

LAKE SIDE + ANCHOR PUB



STARTERS

Oysters* GF (3) 9 (6) 17 (12) 32 raw - half shell, lemon, mignonette	
Tuna Tartar* GF avocado, mango, citrus, spicy mayo, tortilla chips	12
Shrimp Cocktail GF lemon, cocktail sauce	15
Sticky Ribs GF ginger soy glaze, sesame, pineapple slaw	10
Beef Tenderloin Sliders* caramelized onion, horseradish sauce, Hawaiian bun	16

SOUP + SALADS

add chicken or salmon 6/9

Caesar Salad Romaine, croutons, parmesan, boquerones, house dressing	8
Wedge Salad GF tomato, pickled red onion, bacon, St. Pete's blue cheese dressing	9
Roasted Beet Salad arugula, fried goat cheese, walnuts, citrus vinaigrette	9
Butternut Squash Bisque GF caramelized Gorgonzola, candied pecans	8
French Onion Soup sweet onion, beef bone broth, crouton, gruyere	10

SANDWICHES

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

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

LARGE PLATES

Pan-Fried Walleye wild rice pilaf, vegetable du jour, almond, brown butter	31
Sweet Corn Ravioli wild mushroom, oven-dried tomatoes, crème fraiche <i>add chicken or salmon 6/9</i>	24
Pan-Roasted Salmon* beetroot, swiss chard, buckwheat spätzle, horseradish emulsion	29
Barbecue Rib GF coleslaw, hand-cut fries, sweet bbq sauce	26
Roast Duck Breast * GF caramelized apple, Brussels sprouts, butternut squash, cider gastrique	31
14oz Grilled New York Strip* GF fully loaded potato, broccoli, house-made steak sauce	42
4/8oz Revier Filet of Beef* GF roasted Brussels sprouts, parmesan and truffle gratin, sauce bordelaise	29/38

PIZZA

Hand-tossed crust with extra virgin olive oil

Sausage & Mushroom	14
Pepperoni	14
Cheese	13

Gluten-Free crusts available +2

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.

GF= Gluten-Free



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
Chateau Gassier Espirit Rose <i>Provence, France</i>	12/48

SIGNATURES

Golden Tee Buffalo Trace, Rich Honey Syrup, Lemon Juice, Gold Leaf	12
My Cup of Tee Patron, Lime Juice, Simple Syrup, Mint, Cucumber	12
Going Green Bombay Sapphire, Lemon Juice, Simple Syrup, Basil	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	