

# BRUNCH

# LAKESIDE + ANCHOR PUB

AUTUMN 2020

## STARTERS

<b>Oysters*</b> GF (3) 9 (6) 17 (12) 32	
Raw - half shell, lemon, mignonette	
<b>Shrimp Cocktail</b> GF	15
Lemon, cocktail sauce	
<b>Sticky Ribs</b> GF	10
Ginger soy glaze, sesame, pineapple slaw	
<b>Beef Tenderloin Sliders*</b>	16
Caramelized onion, horseradish sauce, Hawaiian bun	
<b>Chicken Wings</b> GF	8
Classic Buffalo, Teriyaki, or Jerk dry rub	
<b>Pork Belly Sliders</b>	13
Korean pickled vegetables, kimchee, Chili glaze	
<b>Deviled Egg Plate</b> GF	8
Assorted pickles and olives	
<b>Crispy Fried Walleye Basket</b>	12
House tartar sauce	

## SOUPS & SALADS

<b>WBYC Chili (cup or bowl)</b>	7/8
Cheese, green onion, sour cream, Corn bread muffin	
<b>French Onion Soup</b>	10
Crouton, Gruyere gratinée	
<b>Soup du jour (cup or bowl)</b>	6/8
<b>Caesar Salad</b>	8
Romaine, croutons, parmesan, Boquerones, house dressing	
<b>Super Grain Salad</b> GF	12
Quinoa, wild rice, kale power greens	
<b>Wedge Salad</b> GF	9
Tomato, pickled red onion, bacon, St. Pete's blue cheese dressing	
<i>Add chicken or salmon 6/9</i>	

## SANDWICHES

<b>Buttermilk Fried Chicken</b>	13
House pickles, honey-dijon sauce	
<b>Walleye Sandwich</b>	18
Lettuce, tomato, red onion, tartar sauce	
<b>The Yacht Burger*</b>	13
Hand-pattied burger, bacon, Swiss cheese, Lettuce, tomato, caramelized onion	
<i>substitute Beyond Burger 2</i>	
<b>Korean BBQ Burger*</b>	14
Glazed pork belly, Kimchee, pickled radish	
<b>Birdie Buster Burger*</b>	14
Bacon, over-easy egg, Hash brown patty	
<b>Club Sandwich</b>	12
Shaved turkey breast, bacon, lettuce, Tomato, mayonnaise	
<b>Calabrese Sausage and Peppers</b>	14
Italian cheese blend, marinara	

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

## BREAKFAST CLASSICS

<i>Accompanied by choice of toasted sourdough, whole wheat, pumpernickel, or English muffin</i>		
<b>Classic Eggs Benedict</b>		12
English muffin, Berkwood Canadian bacon, poached eggs, Hollandaise sauce		
<b>Birdie Buster Breakfast</b>		11
2 farm fresh eggs, hash browns, choice of meat, toast		
<b>"My Omelet"</b>		11
Berkwood Farms Ham	Bell Peppers	Tomato
Sugar Cured Bacon	Onion	Cheddar
Berkwood Sausage	Spinach	Swiss
	Mushroom	
<b>The Roadhouse Egg Sandwich</b>		10
Fried egg, American cheese, Berkwood Farms ham, croissant, hash browns		

## FROM THE GRIDDLE

<b>House Recipe Pancakes</b>		11
Buttermilk, blueberry, or chocolate chip. Topped by Hope Creamery butter and locally sourced maple syrup. Choice of meat or fruit.		
<b>House Recipe Waffles</b>		12
With Hope Creamery butter and locally sourced maple syrup. Choice of meat or fruit		

## SIDES & EXTRAS

<b>Fresh Seasonal Mixed Fruit</b>	5	<b>Sugar Cured Bacon</b>	5
<b>Berkwood Pork Sausage</b>	5	<b>Berkwood Farms Ham Steak</b>	5

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 an accommodation. Service charge remains the property of the Club, not the employee

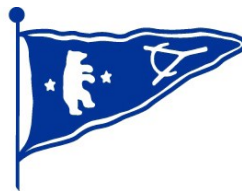
## PIZZA

*Hand-tossed crust with extra virgin olive oil*

<b>Cheese Blend</b>	13	<b>Margherita</b>	14
Mozzarella, provolone, Parmesan, asiago		Tomato, basil, Fresh mozzarella	
<b>Calabrese Sausage</b>	14	<b>Pepperoni</b>	14
Ricotta, braised fennel, garlic, fennel pollen		<i>Gluten-free crust available</i>	+2

### Additional Items available (\$2/item):

Mushrooms, onions, bell peppers, ripe olive, Green olive, bacon, meatball, pickled jalapeno, Sliced banana peppers, fresh basil, pepperoni, Calabrese sausage, Canadian bacon, beef, Grilled chicken



## WINE BY THE GLASS

### SPARKLING

**DeFaveri Prosecco di Treviso**

*Veneto, Italy*

**Bernard Fouquet Vouvray Brut NV**

*Bourgogne, France*

### WHITE

**Emmolo Sauvignon Blanc 2019**

*Napa, California*

**Sonoma Cutrer Chardonnay**

*Sonoma Coast, California*

**Tenuta Roveglia Lugana 2019**

*Napa Valley, California*

**Ovum "Big Salt" Field Blend 2019**

*Dundee, Oregon*

**Les Tourelles de la Cree**

*Burgundy, France*

**Rombauer Chardonnay**

*Napa Valley, California*

### ROSÉ

9/36 **Malene 2019**

*Sonoma Coast, California*

12/48 **Chateau Gassier Espirit Rose 2019**

*Provence, France*

### RED

10/40 **Nielsen Pinot Noir (by Byron)**

*Santa Maria Valley, California*

12/40 **Giacomo Grimaldi Barbera d' Alba**

*Piemonte, Italy*

13/45 **J. Lohr Merlot 2016**

*Paso Robles, California*

14/55 **Bloodroot Pinot Noir 2018**

*Sonoma Coast, California*

15/60 **Ciacci Brunello di Montalcino 2014**

*Tuscany, Italy*

17/60 **Argot Starstruck Cabernet Sauvignon 2016**

*Napa Valley, California*

## COCKTAILS

### The Bootleg

Choice of Spirit, Lemonade, Mint,  
Blended

**The Old Fashioned** 12

Old Forester Rye, Grapefruit Bitters,  
Aromatic Bitters, Demerara Syrup

**The Manhattan** 12

Maker's Mark, Orange Bitters,  
Aromatic Bitters, Antica Carpano  
Vermouth, Luxardo Cherry Juice

## SIGNATURES

**Golden Tee** 12

Buffalo Trace, Rich Honey Syrup,  
Lemon Juice, Gold Leaf

**My Cup of Tee** 12

Patron, Lime Juice, Simple Syrup,  
Mint, Cucumber

**Going Green** 12

Bombay Sapphire, Lemon Juice,  
Simple Syrup, Basil

## BEER

### Local

Bigwood Cabin Daze Hazy IPA 6

Bigwood Fine IPA 6

Bigwood Jack Savage Pale Ale 6

Fulton Lonely Blond 6

Fulton Sweet Child of Vine IPA 6

Summit Extra Pale Ale 6

Surly 'Hell' Lager 6

Surly Furious IPA 6

Liftbridge Farmgirl 6

Lift Bridge Hopdish 6

Liftbridge Mango Blonde 6

### Import

Heineken Lager 6

Stella Pilsner 6

Guinness 6

### Domestic

Coors Lt. 5

Michelob Golden Lt. 5

Bud Lt. 5

Budweiser 5

Miller Lt. 5

### N/A

Beck's 6

St. Pauli Girl 6