

FRIDAY DINING

Menu Starts at 4pm!



APPETIZERS

TOMATO SOUP

CUP \$3 BOWL \$5

Rich tomato bisque served with oyster crackers.

vegan **GLUTEN-FREE**

CLAM CHOWDER

CUP \$4 BOWL \$6

Creamy chowder with sea clams, potatoes, celery, onions and thyme served with oyster crackers.

GLUTEN-FREE

BEER BREAD \$2

Mini loaf with butter. Made daily.

vegetarian

HOUSE FAVE FRIED CHEESE CURD BASKET \$9

A half-pound serving of our award-winning beer-battered cheddar cheese curds. Served with our equally famous garlic ranch. *vegetarian*

BAVARIAN SOFT PRETZELS \$10

Two beer-brushed and salted pretzels, raspberry mustard and beer cheese sauce.

vegetarian

DEEP FRIED SPINACH

ARTICHOKE DIP \$7

Five crispy wontons topped with spinach artichoke dip.

GREENS

SALAD DRESSINGS:

**GARLIC RANCH - BLEU CHEESE - FRENCH
BALSAMIC VINAIGRETTE - 1000 ISLAND
SWEET VIDALIA ONION - VINEGAR + OIL**

BUFFALO CHICKEN SALAD \$12.50

Mixed greens, Buffalo-tossed crispy chicken, bleu cheese, cucumber, onion, carrots, croutons, tomatoes and garlic ranch dressing. **SPICY!**

ASIAN CHOPPED SALAD \$9

Mixed greens, cabbage, shredded carrots, wonton strips, mandarin oranges, onion, candied pecans, sweet Vidalia onion dressing.

(contains tree nuts) vegetarian

Add Shredded Chicken Breast \$4

Add Crispy Chicken \$4

HOUSE FAVE NORTHWOODS SALAD \$11

Mixed greens, bleu cheese, apples, Craisins, rye croutons, candied pecans, onions and balsamic vinaigrette. *(contains tree nuts) vegetarian*

Add Shredded Chicken Breast \$4

Add Crispy Chicken \$4

CHICKEN BLT SALAD \$13

Mixed greens, chicken, bacon, tomato, onion, hard-boiled egg, cucumber, carrots, croutons, shredded cheese and choice of dressing.

HANDHELDS

Served with side of seasoned fries.

Sub salad, cup of soup or other side \$2

HOUSE FAVE BEER-BATTERED FISH TACOS (2) \$10

Crispy fried cod, spicy coleslaw, sliced tomatoes, zesty microgreens, flour tortillas.

Add a third taco \$3

TUNA MELT \$10

Tuna salad on grilled sourdough with melted cheddar cheese.

FISH SANDWICH \$10

Our classic beer-battered cod served on a grilled brioche bun with lettuce, tomato and a side of tartar and lemon wedge.

GRILLED BEER BRAT \$9

An Eastside Dark poached brat, grilled and served on a toasted pretzel roll with cider onions.

TURKEY MELT \$13.50

Cold sliced turkey breast, Swiss cheese, chipotle aioli, bacon and tomato on grilled sourdough.

VEGAN SLOPPY JOE \$13

Soy crumble, classic Sloppy Joe sauce on vegan brioche bun.

COVID-19 GUIDELINES

- MAINTAIN 6-FOOT SOCIAL DISTANCING EVERYWHERE
- MASKS MUST BE WORN UNLESS AT YOUR TABLE
- STAFF WILL TAKE ALL ORDERS (NO STANDING AT BAR)
- KEEP YOUR VISIT TO AN HOUR
- BE RESPECTFUL OF OTHERS

KIDS MENU

Served with choice of fries, potato pancake, apple slices, garlic mashed potatoes, mac n' cheese or apple sauce. Sugar cookie with sprinkles included with each kid's meal.

BUTTERED NOODLES \$5

Spiral pasta with butter.

HOT DOG \$6

All beef frankfurter served in a toasted bun.

CHICKEN TENDERS \$7

Crispy chicken strips with choice of ranch or bbq sauce.

MAC N' CHEESE \$6

Spiral pasta tossed in creamy cheese sauce.

FISH FRY \$8

Two-piece fried cod served with a lemon wedge and tartar sauce.

FRIED SHRIMP \$8

Three-piece jumbo shrimp dinner served with a lemon wedge.

