

(231) 335-3330

1100 N Ramshorn Dr.
Fremont, Michigan 49412

STARTERS

- **MUSSELS CASINO \$15**  *Simmered in Court Bouillon with Grape Tomatoes, Leeks, fresh Garlic and herbs. Finished with Casino Butter. Served with warm table bread.*
- **STICKY WINGS \$14** *Lightly smoked with Korean-style sweet & sticky sauce, peanut & Chive garnish.*
- **LOADED SWEET POTATO \$12**  *Chile Lime brisket, brown sugar crema, red beans, four-cheese blend, bacon & chives.*
- **CHILLED SALMON & WHITEFISH DIP \$12** *Served with Parmesan bread & assorted vegetables.*
- **BRISKET NACHOS \$12** *Cowboy braised smoked brisket, red beans, red & green onion, diced tomatoes, four-cheese blend, roasted peppers, Texas Sweet BBQ sauce.*
- **SICILIAN FRIED CALAMARI \$13** *Flash fried with bell pepper rings over Champagne vinaigrette dressed slaw & a side of Lakes Fra Diavolo sauce for dipping.*
- **WARM FETA DIP \$12**   *Served with crisp fried house potato chips.*
- **MEDITERRANEAN FLATBREAD \$12**  *Feta cheese, roasted yellow tomatoes, red onion, grape tomato, Leeks & herbs. Corto olive oil, roasted garlic aioli & Pesto.*
- **BRISKET POUTINE \$14** *Fried potatoes, smoked brisket, Smokey Jack cheese, caramelized onion gravy, Cumin sour cream & green onion.*
- **FRIED GUACAMOLE BITES \$12** *Roasted Garlic aioli & Cumin sour cream, fried bell pepper ring salad.*

SALADS

- **MEDITERRANEAN \$10**  *Arugula blend salad greens, house-cured bacon, red onion, roasted yellow tomatoes, dried Apricot, Feta cheese, Parmesan crisp, tomato blessing, Pesto vinaigrette.*
- **CAESAR \$10**  *Baby Romaine, crumbled Feta & grated Parmesan/Romano cheeses, tomato & leek blessing. House Caesar dressing & Garlic toast.*
- **WEDGE \$10**   *Baby iceberg, bleu cheese, grape tomato medley, bacon, red onion, Lakes bleu cheese dressing.*
- **ARGENTINE \$11**   *Romaine lettuce, green & purple cabbage, carrot, red onion, Roma tomatoes, fried bell pepper rings. Chimmichurri & Lemon Oregano vinaigrette.*

DRESSINGS

- Bleu Cheese* 
- Caesar*
- Ranch*
- French* 
- Balsamic* 
- Raspberry Poppyseed* 
- Lemon Oregano Vinaigrette* 
- Pesto Vinaigrette* 

- **PESTO CHICKEN BLT \$13** *Marinated & grilled chicken, house prepared bacon, Romaine lettuce, fresh Roma tomato, roasted garlic aioli. Served with house chips.*
- **TEXAN TACOS \$12** *Chili lime brisket, toasted corn, roasted peppers, tomatoes, green onions, shredded cheese & Cumin sour cream.*

HANDHELD

- **SHAVED PRIME RIB \$14** *Simmered in house red wine jus, served on grilled Ciabatta with Horseradish sour cream, caramelized onions & Smokey Monterey Jack. Served with house chips.*
- **SMOKED PULLED PORK \$12** *Smoked & slow braised in our house New Mexico seasoning. Tossed in Texas Sweet BBQ sauce & topped with White BBQ slaw. Served with house chips.*

ADDITIONS

- Chile Lime Brisket \$3*
- Grilled Salmon \$5*
- Pesto Grilled Chicken \$3.50*
- (2) Lemongrass Chicken Skewers \$4*
- Table Bread \$2.75*

- **OPEN FACE CHICKEN & CORNBREAD \$14** *Southern fried chicken breast, roasted garlic aioli, Hasselmanns' Honey & cornbread. Served with house chips.*
- **QUESADILLA \$13** *Choice of brisket, or pulled pork. Texas Sweet BBQ sauce, roasted peppers & red onion, mixed cheese, rolled into an in-house prepared tortilla. Side of white BBQ.*

