

LAKE SIDE + ANCHOR PUB



STARTERS

Oysters* raw - half shell, lemon, mignonette	(3) 9 (6) 17 (12) 32
Tuna Tartar* avocado, mango, citrus, spicy mayo, tortilla chips	12
Shrimp a la Plancha chili butter, cilantro, baguette	10
Beef Carpaccio* horseradish panna cotta, pickled beets, Mississippi greens	12
Calamari simply fried, aioli, lemon	12
Grilled Beef Skewers* chimichurri, avocado, lime	16
Sticky Ribs ginger soy glaze, sesame, pineapple slaw	10
Beef Tenderloin Sliders* caramelized onion, horseradish sauce, Hawaiian bun	16

SHARABLES

Charcuterie Board a variety of house-made and locally sourced sausages, pates, preserves, mustards, and pickles	24
Seafood Platter* an assortment of offerings from the sea: oysters, clams, mussels, shrimp, crab and a featured seafood	28
The Spreads Plate a mix of spreads including hummus and tapenade with house-marinated olives, fresh and pickled vegetables, marinated feta, and pita bread	12

SOUP + SALADS

add chicken or salmon 6/9

Caesar Salad Romaine, croutons, parmesan, boquerones, house dressing	8
Wedge Salad tomato, pickled red onion, bacon, St. Pete's blue cheese dressing	9
Caprese Salad heirloom tomatoes, burrata mozzarella, basil, olive oil, balsamic pearls	10
Lil' Louis poached shrimp, avocado, hard-boiled egg, tomato, sauce Louis	9
Cantaloupe Soup summer melon, chèvre, pistachio, basil	7

SANDWICHES

All sandwiches served on brioche bun (Gluten Free Bun 2) with choice of coleslaw, cottage cheese, fruit, kettle chips, or French fries

Substitute side of sweet potato fries, onion rings or tots 2

Buttermilk Fried Chicken house pickles and honey-dijon sauce	13
Walleye Sandwich lettuce, tomato, red onion, tartar sauce	18
Lobster Roll tarragon aioli, grilled corn salsa	22
The Yacht Burger* hand-pattied burger, bacon, Swiss cheese, lettuce, tomato, caramelized onion <i>substitute Beyond Burger 2</i>	13

PIZZA + PASTA

Pizza sausage & mushroom, pepperoni, or cheese	14
Sweet Corn Orzotto summer vegetables, mascarpone <i>add chicken or salmon 6/9</i>	24
Spaghetti and Meatballs red sauce, parmesan, garlic bread	27

LARGE PLATES

Seared Diver Scallops brown butter corn puree, succotash, tomato & lime vinaigrette	28
Pan-Fried Walleye wild rice pilaf, vegetable du jour, almond, brown butter	31
Grilled Polynesian Chicken pineapple, bok choy, sweet potato, Huli Huli sauce	24
Grilled Pork Tenderloin* summer beans, garlic mashed potatoes, blackberry-Dijon sauce	28
Roast Rack of Lamb* chickpea, cucumber, cherry tomato, yogurt	32
4/8oz Revier Filet of Beef* roasted potatoes, grilled asparagus, sauce béarnaise	29/38

We serve sustainably raised and harvested products, and are committed to sourcing the best seasonal, local and organic ingredients.

*Please note that consuming undercooked fish, shellfish, egg, poultry, or meat products may contribute to an increased risk of food borne illness.

Most items can be prepared gluten free, please ask your server for accommodation. Service charge remains the property of the Club, not the employee.



WHITE

Sonoma Cutrer Chardonnay <i>Sonoma Coast, California</i>	12/48
Rombauer Chardonnay <i>Napa Valley, California</i>	17/68
Les Tourelles de la Cree <i>Burgundy, France</i>	15/60
Clifford Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	7/28
Emmolo Sauvignon Blanc <i>Napa Valley, California</i>	11/44
Dry Creek Vineyard Chenin Blanc <i>Clarksburg, California</i>	9/36
Left Coast Cellars White Pinot Noir <i>Willamette Valley, California</i>	10/40

SPARKLING

Benvolio <i>Friuli, Italy</i>	9/36
Crémant d' Alsace Brut Rosé <i>Alsace, France</i>	9/36
Charles Roux Blanc de Blanc Brut <i>Bourgogne, France</i>	8/32

STANDARDS

The Bootleg Choice of Spirit, Lemonade, Mint, Blended	
The Old Fashioned Old Forester Rye, Grapefruit Bitters, Aromatic Bitters, Demerara Syrup	12
The Manhattan Maker's Mark, Orange Bitters, Aromatic Bitters, Antica Carpano Vermouth, Luxardo Cherry Juice	12

BEER

Local	6
Big Wood - Cabin Daze, Fine IPA, Jack Savage, Amigo Grande Fulton - Lonely Blond, Sweet Child of Vine Summit - 'EPA' Extra Pale Ale Surly - 'Hell' Lager, 'Furious' IPA Lift Bridge - Hopdish, Mango Blonde	
Import	6
Heineken Lager Stella Pilsner Guinness	

RED

Nielsen Pinot Noir (by Byron) <i>Santa Maria Valley, California</i>	11/44
Ponzi 'Classico' Pinot Noir <i>Willamette Valley, Oregon</i>	14/56
Substance 'CS' Cabernet Sauvignon <i>Columbia Valley, Washington</i>	10/40
Caymus Cabernet Sauvignon <i>Napa Valley, California</i>	24/96
Kuleto Estate 'Native' Son Red Blend <i>Napa Valley, California</i>	13/52
1000 Stories Zinfandel <i>Mendocino, California</i>	10/40
Emmolo Merlot <i>Napa Valley, California</i>	12/48

ROSÉ

Malene <i>California</i>	11/44
Il Poggione Broncato Rosato <i>Montalcino, Italy</i>	10/40
Chateau Gassier Espirit Rose <i>Provence, France</i>	12/48

SIGNATURES

I Can See Clearly Now White Rum, Ruby Port, English Black Tea, Lemon *contains trace amount of dairy	12
Sink Oar Swim Tito's, Strawberry, Mint Lemon Syrup, Lemon Juice, Charles Roux Brut	12
Nautical Thyme Bacardi White Rum, Lime, Thyme Syrup	12

Micro	5
White Claw Hard Seltzer Water (GF) - Black Cherry, Mango	
Macro	5
Bud Light Lager Budweiser Lager Coors Light Lager Corona Extra Lager Michelob Ultra Lager Miller Lite Lager	