


(231) 335-3330

1100 N Ramshorn Dr.
Fremont, Michigan 49412

SHAREABLES

- 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.

- ROASTED ZUCCHINI \$11** 
Feta Cheese, Chives, Pesto Dijon Vinaigrette & Fresh Basil Pomodoro.

- CREAMY SAUTÉED MUSHROOMS \$14** 
Fresh Mushrooms Sautéed in Garlic Butter with Demi-Glace & Light Cream Sauce. Topped with Fresh Herbs. Served with House Table Bread & Butter.


- SHRIMP COCKTAIL \$16** 
1/3 lbs. House Cocktail Sauce & Lemons Served Over Ice.

- PESTO FLATBREAD \$13**
Grape Tomato, Red Onion, Shaved Leek, Fresh Herbs, Diced Fresh Pineapple, Pesto Dijon Sauce, Feta & Italian Four Cheese Blend.
- WARM FETA DIP \$12** 
Served with crisp fried house potato chips.
- PORK POTSTICKERS \$12**
On a Bed of Greens with a Side of Thai Sweet Chili Dipping Sauce.

SALADS

- MEDITERRANEAN \$12** 
Burrata Cheese, Toasted Walnut, Avocado, Roma Tomato & Pesto Dijon Vinaigrette Over Baby Kale & Arugula Salad Blend.

- CAESAR \$11** 
Baby Romaine, Crumbled Feta & Grated Parmesan & Romano Cheeses, Tomato & Leek Blessing, House Caesar Dressing & Garlic Toast.

- STRAWBERRY WEDGE \$12** 
Baby Iceberg Lettuce, Fresh Strawberries, Red Onion, Grape Tomato Blessing, Walnuts, Blue Cheese, Toasted Bacon Bits & Raspberry Poppy Vinaigrette.

SALAD DRESSINGS

- Blue Cheese* 
- House Caesar*
- Ranch*
- French* 
- Balsamic*  
- Raspberry Poppy*  
- Pesto Dijon Vinaigrette*  



SALAD ADD ONS

- Grilled Shrimp Skewer \$6* 
- Grilled Steak Skewer \$5*  *
- Grilled Salmon \$5* 
- Pesto Grilled Chicken \$3.50*
- Table Bread & Butter \$2.75*

HANDHELDS

- AVOCADO BLT \$14**
Bacon, Romaine Lettuce, Fresh Roma Tomato, Dijon Pesto Mayo on Grilled Sourdough. Served with House Fried Chips.
- FRIED BLUEGILL CLUB \$15**
Flash Fried Bluegill Filets, Cabbage & Bell Pepper White BBQ Slaw, Cheddar Cheese on Sourdough. Served with House Fried Chips.



- SHRIMP SALAD \$15**
Baby Shrimp Tossed in Lemon/Dill Mayo with Celery, Onion & Classic Seasonings. Served on a Grilled Croissant with Lettuce & Tomato. Served with House Fried Chips.

- OPEN FACE CHICKEN & CORNBREAD \$14**
Southern Fried Chicken Breast, Roasted Garlic Aioli, Hasselmans' Honey & Cornbread. Served with House Fried 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 Fried Chips.

Gluten Free Buns Available \$2.50

MAIN COURSE

- **WATER'S EDGE GROUND STEAK BURGER \$13 ***
7 oz. Certified Angus Beef - Grilled to Order. Topped with Lettuce, Tomato & Onion. Add Bacon (\$2.50) Add Avocado (\$2) Served with Lakes Garlic Fries.
 - **B3 STEAK BURGER \$16 ***
9 oz. Certified Angus Beef, Brisket & Bacon, Cheddar Cheese, Texas Sweet BBQ Sauce, Lettuce, Tomato & Onion. Add Avocado (\$2) Served with Lakes Garlic Fries.
 - **8 OZ. HOUSE SIRLOIN \$20 *** 
Garlic Butter Dressed.
Add Blue Cheese (\$2.50)
Add Creamy Sautéed Mushrooms (\$4)
Choice of 2 Sides.
 - **14 OZ. NEW YORK STRIP \$25 *** 
Garlic Butter Dressed.
Add Blue Cheese (\$2.50)
Add Creamy Sautéed Mushrooms (\$4)
Choice of 2 Sides.
 - **BABY BACK RIBS** 
1/3 RACK \$24
2/3 RACK \$27
WHOLE RACK \$30

Texas Sweet BBQ Glazed
House Smoked Back Ribs.
Choice of 2 Sides.
 - **SMOKEHOUSE SAMPLER PLATTER \$26** 
House Smoked Brisket, Pulled Pork & Baby Back Ribs. Served with House Prepared Alabama White & Texas Sweet BBQ Sauces. Choice of 2 Sides.
- **SWEET & SOUR BRISKET STIR FRY \$18**
Diced Brisket, Pineapple, Bell Peppers, Red Onion, Carrot & Celery in Lakes Homemade Sweet & Sour Sauce. Served over Yellow Rice with Green Onions, Wontons & Sesame Seeds.
 - **CHICKEN FRESCO \$19** 
Grilled Chicken Breast, Tomatoes, Leek & Herbs, Wilted Kale & Arugula, Four Cheese Blend. Topped with Balsamic Reduction. Choice of 2 Sides.
 - **SHRIMP LINGUINE \$24**
Tossed in San Marzano Pomodoro Sauce & Finished with Casino Butter. Served with Side of Garlic Toast.
 - **JAMBALAYA \$21**
Yellow Rice Sautéed with Andouille Sausage, Shrimp, Chicken & Assorted Vegetables. Topped with Fresh Herbs & Green Onions.
 - **FRIED BLUEGILL \$18** 
Flash Fried & Served with Lakes Garlic Fries & Slaw, Lemons & Peppercorn Remoulade.
 - **WALLEYE SAUTÉ \$23** 
Lemon, Walnut, Parsley & Feta Butter Blessing. Choice of 2 Sides.
 - **GRILLED SALMON \$26** 
Lightly Seasoned. Brushed with Garlic Butter. Topped with Feta, Avocado & Tomato Salad. Choice of 2 Sides.

SIDES


(A LA CARTE \$2)

- Lakes Garlic Fries
 - Honey & Roasted Pepper Cornbread 
 - Smokey Monterey Jack Mac Yellow Rice
 - Garlic Mashed Potatoes 
 - Roasted Zucchini 
 - Grilled Asparagus 
 - Garlic Sautéed Succotash 
 - Side Salad 
 - Parmesan Potato Gratin (\$2.50)
 - Creamy Sautéed Mushrooms (\$4)
- **TUSCAN SOUVLAKI \$20** 
Beef & Shrimp Skewers on Grilled Pita with Fresh Baby Iceberg Lettuce, Feta, Roma Tomato, Lemon Garlic Greek Yogurt & Roasted Zucchini.
 - **STEAK & FRITES \$16**
6 oz. Sirloin - Grilled to Order. Served with Lakes Garlic Fries.
 - **BRISKET PLATTER \$25**
1.5 lbs. of 14-Hour Smoked & Sliced Brisket. Served with White & Texas Sweet BBQ Sauces. Choice of 2 Sides.
 - **PRIME RIB (FRI/SAT ONLY) \$30** 
Lakes signature rub with red wine jus lie. Served with sides of grilled asparagus & Parmesan potato gratin.
-  = Gluten Free
(Gluten Free Buns also available)

 = Vegetarian

SWEETS



- Crème Brûlé \$7 
- Carrot Cake \$7
- Strawberry Cheesecake \$8
- Key Lime Pie \$8
- Chocolate Cake \$9

