

FRIDAY DINNER



APPETIZERS

Serves two to three people.

OUR FAMOUS CHEESE CURDS \$13

A half-pound of our beer-battered fried cheese curds served with garlic ranch. **VEGETARIAN**

SOFT PRETZEL \$14

A large soft pretzel, beer-brushed and sprinkled with coarse salt. Served with three hand-picked specialty dips: beer cheese sauce, spicy mustard, and Obatzda.*

VEGETARIAN

*OBATZDA (oh-bats-DUH): Bavarian cheese dip covered with port wine reduction and crushed candied pecans.

BASKET OF FRIES* \$7

A large shareable basket of Lakefront Brewery seasoned fries. **VEGETARIAN**

CHEESE FRIES* \$11

A large shareable basket of Lakefront Brewery seasoned fries smothered in beer cheese sauce. **VEGETARIAN**

BREAD BOARD \$12.5

Marble rye, French baguette, beer bread, breadsticks, honey butter, and herb butter. Feeds four to five people. **VEGETARIAN**

20% gratuity will be added to all checks with groups of more than eight people.

- * Made with gluten-free ingredients but deep-fried in the same oil as items containing gluten.
- ♻️ Made with vegan ingredients, but deep-fried in same oil as non plant-based items. Peanut-free facility. All fried items: fried in soy oil. Please alert server/cashier of any allergies.

WHY ARE OUR CHEESE CURDS THE BEST?

We start by using hand-cut curds from Hill Valley Dairy so there is less batter-to-cheese ratio, which makes a lighter curd. Then they are dipped in our handmade beer batter, fried to perfection, and garnished with our secret ranch sauce which is the best in town.

SOUP & SALAD

SALAD DRESSINGS:

Garlic Ranch, French, 1000 Island, Vinegar & Oil, Balsamic, Caesar, Honey Mustard

CORN N' CLAM CHOWDER CUP \$6 BOWL \$9

Creamy broth loaded with clams, cheese, corn, potatoes, vegetables and oyster crackers.

GLUTEN-FREE

HONEY MUSTARD CHICKEN SALAD \$16

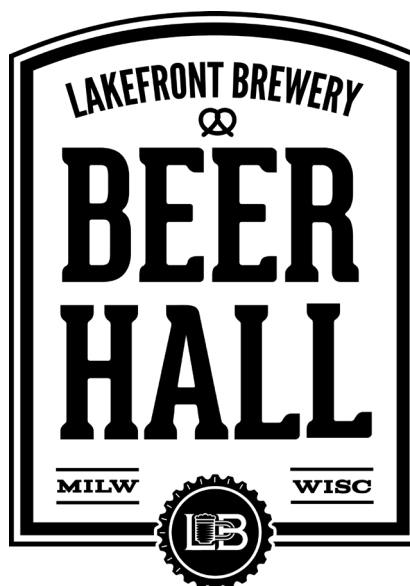
Mixed greens, shredded cheese, corn, bacon, tomatoes, crispy chicken, diced red onion, boiled eggs, croutons, and honey mustard dressing on the side.

GARDEN SALAD \$12

Mixed greens, tomatoes, shredded cheese, diced red onions, shredded carrots, cucumbers, croutons, and garlic ranch dressing on the side. **VEGETARIAN**

GLUTEN-FREE AVAILABLE

+ Add crispy chicken **\$3.5**



BEER. FOOD. BEER.

SANDWICHES

Served with a choice of seasoned fries or dill pickle-seasoned potato chips*. Sub potato cakes, mac n' cheese, or side salad **\$1** | Cup of soup **\$2**

FISH TACOS \$13

Two flour tortillas filled with beer-battered cod strips, spicy coleslaw, tomatoes, zesty microgreens, and a lemon wedge on the side. + Add a taco **\$5**

CHICKEN RANCH WRAP \$15

Flour tortilla filled with crispy chicken breast, mixed greens, tomatoes, shredded cheese, diced red onions, and garlic ranch.

DOUBLE SMASHBURGER \$17

Two beef patties topped with sharp cheddar cheese on grilled brioche bun topped with lettuce, tomato, sauteed onions, and pickles with a side of 1000 island sauce.

GLUTEN-FREE AVAILABLE

KIELBASA N' KRAUT \$10

Usinger's Smoked Polish kielbasa topped with sauerkraut, served on a pretzel bun.

ENTREES

CHICKEN TENDER BASKET \$13

Breaded chicken tenders served with seasoned fries and a side of garlic ranch.

