Skinny Margarita -
Exotico Tequila Blanco, Fresh Lime Juice,
Naranja Orange Liqueur, Agave Syrup.
Traditional, Strawberry or Spicy
Make it a Cadillac add 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 - House Vodka
Lago Mule - Exotico Tequila Blanco
Kentucky Mule - Benchmark Bourbon

Clear Lake Cosmo • 12
Tito's Handmade Vodka,
White Cranberry Juice,
Naranja Orange Liqueur,
and Fresh Lime Juice.

LH Martini • 12
Tito's Handmade Vodka, Dry Vermouth,
Olive Juice, Gorgonzola Olives.

Pineapple Upside-Down Tini • 12
House 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'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
Four Roses Bourbon,
Lemon Juice, Simple Syrup,
Ice and a Luxardo Cherry.

Espresso Martini • 12
House 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,
Peychaud's Bitters and Tropical Juices.

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

Wine on Tap	6 oz.	9 oz.
House White, Attimo Bianco, Italy	8	11
Sauvignon Blanc, Matua, Marlborough NZL	9	13
House Rosé, Attimo Rosé, Italy	8	11
House Red, Attimo Rosso, Italy	8	11

Sparkling Wine	6 oz.	9 oz.	Bottle
Prosecco, Naonis Brut, Italy	8	11	28

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, Proverb, CA	9	13	31.5
Chardonnay, La Crema, CA	12	16.5	42
Moscato, Allegro, CA	8	11	28

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 Sauv, Chateau Souverain, CA	9	13	31.5
Malbec, Crios, Mendoza, ARG	9	13	31.5
Red Blend, Decoy, Sonoma, CA	12	16.5	42



LAKE BEERS



PBR / 16 oz. can - 6
Upslope Craft Lager / 12 oz. - 7
Michelob Ultra / 12 oz. - 7
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 Apricot Haze, Stem Ciders Co., Cider	9	11
Venga!, Cerveceria Co., Mexican Lager	8	9
Stella Artois, Belgian Lager	8	9
White Rascal, Avery Brewing, Belgian Wheat Ale	8	9
Van the Man, Locavore Beer Works, Honey Cream Ale	8	9
5 th Season, Locavore Beer Works, Pale Ale	8	9
Juicy Freak, Denver Beer Co., IPA	9	11
Lilly Hammer, Locavore Beer Works, IPA	8	9
Denver Gold, Denver Beer Co., Amber Lager	8	9
Nitro, Left Hand Brewing Co., Milk Stout	8	9

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

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.

LAKE HOUSE

Happy Hour

3:30 to 6:30 Every Day

House Wine and Well **\$2 off**

Lake Beers & Tap Beers **\$2 off**

Lake House Cocktails **\$2 off**

Happy Hour Appetizers

White Cheddar Cheese Curds - 7

Buffalo Cauliflower - 8

Onion Rings - 7

One Slider - 9

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 - 12

Relax - You're at the Lake House!

SWEET TREATS

Salted Caramel Mini Cheesecakes • 7

Banana Split Sundae • 9

Vanilla Ice Cream drizzled with Caramel Sauce, Chocolate
Ganache and Strawberry Compote. Topped with
Oat Crumble, Luxardo Cherries & Whipped Cream.

LH Banana Bread Pudding & Whipped Cream • 9

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

