LAKES 23
RESTAURANT & PUB

APPETIZERS

Mussels Casino $15
One Pound Simmered in Court Bouillon, Tomatoes, Garlic, Leeks & Fresh Herbs, Casino Butter & Table Bread.

Duck Firecrackers.....$14
Cubed Duck Breast, Garlic, Soy. Fried in a thin dough served with Sweet Chili & Sticky Sauce.

Smoked Chicken Wings.....$13
House Smoked Whole Chicken Wings, Korean Inspired Sticky Sauce, Peanuts & Chives.

Warm Feta Dip(GF).....$12
With Crisp Fried House Chips.

Seared Pork Belly.....$15
House cured & smoked Pork Belly, Honey Mango Vinaigrette, Chive Oil & Garlic Aioli.

Blistered Tomato Caprese.....$11
Roasted Tomato Salad, Fresh Basil, Fresh Mozzarella, Balsamic Reduction & Grilled Crusty Garlic Toast.

SALADS

Kale and Arugula(GF).....$11
Blue Cheese, Sliced Apples, Red Onion, Dried Cranberries with Raspberry Poppy Seed Dressing.

Rosemary Turkey Lettuce Wrap(GF)..$13
House Smoked Turkey, Honey & Rosemary on Romaine.

Wedge $9
Iceberg, Bleu Cheese, Bleu Cheese Dressing, Grape Tomato Medley, Smoked Bacon & Red Onion.

Caesar Salad.....$12
Baby Romaine, Feta & Parmesan / Romano Cheeses, Tomato & Leeks, Caesar Dressing.

Side Salad(GF,V).....$4
Greens, Grape Tomato & Red Onion. Choice of dressing.

Add Salmon.....$8
Add Chicken Breast.....$5
Add Smoked Turkey.....$6
Add Table Bread $3

Dressings Available: Bleu Cheese, Caesar, Ranch, French, 1000 Island, Balsamic & Raspberry Poppy Seed

SANDWICHES

Quesadilla $15
Choice of Brisket, Bacon, Pulled Pork, Texas Sweet BBQ Sauce, Peppers, Onion, Cheese. House flatbread. Texas Sweet BBQ or White BBQ on the side.

Water's Edge Ground Steak Burger ...$13
Angus Beef, Topped with Lettuce, Tomato & Onion.

AB3 Steak Burger.....$16
Brisket, House Smoked Bacon, Angus Burger, Roasted Garlic Aioli, Lettuce, Tomato & Onion.

Fried Bluegill Club.....$16
Fried Bluegill, Applewood Bacon, White Remoulade, Cheddar, Lettuce & Tomato. Grilled Sourdough Bread.

Smoked Turkey California Reuben.....$15
Turkey Breast, Bacon, Smokey Jack Cheese, Slaw, 1000 Island Dressing on Sourdough.

Open Faced Chicken & Cornbread.....$15
Breaded Chicken, Roasted Garlic Aioli Great Lakes / Hasselman's Honey. Served on Cornbread.

Brisket Gyro.....$12
Shaved Lakes 23 Smoked Brisket, Blistered Tomato Salad, Feta Cheese, Cucumber Mint Yogurt on Flatbread.

Pulled Pork Sandwich.....$12
House Smoked Pulled Pork Slaw with Texas Sweet BBQ.

Sandwiches served with House Chips except Quesadilla.

**Add Farm Country Cheddar, Smokey Jack, Feta Spread, Bacon, Gluten Free Bun $1.50*

Leave a Review *Earn Rewards* *Facebook*

ENTREES

Choice of 2 sides included, except Pastas

Smokehouse Sampler Platter (GF).....$31
Smoked Brisket, Pulled Pork & Baby Back Ribs served with Alabama White & Texas Sweet BBQ Sauces.

Baby Back Ribs(GF).....$24/27/30
⅓, ⅔ or Full Rack served Glazed with Texas Sweet BBQ.

Smokehouse Brisket Plate(GF).....$27
Tender House Smoked Brisket & Alabama White & Texas Sweet BBQ Sauces.

8oz Sirloin/14oz New York Strip(GF)..$23/30
*Garlic Butter Dressed Angus Beef. *Add Blue Cheese, Sautéed Mushroom $5*

Grilled Salmon al Grecco(GF).....$25
Tomato, Garlic, Leek, Arugula & Cucumber Mint Sauce.

Fried Bluegill(GF).....$20
Flash Fried and Served with Lakes Garlic House Fries, White BBQ Slaw, Lemons & Peppercorn Remoulade.

