

FRIDAY DINNER



APPETIZERS

Serves 2-3 people.

OUR FAMOUS CHEESE CURDS \$12

A half pound of our beer-battered fried cheese curds served with garlic ranch. **VEGETARIAN**

SOFT PRETZEL \$13

A large soft pretzel, Eastside Dark beer-brushed and sprinkled with coarse salt. Served with three hand-picked specialty dips: beer cheese sauce, spicy mustard, and Obatzda.* **VEGETARIAN**

*OBATZDA (oh-bats-DUH): Bavarian cheese dip covered with port wine reduction and crushed candied pecans.

GERMAN MEATBALLS \$10

Three large beef and pork meatballs on a bed of sauerkraut topped with German mustard gravy, cider onions, and fresh herbs.

BASKET OF FRIES \$6

Basket of crispy seasoned fries. **VEGETARIAN**

CHEESE FRIES \$9

Basket of fries smothered with beer cheese sauce. **VEGETARIAN**

SOUPS

CORN N' CLAM CHOWDER CUP \$6 BOWL \$9

Creamy broth loaded with clams, corn, potatoes, and vegetables. **GLUTEN-FREE**

- * 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.



BEER. FOOD. BEER.

SALADS

SALAD DRESSINGS:

- Garlic Ranch (gluten-free)
- French (gluten-free, vegetarian)
- Balsamic Vinaigrette (gluten-free)
- Vinegar & Oil (gluten-free, vegetarian)
- Caesar (gluten-free)

CAESAR ROCKET SALAD \$13

Mixed greens and arugula topped with mozzarella pearls, parmesan flakes, tomatoes, cucumbers, and diced red onions. Served with Caesar dressing on the side.

+ Grilled chicken **\$4.5**

+ Crispy chicken **\$6**

VEGETARIAN GLUTEN-FREE

CRISPY CHICKEN SALAD \$15

Mixed greens topped with shredded cheese, cucumbers, tomatoes, diced red onions, carrots, croutons, and crispy chicken chunks. Served with garlic ranch dressing on the side.

SIDE SALAD \$4

Mixed greens topped with cucumbers, tomatoes, carrots, diced red onions, and croutons. Choice of dressing on the side.

VEGETARIAN GLUTEN-FREE AVAILABLE

ENTREES

CHICKEN TENDER BASKET \$15

Breaded chicken tenders served with seasoned fries and a side of garlic ranch.

KIELBASA N' KRAUT \$14.5

Sliced Usinger's Smoked Polish Kielbasa links on a bed of sauerkraut with choice of side and a side of mustard gravy. **GLUTEN-FREE**

MAC N' CHEESE \$11

A hearty bowl of spiral pasta smothered in our house-made beer and five cheese sauce.

VEGETARIAN

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

SANDWICHES

Served with a choice of seasoned fries, pickle seasoned kettle chips*. Sub mac n' cheese or side salad **\$2**

FISH TACOS \$13

Two corn tortillas filled with beer-battered cod strips, spicy coleslaw, tomatoes, zesty microgreens, and a lemon wedge on the side. + Add a taco **\$5.5**

PLANT-BASED FISH TACOS \$14.5

Two corn tortillas filled with plant-based fried "fish" and ginger coleslaw. Topped with vegan chile lime sauce. **vegan ♻️**

CHICKEN RANCH WRAP \$15

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

CRISPY FISH PO' BOY \$17

A grilled hoagie bun filled with panko-crusted and deep-fried cod fillet, cheddar cheese, and mixed greens. Tartar sauce and lemon on the side.

FISH FRY FAMILY PACK

Serves 4-5 people (no substitutions)

10-PIECE COD \$90

Includes: Cheese curds, potato pancakes, seasoned fries, creamy coleslaw, lemon wedges, tartar sauce, applesauce, and a half-dozen chocolate chunk cookies.

WHY ARE OUR CHEESE CURDS THE BEST?

