APPETIZERS

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 lettuce with diced red peppers

Charcuterie Board | 26
Na*Kyrsie charcuterie and salumi, pickled vegetables, fresh fruit, local cheeses, grilled crostini & 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

SALADS

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 & house-made honey whole mustard vinaigrette *GF

ENHANCE YOUR SALAD: PAN-ROASTED SHRIMP +12 | GRILLED CHICKEN BREAST +10 | SEARED SALMON +29 | BAVETTE STEAK +32 | GRILLED TOFU +10

STEAKS

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.

ENTREES

Lakehouse Burger | 24

Double-stacked Na*Kyrsie patties with caramelized onions, smoked cheddar, bacon jam, lettuce, tomato, and smoked tomato aioli. Served on a brioche bun with house-cut fries

BEVERAGE SUGGESTION: COLLISION BEND LAKE ERIE SUNSET

Na*Kyrsie Pork Chop | 38

Stuffed with apple and fresh chopped tarragon. Topped with a whiskey mustard glaze. Served with smashed potatoes and seasonal vegetables

Served Medium *GF

BEVERAGE SUGGESTION: LAKEHOUSE CABERNET FRANC

Crispy Fried Chicken Alfredo | 34

Alfredo sauce, chicken, fresh linguini & shredded and shaved parmesan cheese

Gluten-sensitive options are available upon request

BEVERAGE SUGGESTION: LAKEHOUSE PINOT GRIGIO | THIRSTY DOG BLOOD HOUND ORANGE IPA

Shrimp Linguini | 36

Fresh linguini, sautéed shrimp with spinach and vodka red sauce. Topped with parmesan cheese

Gluten-sensitive options are available upon request

BEVERAGE SUGGESTION: LAKEHOUSE VIDAL | JACKIE O'S WHO COOKS FOR YOU

Shrimp & Grits | 32

Six sauteed 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

BEVERAGE SUGGESTION: LAKEHOUSE CHARDONNAY | COLLISON BEND C-TOWN IPA

Duck Breast | 38

Mapleleaf Farms "White Pekin Duck". Pan seared with cranberry maple sauce with hints of orange & rosemary. Served with smashed potatoes and seasonal vegetable *GF

BEVERAGE SUGGESTION: LAKEHOUSE PINOT NOIR

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

BEVERAGE SUGGESTION: LAKEHOUSE II POVERO È ROSSO | CROSSWINDS OLD FASHIONED

Creamy Tuscan Salmon | 37

Ocean-caught North Atlantic Aukra Salmon with spinach, sun-dried tomatoes, creamed artichokes, and garlic. Served with smashed potatoes and seasonal vegetables

Served Medium *GF

BEVERAGE SUGGESTION: LAKEHOUSE CABERNET SAUVIGNON BLANC

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

BEVERAGE SUGGESTION: LAKEHOUSE PINOT GRIGIO | NARRAGANSET LAGER