Chicken Fresco(GF).....$18
Grilled Chicken Breast, Tomato Medley, Wilted Kale & Arugula Fresh Mozzarella with Balsamic Reduction.

Cavatappi Brisket Sauté.....$19
Beef Brisket, Bacon, Red & Yellow Peppers, Mushrooms, Tomatoes, Leek & Garlic, and Pasta Cavatapi in Farm Country Smoked Monterey Cream Sauce.

Asiago Stuffed Gnocchi Pasta.....$18
*Sundried Tomato Pesto Sauce, Kalamata Olives, Parmesan & Romano Cheese. *Add Chicken $5.00**

KIDS Menu

Your Choice, includes 1 side.....$7
Chicken Tenders, Hot Dog, Grilled Cheese, Peanut Butter & Jelly, Mac & Cheese
Sides: House Chips, Fries, Fruit or Grilled Asparagus

SIDES

Add a Side for $3.50

Parmesan Potato Gratin **(GF)**

Farm Country Smoked Monterey Mac

Grilled Asparagus **(GF)**

Braised Greens with Garlic & Bacon **(GF)**

White BBQ Slaw **(GF)**

Brandied Carrots **(GF)**

Honey & Roasted Pepper Cornbread

Lakes Garlic Fries **(GF)**

Side Salad *(Winter Greens, Grape Tomato & Red Onion)*

Dressings Available: Bleu Cheese, Caesar, Ranch, French, 1000 Island, Balsamic & Raspberry Poppy Seed

DESSERTS

Creme Brulee $8 (GF)

Carrot Cake $8

Colossal 4 Layer Chocolate Cake $10

Chef's Choice $8

Drinks

Brix Flavors: Cane Cola, Diet Cola, Rootbeer, Pomegranate Lemonade, Orange Cream Soda, Lemon-Lime, Just Do, Jamaican Ginger Beer (non-alcoholic)
Brix Soda is made using pure cane sugar and is established in Grand Rapids

Gift Cards Available

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

WINE MENU

SPARKLING WINE

VALDO NUMERO UNO Brut, Italy.
$6GL. $24BTL.
Persistent bubbles, with floral and fruit notes. Lively and harmonious taste finishing with a light, pleasant fruitiness.

LE GRAND COURTAGE Brut Rosé, France.
$10 187ML.
A delicate balance of dryness and acidity that lingers with flavors of wild berries and soft floral notes.

WHITE WINE

CASTELLO DEL POGGIO Moscato, Italy.
$7GL. $28BTL.
Frizzante with notes of fresh orange blossom, white peach, and honey that lead to a pleasantly sweet, lingering finish.

CHATEAU CHANTEL Riesling, Old Mission MI.
$7GL. $28BTL.
Rich, smooth and pleasantly sweet, with ripe honeyed pear and apricot aromas.

MINIMALISTA Pinot Grigio, Argentina.
$5GL. $20BTL.
Light and clean with ripe apricot and white peach flavors, notes of chamomile and a bright crisp finish.

GIESEN Sauvignon Blanc, New Zealand.
$7GL. $28BTL.
Fresh tropical fruit notes, peaches, and grapefruit. Aromatic, zesty, and expressive with bright acidity and a lingering finish.

PINE RIDGE Chenin/Viognier Blend, California.
$8GL. $32BTL.
Crisp and clean, this aromatic white blend boasts a bouquet of honeysuckle, lemon-lime, yuzu, and ginger spice.

NOBLE VINES 446 Chardonnay, California.
$7GL. $28BTL.
This medium-bodied wine is balanced, showcasing a creamy mid-palate, crisp acidity, and a buttery texture with aromas of pineapple, peach and oak.

LES CHARMES Chardonnay, Burgundy, France.
$12GL. $48BTL.
Unoaked, fresh, and crisp with floral and fruity aromas and lemony nuances. Rich, full-bodied, and dry.

SONOMA CUTRER Chardonnay, Russian River Valley, California. $14GL. $56BTL.
Refreshing with a beautifully focused, creamy mouthfeel that has a bright acidity balance and a long, juicy finish

DESSERT WINE

WARRE'S OTIMA 10 Year Tawny, Portugal. $12/2oz.
A ripe and rich tawny. Loads of caramel, honey and dried fruits. Full-bodied, sweet, and very toffee-like on the palate. Long, expressive finish.