MAIN COURSE

- **WATER'S EDGE GROUND STEAK BURGER \$13 ***
7 oz. Certified Angus Beef - grilled to order. Topped with lettuce, tomato & onion. Served with Lakes garlic fries.
Add bacon (\$2.50)
- **SMOKEHOUSE SAMPLER PLATTER \$25**
House smoked brisket, pulled pork & Baby Back ribs with house prepared Alabama White & Texas Sweet BBQ sauces. Choice of 2 sides.
- **BABY BACK RIBS**
1/3 RACK \$19
2/3 RACK \$24
WHOLE RACK \$27
House smoked back ribs with Texas Sweet BBQ glaze. Choice of 2 sides.
- **8 OZ. HOUSE SIRLOIN \$20 ***
Garlic butter dressed. Choice of 2 sides.
Add Blue Cheese (\$2.50)
Add Garlic-Sautéed Mushrooms (\$4)
Add Chimmichurri (\$3)
- **14 OZ. NEW YORK STRIP \$25 ***
Garlic butter dressed. Choice of 2 sides.
Add Blue Cheese (\$2.50)
Add Garlic-Sautéed Mushrooms (\$4)
Add Chimmichurri (\$3)
- **BRISKET PLATTER \$25**
1.5 lbs. of 14-hour smoked Angus Beef brisket, sliced & plated. Served with White BBQ & Texas Sweet BBQ sauces for dipping. Choice of 2 sides.

- **B3 STEAK BURGER \$15 ***
9 oz. Certified Angus Beef, Brisket & Bacon, roasted garlic aioli, Texas Sweet BBQ Sauce, lettuce, tomato & onion. Served with Lakes garlic fries.
Add Medium Cheddar (\$1) Smoked Monterey cheese (\$1) House Feta Dip (\$1.50)
- **MAMA'S MEATLOAF \$19**
8 oz. of Chef's family recipe, sweet BBQ glazed meatloaf, topped with caramelized onion gravy. Choice of 2 sides.
- **CHICKEN FRESCO \$18** 
Grilled chicken breast, tomatoes, leek & herbs, wilted Kale & Arugula, four cheese blend & Balsamic reduction. Choice of 2 sides.
- **FRIED BLUEGILL \$18** 
Cornstarch fried & served with Lakes garlic fries & slaw, lemons & peppercorn
- **PEANUT CHICKEN SKEWERS \$20**
Grilled Lemongrass marinated chicken thigh basted with house prepared peanut sauce, Coconut rice & sweet ginger soy dressed slaw.
- **GRILLED SALMON \$21** 
Pesto rubbed & grilled over tomato, leek, baby Kale & Arugula sauté garnish. Choice of 2 sides.
- **STEAK & FRITES \$16 ***
8 oz. Butcher's steak with cowboy rub & Lakes garlic fries.

SIDES

(A LA CARTE \$1.50)

- Lakes Garlic Fries
- Honey & Roasted Pepper
- Cornbread
- Smokey Monterey Jack Mac
- Coconut Rice 
- Southwest Red Beans 
- Garlic Mashed Potatoes
- Roasted Zucchini 
- Baked Sweet Potato
- Grilled Asparagus 
- White BBQ Slaw 
- Side Salad 
- Parmesan Potato Gratin (\$2.50)

- **SWEET & SOUR BRISKET STIR FRY \$18** 
Diced brisket, Pineapple, bell peppers, red onion, carrot & celery in Lakes homemade sweet & sour sauce. Served over Coconut rice with green onions & sesame seeds.
- **FRIED CALAMARI PASTA \$19**
Rigatoni & vegetable medley tossed in Lakes homemade Fra Diavolo sauce, topped with flash fried Calamari & grated Parmesan cheese. Served with garlic toast.
- **PRIME RIB (FRI/SAT ONLY) \$30**
Lakes signature rub with red wine jus lié. Served with sides of grilled asparagus & Parmesan potato gratin.




= Gluten Free
(Gluten Free Buns also available)



= Vegetarian

SWEETS

- Crème Brulé \$6.50 
- Carrot Cake \$6.50
- Red Velvet Cheesecake \$6.50
- Four-Layer Chocolate Cake \$8