It starts by using the entire curds from Clock Shadow Creamery so there is less batter to cheese, which makes a lighter curd. Then they are dipped in our hand-made beer batter, fried to perfection, and garnished with our secret granch sauce that is the best in town.

SEAFOOD

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

FISH FRY DINNER \$19

3-piece beer battered cod with choice of side.
+ Add a piece of cod **\$4.5**

FISH FRY BASKET \$15

2-piece beer battered cod with seasoned fries.

LA RITA SHRIMP \$19.5

Jumbo shrimp, sautéed in La Gosa Rita beer, butter, garlic, and fresh herbs. Served over a bed of coconut rice and ginger coleslaw. Topped with chile lime drizzle, a lime wedge, and fresh cilantro. (no side) **GLUTEN-FREE**

FRIED WALLEYE \$20.5

Two pieces of hand-breaded crispy walleye filets served with choice of side.
+ Add a piece of walleye **\$7**

COMBO DINNER \$26.5

Beer-battered cod, breaded walleye, and a grilled La Rita shrimp skewer. Served with choice of side. (no subs)

PLANT-BASED

FISH FRY \$19.5

Beer-battered and fried hearts of palm and nori with seafood seasoning. Served with vegan tartar sauce, lemon wedge, vegan coleslaw, and choice of side. *vegan* ♻️

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SEAFOOD (cont.)

BAKED COD \$22

Light and flaky Atlantic cod filet, seasoned with smoked paprika, butter, and lemon juice. Topped with fried capers and served with a side of drawn butter plus a choice of side.

GLUTEN-FREE AVAILABLE

LA RITA BAKED COD \$23

Light and flaky Atlantic cod filet simmered in La Gosa Rita beer, butter, garlic, and herbs. Served over ginger coleslaw with a chile lime drizzle and fresh cilantro. Comes with choice of side. **GLUTEN-FREE**

GERMAN

BAKED COD \$22.5

Light and flaky Atlantic cod filet topped with German mustard gravy and fresh herbs. Served with choice of side.

KIDDOS

Served with a chocolate chip cookie and a choice of apple sauce, fries, or mac n' cheese.

KIDS MAC \$9

Spiral pasta with cheese sauce. **VEGETARIAN**

HOT DOG \$10

A quarter-pound all beef frankfurter served on a hoagie bun. **GLUTEN-FREE AVAILABLE**

CHICKEN TENDERS

2-PIECE \$9 3-PIECE \$12.5

Sub grilled chicken strip

FISH FRY \$7.5

One piece of beer-battered cod.

SIDES

POTATO PANCAKES \$5

Served with applesauce.

VEGETARIAN

DILL PICKLE

KETTLE CHIPS \$4

Kettle cut potato chips seasoned with dill pickle seasoning.* **VEGETARIAN**

FRIES \$4

Seasoned with fry seasoning.

VEGETARIAN

MAC \$3.5

Spiral pasta smothered in beer and five cheese sauce. **VEGETARIAN**

COCONUT RICE \$3 *vegan*

GINGER COLESLAW \$2.5

vegan **GLUTEN-FREE**

CREAMY COLESLAW \$3

VEGETARIAN **GLUTEN-FREE**

VEGAN COLESLAW \$3.5

vegan **GLUTEN-FREE**

SIDE SALAD \$4

Mixed greens topped with cucumbers, tomatoes, carrots, diced red onions, and croutons. Choice of dressing on the side.

VEGETARIAN **GLUTEN-FREE AVAILABLE**

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BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half pour, can, or pitcher.

MAPLE ROOT BEER \$3.50

Lakefront's own recipe made with real maple syrup.

LAKEFRONT ROOT BEER OL' FASHIONED \$10

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

FOUNTAIN DRINKS \$2.50

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

WINE \$7

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



Monday

DIVE BEER NIGHT

Tuesday

DRAG QUEEN BINGO MONTHLY & OTHER EVENTS

Wednesday

TRIVIA

Thursday

CURDS DAY & CROWLER DAY

Friday

FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday

HOURLY BREWERY TOURS