

FRIDAY DINNER



APPETIZERS

OUR FAMOUS FRIED CHEESE CURDS \$10

A basket of beer battered fried cheese curds served with garlic ranch. **VEGETARIAN**

SOFT PRETZEL \$11

A large soft pretzel, Eastside Dark beer brushed and sprinkled with coarse salt. Served with beer cheese sauce, Polish mustard, and chocolate ganache.

VEGETARIAN

CHICKEN TORTILLA SOUP CUP \$4 BOWL \$6

Tender chicken, spices, peppers, corn and hominy topped with corn chips, cilantro and a lime wedge. **GLUTEN-FREE**

BASKET OF FRIES \$6

Crispy seasoned fries. **VEGETARIAN** *\$

CHEESE FRIES \$8

A basket of seasoned fries with beer cheese. **VEGETARIAN**

FRENCH ONION POUTINE \$10

A basket of seasoned fries, French onion gravy, cheese curds and chives. **VEGETARIAN**



BEER. FOOD. BEER.

SALADS

DRESSINGS:

Garlic Ranch (gluten-free)

French (gluten-free, vegetarian)

Balsamic Vinaigrette (gluten-free)

Vinegar & Oil (gluten-free, vegetarian)

NORTHWOODS SALAD \$10

Greens, beets, red onions, tart apples, Craisins, candied pecans and blue cheese crumble, with balsamic vinaigrette on the side.

VEGETARIAN GLUTEN-FREE

CRISPY CHICKEN SALAD \$13

Mixed greens, shredded cheese, cucumber, chunked tomatoes, shredded carrots, diced red onions, croutons and crispy chicken, with garlic ranch dressing on the side.

SIDE SALAD \$4

Greens, chunked tomatoes, diced red onions, shredded carrots, cucumber, croutons and choice of dressing on the side. **VEGETARIAN**

GLUTEN-FREE AVAILABLE

ENTRÉES

CHICKEN TENDER BASKET \$15

Crispy chicken tenders served with seasoned fries and garlic ranch.

KIELBASA and KRAUT \$12

Grilled kielbasa links on a bed of sauerkraut with choice of side and Polish mustard.

GLUTEN-FREE

MAC & CHEESE \$9

Spiral pasta and house-made, creamy beer cheese sauce. **VEGETARIAN**

BUFFALO MAC \$13

Spiral pasta tossed in creamy cheese sauce, topped with buffalo smothered crispy chicken chunks and blue cheese crumbles, and drizzled with garlic ranch. **SPICY**

PORK SCHNITZEL \$14.5

Tender pork cutlet, breaded and deep-fried. Served with a side of French onion gravy, choice of side and a lemon wedge.

SANDWICHES

Served with choice of seasoned fries or pickle seasoned kettle chips.

Sub a cup of soup, potato

pancakes or side salad for **\$2**

Sub mac & cheese for **\$1**

BBQ PORK SANDWICH \$11

Beer braised, mojo seasoned, pulled pork with BBQ sauce served on a grilled brioche bun with house-made pickles.

GLUTEN-FREE AVAILABLE

DEEP-FRIED MEATLOAF SANDWICH \$14.5

A thick slice of homestyle meatloaf breaded and deep fried on a grilled brioche bun with arugula, meatloaf sauce, bacon slices and cheddar cheese.

FISH TACOS \$12

Eastside Dark battered crispy fried cod in 2 flour tortillas with spicy coleslaw, chunked tomatoes, zesty microgreens and a lemon wedge.

+ a taco **\$5**

VEGAN SLOPPY JOE \$15

Soy crumble with classic Sloppy Joe sauce on a grilled vegan brioche bun. **vegan**

CRISPY CHICKEN WRAP \$12.5

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



20% gratuity will be added to all checks with groups of more than 8 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 the same oil as non plant-based items.

Peanut-free facility.

All fried items: Fried in soy oil.

Please alert server/cashier of any allergies.

SEAFOOD

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

FISH FRY DINNER \$19

3-piece beer battered cod with choice of side.
+ piece of cod \$4

FAVORITE

FISH FRY BASKET \$15.5

2-piece beer battered cod with seasoned fries.

BAKED COD DINNER \$20

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

GLUTEN-FREE AVAILABLE

FRIED WALLEYE DINNER \$22.5

Hand breaded crispy walleye filets served with choice of side.

COMBO DINNER \$24

Beer-battered cod, breaded walleye and fried shrimp. Served with choice of side and wasabi cocktail sauce. (no substitutions)

LA RITA SHRIMP \$17.5

Jumbo shrimp, sautéed in La Gosa Rita beer, butter, garlic and fresh herbs. Served over a bed of wild rice blend with lime wedge. GLUTEN-FREE

PLANT-BASED FISH FRY \$16

Hearts of palm, nori and seafood seasoning are beer battered and fried. Served with vegan tartar sauce, lemon wedge and vegan coleslaw.

VEGETARIAN

BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

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

MAPLE ROOT BEER \$3

Lakefront's own recipe made with real maple syrup.

FAVORITE

LAKEFRONT ROOT BEER OL' FASHIONED \$9

Maple root beer, 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.

KIDS

Served with a chocolate chip cookie and choice of apple slices, seasoned fries or mac & cheese.

MAC & CHEESE \$7

Spiral pasta and creamy cheese sauce.

VEGETARIAN

HOT DOG \$9

All beef frankfurter served in a pretzel bun.

CHICKEN TENDERS \$9

3-piece crispy fried chicken tenders.

VEGAN SLOPPY JOE \$12

Soy crumble with classic Sloppy Joe sauce on a brioche bun. VEGAN

FISH FRY \$9

A single piece of fried cod with lemon wedge.

SIDES

MAC & CHEESE \$3 VEGETARIAN

SAUERKRAUT \$2

GLUTEN-FREE VEGAN

SEASONED FRIES \$3

VEGETARIAN

POTATO PANCAKES \$4.5

Served with house-made apple sauce.

VEGETARIAN

DILL PICKLE

POTATO CHIPS \$2.5

House-made kettle cut potato chips seasoned with dill pickle seasoning.

VEGETARIAN

SIDE SALAD \$4

Greens, chunked tomatoes, diced red onions, shredded carrots, cucumber, croutons and choice of dressing.

VEGAN GLUTEN-FREE AVAILABLE

CREAMY COLESLAW \$2

VEGETARIAN

VEGAN COLESLAW \$3

VEGAN

WILD RICE BLEND \$2

GLUTEN-FREE VEGETARIAN

Monday
HALF OFF PINTS

Tuesday
DRAG QUEEN BINGO MONTHLY
AND OTHER EVENTS

Wednesday
TRIVIA

Thursday
CURDSDAY AND
CROWLER DAY

Friday
FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday
HOURLY TOURS THROUGH
THE BREWERY

