

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

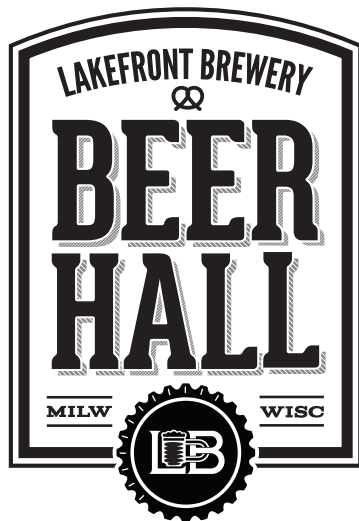
BASKET OF FRIES \$6

Crispy seasoned fries. **VEGETARIAN** * 🌱

CHEESE FRIES \$8

A basket of seasoned fries with beer cheese.

VEGETARIAN



BEER. FOOD. BEER.

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.

SALADS

DRESSINGS:

Garlic Ranch (gluten-free)

Avocado 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**

SANDWICHES

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

Sub 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

HOT HONEY FRIED CHICKEN \$16.5

Buttermilk fried chicken breast drizzled with house-made hot honey. Served on a grilled brioche bun topped with crispy bacon slices and dill pickle slices. **SPICY**

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.



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 coconut rice 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

COCONUT RICE \$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