

# APPS

## Bread Service | Half Loaf 9 | Full Loaf 18

Oven-baked bread, parmesan cheese with olive oil & balsamic reduction

## Firecracker Shrimp | 23

Crispy shrimp tossed in a sweet, tangy sauce with a touch of heat, served over crisp lettuce with diced red peppers.

## Charcuterie Board | 26

Na\*Kyrsie charcuterie and salumi, pickled vegetables, local cheeses, grilled crostini

## Local Cheese Board | 22

Assorted local cheeses and spreads, fresh fruits, grilled crostini and crackers

## French Onion Soup Gratinée | 10

Made with caramelized onions, topped with crusty bread and melted cheeses, gratinée style

## Prosciutto Shrimp | 21

In a white-wine, garlic & sage sauce. Served with crostini

## House Salad | Side 9 • Full 14

Fresh mixed greens, carrots, celery, red onion & house-made balsamic vinaigrette \*GF

## Caesar Salad | Side 12 • Full 17 • Add Anchovies 3

Crisp romaine tossed with house-made croutons, creamy Caesar dressing, and shredded parmesan cheese

## Roasted Beet Salad | Side 10 • Full 15

Fresh greens, roasted beets, chevre cheese, candied walnut with house-made honey-whole mustard vinaigrette \*GF

## Crispy Fried GF Chicken Tender Cobb Salad | 28

Mixed greens, avocado, bacon, tomato, blue cheese crumbles, sliced hard-boiled egg and vidalia onion dressing \*GF

## Caprese Salad | 21

Fresh tomato, mozzarella cheese, basil & house-made balsamic vinaigrette \*GF

Add a protein: Pan-roasted shrimp +12 | Grilled chicken breast +10 | Seared salmon +29 | Bavette steak +32 | Grilled tofu +10

ALL STEAKS ARE SEARED TO PERFECTION OVER A BLAZING HARDWOOD GRILL, IMPARTING A DELICATE, SMOKY CHAR.

SERVED WITH SMASHED POTATOES AND SEASONAL VEGETABLE. ALL STEAK MEALS ARE GLUTEN-FREE.

## 7 oz. Angus Reserve Filet | 11 oz. Angus Reserve Ribeye | 16 oz. Angus Reserve Ribeye | Market Price

## 8 oz. Bavette | 38

## Whiskey Peppercorn Sirloin and Shrimp | 44

6 oz. filet of sirloin topped with Maker's Mark peppercorn sauce & and three pan-roasted gulf shrimp

Enhance your steak: Pan-roasted shrimp +12 | Blue cheese crust +5 | Sautéed mushrooms & onions +5

\*GF - denotes gluten-free items

 - denotes House Favorite items

Please advise our staff regarding food allergies.

Some menu items are not listed as gluten-free but accommodations can be made to alter a dish upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SALADS

# STEAKS

# ENTREES

## Open-Faced Steak Sandwich | 26

Hand-cut 8 oz. strip sirloin served on grilled garlic bread with house-cut fries

## Lakehouse Burger | 24 🔥

Double-stacked Na\*Kyrsie beef patties topped with Middlefield smoked pepper jack, bacon jam and arugula on a brioche bun. Served with house-cut fries

## Na\*Kyrsie Pork Chop | 38

Apple, bacon, and blue cheese stuffed pork chop. Topped with a bourbon whole-grain mustard glaze. Served with smashed potatoes and seasonal vegetable  
*Served Medium \*GF*

## Crispy Fried Chicken Alfredo | 34 🔥

Alfredo sauce, chicken, fresh linguini & shredded and shaved parmesan cheese  
*Gluten-sensitive options are available upon request*

## Creamy Cajun Shrimp Linguini | 36

Fresh linguini, sautéed shrimp with cajun seasoning, bell peppers, green onion, white wine, cream, lemon  
*Gluten-sensitive options are available upon request*

## Shrimp & Grits | 32

Six sautéed shrimp with white wine and Na\*Kyrsie spicy nduja. Served on a bed of creamy shagbark cheddar and bacon grits. Served with seasonal vegetable \*GF

## Creamy Mushroom Orzo | 32

Creamy sautéed orzo with spinach, roasted mushrooms and a blend of melted cheeses

## Duck Breast | 38

Mapleleaf Farms "White Pekin Duck". Pan seared and dusted with a seven pepper blend. Finished with a whisky orange glaze. Served with smashed potatoes and seasonal vegetable \*GF

## Butcher's Ragu | 34 🔥

Braised Na\*Kyrsie beef and pork, prepared with tomatoes, cream, fresh pappardelle noodles, and parmesan cheese  
*Gluten-sensitive options are available upon request*

## Cedar Plank Salmon | 37

North Atlantic salmon, pan-seared and cedar-roasted, finished with a local maple bourbon glaze. Served with smashed potatoes and seasonal vegetable  
*Served Medium \*GF*

## Hand-Breaded Lake Erie Walleye | 36 🔥

Pan-fried and oven roasted Lake Erie walleye in a parmesan, thyme, rosemary and panko breading. Served with smashed potatoes and seasonal vegetable