

1100 N Ramshorn Dr. Fremont, Michigan 49412

APPETIZERS

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 and Sticky Sauce, Peanut and Chive Garnish.



WARM FETA DIP \$12

Served with Crisp Fried House Potato Chips.

PORK POTSTICKERS \$13

Nine Potstickers with a Side of Mango Sweet Chili Dipping Sauce and Korean-Inspired Sticky Sauce.

SMOKED SALMON & WHITEFISH DIP \$14

Red Wine Pickled Onion, Cornichons, Grapes, & Rustic Crostini's. *Can Be Made Gluten Free*

SOUPS & SALADS

SOUP OF THE WEEK \$6 CUP/\$9 CROCK

Ask your Server for more information

WEDGE SALAD \$13

Romaine Lettuce with Bacon Bits, Blue Cheese Dressing, Blue Cheese Crumbles, with Tomato and Leek Medley.

HOUSE SALAD \$10

Chopped Romaine Lettuce, Shredded Cheddar Cheese, Red Onion, Tomato, Cucumbers. Choice of Dressing.

(F) CAESAR SALAD \$11

Baby Romaine Lettuce, Crumbled Feta, Grated Parmesan and Romano Cheeses, Tomato and Leek Medley, House Caesar Dressing.

SALAD DRESSINGS

Blue Cheese House Caesar Ranch French Thousand Island Balsamic Pesto Vinaigrette *ALL GLUTEN FREE*

SALAD ADD ONS

Grilled Salmon \$6

Pesto Grilled Chicken \$3.50

Table Bread & Butter \$2

SANDWICHES

ARTISAN GRILLED CHEESE \$14

Gruyere, Cheddar and Smokey Jack Cheese. Add Ham \$3.50 Add Bacon \$2 Served with Choice of Chips, Fries, or Cup of Soup.

WATER'S EDGE BURGER \$13 *

7 oz. Certified Angus Beef -Char Grilled to Order. Topped with Lettuce, Tomato, Cheddar Cheese and Onion. Add Bacon \$2 Served with Lakes Garlic Fries.

CHILI - LIME SOURDOUGH BIRRIA \$15

Smoked Brisket Braised in Guajillo and Lime Seasonings, Queso Fresco, Red Onion and Fresh Cilantro on Grilled Sourdough. Served with a side of Birria Consommé and House Fried Chips.

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MAIN COURSE

HOUSE SIRLOIN \$20 *

8 oz. Garlic Butter Dressed. Choice of 2 Sides. Add Blue Cheese \$2.50 Add Creamy Sautéed Mushrooms \$4 *6 oz. Sizzler Available Upon Request \$15 (Cannot Be Cooked Rare)*

14 OZ. NEW YORK STRIP \$28 *

Garlic Butter Dressed. Choice of 2 Sides. Add Blue Cheese (\$2.50) Add Creamy Sautéed Mushrooms (\$4)

FRIED BLUEGILL \$19

Flash Fried and Served with Lakes Garlic Fries and Slaw, Lemons and Peppercorn Remoulade.

GRILLED SALMON \$24

Lightly Seasoned and Grilled. Garnished with Garlic Wilted Bitter Greens, Tomatoes, Herbs and Leeks. Choice of 2 Sides.

PORK SCHNITZEL \$23

Breadcrumb Dusted Pork Cutlet Lightly Seasoned and Flash Fried. Topped with Lakes' Wild Mushroom Hunter Sauce. Choice of 2 Sides.

CHICKEN FRESCO \$20

Pesto Marinated and Grilled Chicken Breast, Tomatoes, Leek and Herbs, Wilted Kale and Arugula, Four Cheese Blend. Topped with Balsamic Reduction. Choice of 2 Sides.

OPEN FACE CHICKEN & CORNBREAD \$14

Southern Fried Chicken Breast, Roasted Garlic Aioli, Hasselmans' Honey and Cornbread. Served with House Fried Chips.

STUFFED SHELLS FLORENTINE \$19

Four-Cheese Blend and Wilted Spinach Rolled In (3) Jumbo Pasta Shells, Topped with Lakes' Red Sauce.

© CUBAN CHICKEN & RICE \$21

Saffron Rice Sautéed with Chicken, Shrimp, Chorizo, Asparagus, Mushrooms, Peas, Carrots and Pearl Onions. Adobo Seasoning.

PRIME RIB (FRI/SAT ONLY) 831 *

Lakes Signature Rub with Red Wine Jus Líe. Served with Sides of Grilled Asparagus and Parmesan Potato Gratin.

SIDES (A LA CARTE \$2)

Lakes Garlic Fries
Saffron Rice
Honey Pepper Cornbread
Smokey Monterey Jack Mac
Garlic Mashed Potatoes
Add Gravy .75¢
Summer Squash
Grilled Asparagus
Steamed Broccolini
Side Salad

Parmesan Potato Gratin \$2.50

BABY BACK RIBS

(FRI/SAT ONLY) 1/3 RACK \$24 2/3 RACK \$27 WHOLE RACK \$30

House Smoked Baby Back Ribs with Lakes BBQ Sauce. Choice of 2 Sides.

BRISKET PLATTER (FRI/SAT ONLY) \$26

1.5 lbs. of 14-Hour Smoked and Sliced Brisket. Served with White and Lakes BBQ Sauces. Choice of 2 Sides.

Can Be Made into a Sampler Platter (Pulled Pork & Ribs) \$28



= Gluten Free