

FRIDAY MENU



APPETIZERS

BEEF CHILI

Cup \$6 Bowl \$8.50

Chunky beef, beans, tomato, and spices. Topped with cheddar cheese, raw onions, and a side of sour cream.

FAVE **FRIED CHEESE CURDS \$9**

Beer battered fried cheese curds served with garlic ranch. **VEGETARIAN**

BAVARIAN SOFT PRETZEL \$11

Authentic Bavarian-style soft pretzel brushed with Eastside Dark Lager, salted and baked. Served with brat & beer cheese sauce, Polish mustard, and chocolate ganache.

**vegetarian cheese sauce available upon request*

BEER CAN

CHICKEN WINGS \$17

Beer and pickle-brined, fried, then seasoned, and served with garlic ranch and pickled carrots.



GREENS

SALAD DRESSINGS:

**GARLIC RANCH • BLUE CHEESE
BALSAMIC VINAIGRETTE • FRENCH
HONEY MUSTARD • GREEK VINAIGRETTE**

CRISPY CHICKEN SALAD \$13

Mixed greens, carrots, onions, cucumber, shredded cheese, tomatoes, and croutons topped with crispy fried chicken.

Served with Honey Mustard dressing.

Sub buffalo-tossed chicken \$1.50

THE NORTHWOOD \$11

Mixed greens, dried cranberries, blue cheese crumbles, apples, onions, croutons, and spiced sunflower seeds. Served with Balsamic Vinaigrette.

THE MED SALAD \$11

Mixed greens topped with feta cheese, tomatoes, onions, cucumbers, kalamata olives, croutons, and lemon wedge. Served with greek vinaigrette.

Add crispy chicken, grilled chicken or plant-based chicken tenders \$5

HANDHELDS

Served with fries or bbq kettle chips.

Substitute mac & cheese, chili or side salad for \$1.50

FAVE **BEER-BATTERED FISH TACOS (2) \$13.50**

Eastside Dark battered crispy fried cod in flour tortillas with spicy coleslaw, tomatoes, and spicy tartar.

Add a taco \$4

GRILLED BEER BRAT \$11

Eastside Dark poached brat, grilled and served on a toasted pretzel bun with apple onion chutney.

CHEESEBURGER \$14

Grilled and seasoned beef patty on a toasted brioche bun.

BUTTERMILK FRIED CHICKEN \$15

Buttermilk-marinated and double floured chicken breast on grilled brioche bun, house-made pickles, and a side of mayo.

CHICKEN WRAPPERS (2) \$14

Grilled or crispy chicken breast served in flour tortillas with shredded cheese, lettuce, tomatoes, and a side of garlic ranch.

Add a wrapper \$4.50

GRILLED PORK CHOP \$14

Seasoned and grilled pork chop on grilled brioche bun with apple onion chutney, and dijon aioli.



Inquire with server about gluten-free options

peanut-free facility
all fried items: fried in soy oil

ENTRÉES

MAC & CHEESE \$9

Cavatappi pasta and creamy cheese sauce.

VEGETARIAN

BUILD YOUR OWN:

GRILLED CHICKEN +\$5

SLICED KIELBASA +\$5

CRISPY CHICKEN +\$5

BUFFALO MAC \$14

Creamy mac & cheese topped with crispy buffalo coated chicken chunks, blue cheese crumbles, and crispy jalapenos. **SPICY!**

Plant-based chicken tenders available upon request.

CHICKEN TENDER DINNER \$14

Crispy chicken tenders, garlic ranch, and choice of side.

KIELBASA & KRAUT \$15

Grilled kielbasa on a bed of sauerkraut with Polish mustard, served with choice of side.

GLUTEN-FREE

PLANT-BASED CHICKEN TENDER DINNER \$13.50

A simply satisfying alternative. Crispy homestyle breading served with choice of side and bbq sauce. **VEGAN**

SEAFOOD

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

FISH FRY DINNER \$16.50

3-piece Eastside Dark battered cod fry served with choice of side.

Add a piece of cod \$3.50

FISH FRY BASKET \$13.50

2-piece Eastside Dark battered cod fry served with fries.

BAKED COD DINNER \$16

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

GLUTEN-FREE AVAILABLE

FRIED SHRIMP DINNER \$17

6 pieces of breaded fried shrimp served with cocktail sauce and choice of side.

FRIED WALLEYE DINNER \$18

Hand-breaded crispy walleye with choice of side.

COMBO DINNER \$18

Beer-battered cod, breaded walleye and fried shrimp served with choice of side. (no substitutions)

KIDS

Served with rice krispie treat and choice of mashed potatoes, apples, fries or mac & cheese.

MAC & CHEESE \$7

Spiral pasta tossed on creamy cheese sauce.

CHICKEN TENDERS \$9.50

Crispy chicken strips.

Sub plant-based chicken tenders \$3

FISH FRY \$10

2-piece cod fry with tartar sauce.

CHEESEBURGER \$10

Cheddar cheese melted on a beef patty served on a grilled brioche bun.

CHICKEN WRAPPER (1) \$8

Flour tortilla, crispy chicken, cheese, tomato, lettuce and ranch on the side.

FAMILY PACK

Serves 4-5 (no substitutions)

10 PIECE COD \$75 (\$85 VALUE)

Includes: cheese curds, potato pancakes, basket of fries, coleslaw, lemon wedges, tartar sauce, apple sauce and a pan of rice krispie treats.

SIDES

MAC & CHEESE \$2
VEGETARIAN

GARLIC MASHED POTATOES \$2
VEGETARIAN

SAUERKRAUT \$2
GLUTEN-FREE VEGAN

SEASONED FRIES \$3
VEGETARIAN

POTATO CAKES \$3
Served with apple sauce. **VEGETARIAN**

SIDE SALAD \$6
Mixed greens, tomato, onion, cucumber, carrots and croutons with choice of dressing.
VEGETARIAN

BBQ KETTLE CHIPS \$4
VEGETARIAN

CREAMY COLESLAW \$2

peanut-free facility
all fried items: fried in soy oil

BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half-pour, bottle, can, or pitcher.

MAPLE ROOT BEER \$2.50

Lakefront's own recipe made with real maple syrup.

LAKEFRONT ROOT BEER OL' FASHIONED \$9

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

FOUNTAIN DRINKS \$2

Coca-cola®, diet coke®, sprite®, pibb xtra®, mello yello®, iced tea, lemonade, or cranberry.

WINE \$6

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



Monday
HALF OFF PINTS

Tuesday
DRAG QUEEN BINGO MONTHLY AND OTHER EVENTS

Wednesday
TRIVIA

Thursday
CURD OF THE DAY AND CROWLER DAY

Friday
FISH FRY

Sat/Sun
ALL DAY TOURS AND HOP HOUSES