

Menu items are subject to change

STARTER PLATES

MUSSELS

Fresh black mussels served w/ white wine, garlic butter, fresh herbs & toasted baguette

DANISH BRIE

Toasted almonds, sweet butter, fresh fruit, toast points

CHICKEN LIVERS

Sautéed with onions (a house favorite)

MESQUITE MUSHROOMS

Sautéed in mesquite butter served with toast points

CHILLED SHRIMP GF

Steamed and chilled, lemon, zesty sauce

OYSTERS ON THE HALF SHELL

Half dozen fresh medium sized oysters served on the half shell w/ lemon and sauce

POTATO SKINS

Fried then baked w/ onion, peppers, bacon, and cheese

SALADS

THE LAKE SALAD GF

Fresh mixed greens tossed in a balsamic vinaigrette with cranberry, red onion, toasted pecans, pear and apple slivers, finished with fresh feta cheese

CAESAR SALAD GF with no croutons

Fresh romaine, caesar dressing, garlic croutons, parmesan cheese

SOUP AND SALAD BAR

Try an array of mixed greens and fresh vegetables with fresh baked rolls, house made bar cheese & crackers and house made soups

ADDITIONS TO ANY SALAD

chicken salmon shrimp duck

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.



The following include salad bar

CHICKEN PASTA

All natural chicken breast seasoned and grilled plated with angel hair pasta tossed in a creamy tomato-leek sauce served with oven fresh baguette.

JAMBALAYA

Grilled chicken with andouille sausage tossed in a **spicy** creole sauce with our seasonal rice

CHICKEN OSCAR

Sautéed chicken breast topped with alaskan crab, asparagus, and hollandaise, placed atop seasonal rice



The following include salad bar and choice side

CRAB STUFFED SALMON

The freshest salmon available, stuffed with house crab stuffing and oven roasted, finished with lemon cream sauce

LAKE PERCH

Fresh yellow lake perch lightly dusted and pan-fried served with lemon and tartar sauce

WALLEYE GF oven roasted w/ e.v.o.o

Fresh walleye fillet try it pan fried or oven roasted served with lemon and tartar sauce

Try Parmesan pecan crust

SIDES

Baked potato, french fries, rice,
fresh vegetable

ADD cajun seasoning



The following include salad bar and choice side

LOBSTER TAIL GF w/ e.v.o.o

6 - 7 oz. Lobster tail or the large lobster tail (**Ask your server for availability on large lobster tails**) buttered and oven roasted, served with lemon and drawn butter - market price

ALASKAN SPLIT CRAB GF w/ e.v.o.o

Half or full lb. of split king crab, lemon, and butter - market price

JUMBO SHRIMP GF oven roasted w/ e.v.o.o

Oven roasted or flash fried plated with cocktail sauce, and lemon market price

MIXED GRILL

Grilled shrimp, steamed crab, pan fried lake perch and grilled lobster, plated w/ lemon, sauce, & butter - market price

LOBSTER MACN CHEESE

Elbow macaroni tossed with white cheddar, feta, monterey jack cheeses, and lobster meat topped w/ a 4 oz. lobster tail

SIDES baked potato, french fries, rice, fresh vegetable

Heart Healthy / Gluten Free

(Salad bar **not** included)

MAHI-MAHI GF

6oz. portion baked w/ e.v.o.o and topped with fresh salsa verde and seasonal vegetable

STUFFED PORTABELLA GF

Beef tenderloin roasted w/ e.v.o.o. and parmesan in portabella with grilled red onion

GARLIC & HERB CHICKEN GF

All natural chicken breast baked with e.v.o.o., garlic and fresh herbs atop steamed broccoli

ADDITIONS

tossed salad, soup & salad bar, cottage cheese

Steak temperatures

*rare cool red center *medium rare warm red center *medium warm pink center *medium well
very little pink *well done absolutely no pink



(All steaks are certified Black Angus &
Hand-cut in house)

The following include salad bar and choice side

PRIME RIB^{GF}

petite cut 8-10oz. first mate cut 12-14oz.
captains cut 16-18oz.

FILET MIGNON^{GF}

Choose from a 6oz. or 10oz. bacon wrapped filet market price

LAMB

14-16oz new zealand rack, rubbed w/ herb dijon, oven roasted
market price

NEW YORK STRIP^{GF}

12-14 ounces of certified black angus strip steak seasoned and char
broiled

SIRLOIN^{GF}

8oz. center cut sirloin steak seasoned and char broiled

PORK LOIN^{GF}

8-10oz. boneless chop, cut from the finest of pork loins, char broiled
& finished w/ balsamic reduction and toasted pecans

STEAK TOPPERS

mushrooms, onions, blue cheese butter,
peppercorn butter, oscar style

SIDES

baked potato, french fries, rice, fresh vegetable

ADD A 7OZ. LOBSTER TAIL TO ANY ENTREE FOR JUST \$14

BBQ RIBS

Baby back ribs, slow roasted, sweet baby rays BBQ sauce
Full rack Half rack

Surf & Turf

Pair any steak from our menu with your choice of the following:

Lobster tail Alaskan king split crab legs Shrimp

FIRST MATE PLATES

The following plates are served with french fries and a pickle

Additions for sandwiches
Tossed salad, Soup & Salad bar

THE REUBEN

Two layers of corned beef topped with kraut, swiss cheese and thousand island dressing; between three layers of grilled rye

FRENCH DIP

Shaved roast beef with provolone on grilled french loaf with Au' Jus

THE LAKE BURGER

Half pound ground beef cooked to order on a grilled bun with your favorite toppings

CHICKEN WRAP

Grilled chicken, red onion, grape tomato, greens & monterey jack cheeses in warm tomato wrap

FISH TACOS

Blackened mahi-mahi, pico de gallo, fresh greens, monterey jack cheeses and lime sour cream

CHICKEN TENDERS

Crispy chicken tenderloins served with fries and a pickle.

SANDWICH SIDES

baked potato, seasonal rice, french fries, fresh vegetable, cottage cheese, coleslaw

Cheese selections

Cheddar, Swiss, Provolone,

 **Pepper jack,**

 **Ghost pepper**

BEVERAGES

Milk, Chocolate milk, Tea, Lemonade, Cola, Diet cola, Cherry cola, 7-up, Cherry 7-up, Red bull, Orange, Grapefruit, Cranberry, and Pineapple juices

Children's Menu

FOR CHILDREN 12 YEARS OR YOUNGER

KIDS SHRIMP

Three deep-fried jumbo shrimp with sauce, lemon, and fries

MAC -N- CHEESE

Macaroni tossed w/ three cheeses served w/ fries

KIDS CHICKEN TENDERS

Deep-fried chicken tenders served w/ fries

KIDS SALAD BAR

Fresh greens, soups, rolls, cheese and crackers

Add salad bar to any **kid's** entrée for

DESSERTS



BROWNIE - TINI

Oven warmed chocolate chip fudge brownie served with vanilla ice cream, caramel and chocolate sauce, and whipped cream

LEMON MERINGUE

Delicious lemon custard filling topped with fluffy meringue baked in a light crust

KEY LIME PIE

Made in house, fresh daily with key west lime juice and graham cracker crust

THE CARROT CAKE

Moist and delicious cake with cinnamon, nutmeg, pecans, coconut slivers and shaved carrots layered & topped with cream cheese icing

“OR”

ask for ***“The Shovel”*** and have it oven warmed with caramel sauce and vanilla ice cream

SUNDAES

Small

Large

Add chocolate, caramel, strawberry, or raspberry sauce

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**BANQUET
ACCOMMODATIONS
AVAILABLE FOR UP TO 50
PERSONS WEDDINGS,
REUNIONS, BIRTHDAYS,
ANNIVERSARIES**

BEERS

bud, bud lt, bud lt lime, michelob,
michelob lt, michelob ultra, miller lt,
MGD, high life, miller 64, coors banquet,
coors lt, PBR, sam adams bostonl lager,
cherry wheat, reds apple ale, strong
bow, blue moon, corona, land shark,
labatt, amstel lt, killians, stella, two
hearted, amber ale, heineken,
heineken dk., all day IPA, guinness,
seagrams jamaican me happy N\A
odules & N\A reeds ginger

VODKA

absolute, citron, titos, grey goose,
kettle one, smirnoff, stoli, stoli raz,
stoli o, stoli vanilla, stoli blue, double
espresso, three olives cherry, effin
cucumber, fire fly sweet tea

GIN

bombay. bombay sapphire, beefeaters,
tanqueray, hendricks

RUM

bacardi light, myers dk, bacardi limon,
capt. morgan, malibu, rum chata

SCOTCH

glen fiddich, glen livit, oban, macallan,
glen morangie, ardbeg, laphroaig, J.W.
red, J.W. black, J&B, chivas regal,

WHISKEY/BOURBON

makers mark, jack daniels, J.D. honey,
jim beam, red stag, knob creek,
bushmills, jamison, crown royal, CC,
black velvet, V.O., old grand dad, fire
ball

MARTINIS

COSMOPOLITAN

citron, cointreau, cranberry

CHOCOTINI

godiva, vanilla stoli, baileys, kahlua

APPLETINI

apple pucker, absolute, triple sec

MOCHATINI

dbl. espresso, baileys, godiva

FRAPPATINI

vanilla stoli, kahlua, frangelico, cream

FRENCH MARTINI

absolute, chambord, pineapple

ISLAND MARTINI

grey goose, fresh lemon, lime, orange

MELON MARTIN

midori, titos

UP ALL NIGHT

van gough dbl. espresso

VODKA VIXEN

Stoli o, stoli raz, stoli blue, stoli van,
three olives cherry, pineapple and
cranberry