ROSÉ WINE

VILLA VIVA Rosé, France. $7GL. $28BTL.
Aromatic nose of raspberries and strawberries. Bright with a well-balanced, light, and lively middle palate and a spicy, dry, and refreshing finish.

WHISPERING ANGEL Rosé, Provence, France. $13GL. $28½ BTL. $52BTL.
Delicate aromas of sliced apple, red berry, peach, and cream follow through to a medium body, crisp acidity, and a touch of minerality.

RED WINE

MINIMALISTA MALBEC, Argentina. $5GL. $20BTL.
This Malbec is deep dark violet in color and offers aromas of black fruit and notes of chocolate with a touch of sweet spices that lead in a long finish with velvety tannins.

ANTHONY AND DOMINIC Pinot Noir, North Coast CA. $8GL. $32BTL.
Very ripe and oaky in style, this wine offers obvious vanilla and butter overtones and fat plum and candied cherry flavors. It's full bodied but pretty soft in texture.

DIORA Pinot Noir, Monterey, California. $12GL. $48BTL.
Soft and velvety, robust with a voluptuous mouth feel, the palate unfolds with luxurious layers of intense red cherry, and a delicate hint of blueberry.

KLINDERBRICK BRICKMASON Red Blend, LODI, CA. $10GL. $40BTL.
This blend is comprised of 80% Zinfandel, 10% Syrah, 5% Cabernet Sauvignon and 5% Petite Sirah. Deep red fruit aromas lead into notes of dark cherry with soft tannins and a velvet finish.

SEGHESIO Zinfandel, Sonoma, California $12GL. $48BTL.
Notes of wild blueberries, plum and black currants. A light dusting of tannins provides structure and a long finish that is buoyed by fresh fruit acidity.

MINIMALISTA Cabernet Sauvignon, Argentina. $5GL. $20BTL.
Ruby red in color with purple highlights. Black Cherries and cassis on the nose with dark fruit and red pepper notes on the palate.

RYDER ESTATE Cabernet Sauvignon, CA. $8GL. $32BTL.
Flavors of dark berries and plum with notes of mocha. The tannins are silky and satisfying, leading to a balanced and elegant finish.

INTERCEPT WINERY,Cabernet Sauvignon Paso Robles CA. $15GL. $60BTL.
Has aromas of ripe blackberries, red currants and dried herbs. The wine is full-bodied with flavors of baking spice and plush ruit with a long fine-grained tannin finish.

UPSTART CROW Cabernet Sauvignon, CA. $17GL. $68BTL.
Full-bodied ripe black fruit and cherry with supple tannins and hints of mcha. Beautiful mineral complexity and notes of baking spice on the finish.

HIGH HEAVEN Merlot, Columbia Valley WA. $11GL. $44BTL.
Pensive, elegant, smooth and well-balanced with round tannins and pronounced dark fruit flavors.

Signature Cocktails

On the Course Cosmo $9
Tito's, Cointreau, Cranberry, Lemon Twist.

Club House Mule $9
Tito's, House Sour, Ginger Beer, Mint Lime.

For the Love of Golf $9
Tito's, St Germain, Strawberry, Sparkling Wine, Mint.

Pina Colada $12
Pappa Pillars Dark Rum, Pineapple Juice, Cream of Coconut, Cinnamon & Pineapple.

Purple Haze $8
Vodka, Chambord, Cranberry Juice, Berries.

Azalea $8
Tito's, Pineapple Juice, House Sour, Ginger, Orange & Cherry.

Between the Lakes Margarita $9
Corralejo Tequila, Cointreau, House Sour, Lime & Salt.

Pain Killer $12
Pappa Pillars Dark Rum, Pineapple Juice, OJ, Cream of Coconut, Pineapple Garnish.

Mojito $8
Bacardi Silver, Malibu, House Sour, Mint Syrup, Lime & Sprite.

Dirty Shirley $8
Tito's, Premium Cherry Syrup, Ginger Beer, Soda, Orange & Cherry.

The General's Libations $12

Smoked Manhattan
Buffalo Trace Bourbon, Dolan Sweet Vermouth, Orange Bitters, Flavored with smoke & Traverse City Cocktail Cherries.

Rye Old Fashioned
Rittenhouse Rye, Simple Syrup, Orange Bitters, Orange Swatch

Negroni
1 oz Beefeater Gin, 1 oz Campari, 1 oz Dolan Sweet Vermouth & Orange swatch

Bee's Knees
Beefeater, Lemon Juice, Honey Syrup & Lemon Twist.

Na Zdorovia