STARTERS

MADE FROM SCRATCH ONION RINGS WITH HONEY DIJON SAUCE 12
Hand-breaded and deep-fried served with chipotle aioli

AHI TUNA POKE BOWL WITH WONTONS 18
Seared Ahi Tuna with avocadoes and green onions served with eel sauce and siracha mayo

CHICKEN TENDERS 15
Hand-breaded, deep-fried and served with buffalo or ranch

SPICY STEAK BITES 16
Cajun seasoned and blackened – served with bleu cheese dressing and potato skins

CHEESE CURDS 12
Hand-breaded, deep-fried and served with marinara

BLUEGILL FILETS 18
Lightly breaded, deep-fried and served with tartar sauce and lemon

BRISKET BURNT ENDS 18
Smoked brisket ends braised in a smokey BBQ sauce, caramelized and served with a side of vegetable giardiniera

STUFFED MUSHROOMS 16
Italian sausage stuffed fresh mushrooms served with marinara

BACON WRAPPED SCALLOPS 22
Scallops wrapped in bacon and seared, served with a maple cider reduction

BLEU CHEESE BRUSCHETTA 12
Parmesan and Bleu cheeses melted over Naan bread; served with green onions and balsamic glaze

SANDWICHES

Served with French fries.

SHAVED PRIME RIB SANDWICH 25
Slow Cooked Prime Rib thinly sliced, served on a hoagie bun and topped with mushrooms, onions & melted provolone cheese

1/2# GROUND STEAK BURGER 20
In-house ground Ribeye and New York served on a Telera roll with lettuce, tomato and onion

GRILLED CHICKEN SANDWICH 16
8oz grilled chicken breast served on a Telera roll with lettuce, tomato and mayo

DEEP-FRIED BLUEGILL SANDWICH 18
Lightly breaded and deep-fried served on a Hoagie bun with lettuce, tomato and onion

Add: Cheese 2 | Sautéed Onions 3 | Sautéed Mushrooms 3 | Bacon or Bleu Cheese 4

DINNER ENTRÉES

Dinner entrées are served with your choice of mixed green salad, soup or cottage cheese and your choice of baked potato, wild rice blend or French fries (excluding pasta dishes) or steamed vegetables and freshly baked rolls.

Substitute French Onion Soup 5 | House Balsamic Salad or Caesar Salad 2
Substitute Twice Baked or Loaded Baked Potato 2

CHEF'S SUGGESTIONS

CERTIFIED ANGUS HAND CUT STEAKS

6 oz / 8 oz TENDERLOIN FILET 30/36
12 oz / 16 oz RIBEYE 44/56
14 oz NEW YORK STRIP 38
Make any steak Black & Bleu 2

STEAK TOPPERS

Sautéed MUSHROOMS 5
Sautéed ONIONS 5
Sautéed MUSHROOMS & ONIONS 5
3 Broiled or DF Shrimp 15

(Not Responsible for Medium Well – Well Done Steaks)

PORK + CHICKEN

BBQ BABY BACK RIBS FULL 38 | HALF 24

ALPINE CHICKEN 18
8 oz chicken breast with Swiss cheese and mushrooms, topped with mushroom cream sauce

PASTA

Served with choice of soup or salad and freshly baked roll.

CHICKEN WITH BUTTERNUT SQUASH RAVIOLI Served with brown butter sage sauce **26**

FETTUCCINE ALFREDO 16
Add: Vegetables 5 | Chicken 8 | 3 Jumbo Shrimp 15

SEAS + LAKES

BROILED OR DEEP-FRIED JUMBO SHRIMP 30

SEARED AHI TUNA Lightly seasoned and pan seared to rare **28**

SALMON FILET North Atlantic filet served over a sundried tomato cream sauce **28**

DEEP-FRIED BLUEGILLS Lightly breaded and deep-fried **25**

SALADS + SOUPS

Add: Chicken 8 | Steak 16 | Salmon 16

Black & Bleu Steak Salad 24

House Balsamic Salad 14

Caesar Salad 14

Mixed Green Salad 14

Baked French Onion Crock 8

CHILDREN'S MENU 8

For our guests 10 years and under.

Your choice of:

CHICKEN STRIPS W/ FRENCH FRIES | MACARONI & CHEESE W/ CORN DOGS
PASTA + MEATBALLS | PASTA ALFREDO
Served with soft drink or milk.

FRIDAY FISH FRY 18

Baked or Fried Haddock served with choice of potato and coleslaw or soup.

SATURDAY PRIME RIB OF BEEF

12 oz / 16 oz / 20 oz 44/56/68

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BANQUET + CATERING SERVICES

Whether you or someone you know is planning a wedding, birthday bash, anniversary celebration, holiday party or a meeting……Let us help make your event a success!

Featuring:

- **Wedding Decorations**
- **Large Screen, Projector, Podium + Sound System**
- **Off-site catering**
- **Daytime Meetings + Conferences**

THE LODGE MOTEL

Affordable rooms with Northwoods décor. Our classic motel features large rooms with a great patio view. Each room is equipped with a refrigerator, microwave, coffeemaker, WI FI and cable television. The motel is located next to The Steakhouse for convenient access to fine dining and cocktails. If you're here to enjoy the area and do not need pool accommodations, we offer an affordable solution to your Hayward Lakes experience without all the extra hotel amenities.

PLEASE ASK HOW TO GET ON OUR EMAIL LIST FOR SPECIALS!

We offer both cash prices and card prices (4% added) | 20% gratuity on groups of 10 or more
Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.