

# 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** \*<sup>†</sup>

### 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 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

### **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** 🌱

## 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**

## FAMILY PACK

Serves 4 - 5 (no substitutions)

### **10-PIECE COD** \$88

Includes: cheese curds, potato pancakes, seasoned fries, creamy coleslaw, lemon wedges, tartar sauce, apple sauce and a half dozen chocolate chip cookies.

**20% gratuity will be added to all checks with groups of more than 8 people.**

## 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.

### **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.



### **Monday**

**HALF OFF PINTS**

### **Tuesday**

**DRAG QUEEN BINGO MONTHLY AND OTHER EVENTS**

### **Wednesday**

**TRIVIA**

### **Thursday**

**CURDS DAY AND CROWLER DAY**

### **Friday**

**FISH FRY + LIVE POLKA MUSIC**

### **Saturday - Sunday**

**HOURLY TOURS THROUGH THE BREWERY**