SEAFOOD ENTREES

Served with creamy coleslaw, house-made tartar sauce, a lemon wedge and choice of side.

HOUSE FAVE

FISH FRY \$15.50

Classic Milwaukee beer-battered fish fry hand-battered cod loins fried to perfection.

BAKED COD \$15.50

Light and flaky atlantic cod fillet seasoned with smoky paprika butter and lemon juice, topped with fried capers and a side of drawn butter.

GLUTEN-FREE

DRUNK SHRIMP SCAMPI \$16.50

Eight pieces of shrimp sautéed in onions, butter and New Grist Gose. **GLUTEN-FREE**

BLUEGILL FRY \$17.50

Hand-breaded crispy fried bluegill.

SMELT FRY \$12.50

Lightly breaded and fried whole the old-fashioned way served with wasabi cocktail sauce.

FRIED SHRIMP DINNER \$15

Six pieces of breaded fried shrimp served with wasabi cocktail sauce.

COMBO PLATE \$18.50

Two pieces of fried cod, bluegill and fried shrimp. (no substitutions)

ALL FRIED ITEMS: FRIED IN SOY OIL PEANUT-FREE FACILITY
ASK SERVER FOR GLUTEN-FREE & VEGETARIAN OPTIONS

ENTREES

SCHWEINSCHNITZEL \$15

Breaded pork tenderloin served with authentic sweet n' sour red cabbage topped with a fried egg, salty capers and lemon wedge. Choice of side.

BBQ BABY BACK PORK RIBS \$16

1/2 rack of tender beer-braised pork ribs, beer bbq sauce and choice of side.

MAC N' CHEESE \$9

Spiral pasta tossed in a complex blend of Wisconsin cheeses. *vegetarian*

Build Your Own:

GRILLED CHICKEN +\$4

CRISPY CHICKEN +\$4

HOT DOG SLICES +\$2

KIELBASA SLICES +\$3

VEGAN SLOPPY JOE +\$6



HOUSE FAVE

BUFFALO CHICKEN MAC \$12.50

Spiral pasta tossed in our house-made cheese sauce, topped with bleu cheese crumbles, buffalo fried chicken and crispy fried jalapeños. **SPICY!**

POLISH KIELBASA N' KRAUT \$11

Two kielbasa links with sauerkraut and choice of side. **GLUTEN-FREE**

DESSERTS

ICE CREAM SUNDAE \$10

Eastside Dark Lager ice cream, beer caramel, whipped cream, cherry and candied pecans served in a beer mug.

HOUSE FAVE

DUTCH APPLE MINI PIE \$9

Sweet and tart apple slices in a mini pie shell with a crumble topping, whipped cream and beer caramel. *À la mode* \$11

SCOOP OF ICE CREAM \$2.50

A single scoop of Eastside Dark Lager ice cream.

SIDES

SEASONED FRIES \$2

vegetarian

SWEET N' SOUR RED CABBAGE \$2

vegetarian **GLUTEN-FREE**

SAUERKRAUT \$2

GLUTEN-FREE

POTATO PANCAKES \$3

w/apple sauce

MAC N' CHEESE \$3

vegetarian

GERMAN POTATO SALAD \$3

GLUTEN-FREE

SIDE SALAD \$3

vegetarian

GARLIC MASHED POTATOES \$2

GLUTEN-FREE *vegetarian*

DRUNK BEANS \$2

vegetarian

APPLE SAUCE \$2

GLUTEN-FREE *vegetarian*

BEER + BEVERAGES

LAKEFRONT BREWERY BEER

Pour, half-pour, bottle.

MAPLE ROOT BEER \$2.50

STONE CREEK COFFEE \$3

FOUNTAIN DRINKS \$2

Coca-cola, diet coke, sprite, pibb extra, mellow yello, iced tea, lemonade, cranberry.

BUCKLER N.A. BEER \$4

Bottle.

WINE \$5

Wollersheim sunburst red, prairie fumé and rosé blush.

HOUSE FAVE

ROOT BEER

OL' FASHIONED \$9

Maple root beer, brandy, cherries, orange slice and bitters.

Parties of six or more will be limited to one check per table and an 18% gratuity may be added.

**whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

WE WANT YOUR FEEDBACK!

PLEASE EMAIL YOUR COMMENTS, QUESTIONS OR CONCERNS TO:

INFO@LAKEFRONTBREWERY.COM