KIELBASA PLATE \$13

Grilled Usinger's smoked kielbasa links on a bed of sauerkraut with choice of side and Polish mustard on the side. **GLUTEN-FREE**

MAC N' CHEESE \$10

A hearty bowl of spiral pasta smothered in our house-made beer and five cheese sauce. **VEGETARIAN**

Allergen Guide:



SEAFOOD

Served with creamy coleslaw, tartar sauce, and a lemon wedge unless otherwise specified.

FISH FRY DINNER \$20

Three-piece beer-battered cod with choice of side. + Add a piece of cod **\$5**

FISH FRY BASKET \$15

Two-piece beer battered cod with seasoned fries.

PICATTA BAKED COD \$23

Light and flaky Atlantic cod filet, topped with lemon, caper, and white wine sauce. Served with choice of side. **GLUTEN-FREE**

FRIED WALLEYE \$23

Two-piece hand-breaded crispy walleye filets served with choice of side.

+ Add a piece of walleye **\$7**

PLANT-BASED FISH FRY \$21

Beer-battered and fried hearts of palm and nori with seafood seasoning. Served with vegan tartar sauce, lemon wedge, vegan coleslaw, and choice of side. *vegan* ♻️

BAKED COD \$22

Light and flaky Atlantic cod filet, seasoned with smoked paprika, butter, and lemon juice. Topped with fried capers and served with a side of drawn butter plus a choice of side.

GLUTEN-FREE AVAILABLE

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FISH FRY FAMILY PACK

Serves four to five people.
No substitutions.

TEN-PIECE COD \$115 **EIGHT-PIECE WALLEYE \$135** **COMBO (FIVE OF EACH) \$130**

Includes: Cheese curds, potato cakes, seasoned fries, creamy coleslaw, lemon wedges, tartar sauce, applesauce, bread board, and a half-dozen chocolate chip cookies.

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KIDDOS

Served with a chocolate chip cookie and a choice of chips, apple sauce, fries, or mac n' cheese.

KIDS MAC \$8

Spiral pasta with cheese sauce. **VEGETARIAN**

SMASHBURGER \$10

A single beef patty with white cheddar cheese on a grilled brioche bun.

GLUTEN-FREE AVAILABLE

CHICKEN TENDERS

TWO-PIECE \$8

THREE-PIECE \$9.5

FISH FRY \$10

One piece of beer-battered cod.

SIDES

POTATO PANCAKES \$5

Served with applesauce. **VEGETARIAN**

DILL PICKLE

POTATO CHIPS* \$4

House-made lattice cut potato chips with dill pickle seasoning. **VEGETARIAN**

FRIES* \$4

Seasoned with Lakefront Brewery fry seasoning. **VEGETARIAN**

MAC \$5

Spiral pasta smothered in beer and five cheese sauce. **VEGETARIAN**

BAKED POTATO \$4

Served with sour cream and butter.

VEGETARIAN GLUTEN-FREE

CREAMY COLESLAW \$3.5

VEGETARIAN GLUTEN-FREE

VEGAN COLESLAW \$3.5

vegan **GLUTEN-FREE**

SAUERKRAUT \$3

vegan **GLUTEN-FREE**

SIDE SALAD \$5

Mixed greens topped with cucumbers, tomatoes, carrots, diced red onions, and croutons. Choice of dressing on the side.

VEGETARIAN GLUTEN-FREE AVAILABLE

CHOCOLATE CHIP

COOKIE \$2.5 VEGETARIAN

APPLESAUCE \$3

House-made applesauce with cinnamon and nutmeg spice. **VEGETARIAN GLUTEN-FREE**

BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half pour, can, or pitcher.

GOLDEN MAPLE ROOT BEER \$4

Lakefront's own recipe made with real maple syrup.

ROOT BEER OL' FASHIONED \$10

Golden Maple Root Beer, brandy, cherries, orange slice, and bitters.

THE LAVERNE DIRTY SODA \$4.14

A fizzy nostalgic nod to Milwaukee's favorite, Laverne & Shirley. Two parts cola, one part milk, just the way she preferred it.

FOUNTAIN DRINKS \$3.50

Coca-cola®, Diet Coke®, Sprite®, Pibb Xtra®, Mello Yello®, Coke Zero®, lemonade, or cranberry.

WINE \$9

Wollersheim Winery's prairie fumé, prairie sunburst, or blushing rosé.



Monday

DIVE BEER NIGHT

Tuesday

DRAG QUEEN BINGO MONTHLY & OTHER EVENTS

Wednesday

TRIVIA

Thursday

CURDS DAY & CROWLER DAY

Friday

FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday

HOURLY BREWERY TOURS