### SIGNATURE COCKTAILS

THE WILDFLOWER Butterfly Pea Tea Infused Gin, Elderflower Liqueur, Lavender Simply, Lemon Juice 13

BUCKEYE MULE Ohio-Made Buckeye Vodka, Strawberry Agave, Lime, Ginger Beer 12

### SPIRIT FREE COCKTAILS

#### **BLUEBERRY MINT LEMONADE**

House Lemonade, Blueberry Lemon Simple, Mint Leaves, Soda 8

### CARAMEL APPLE CIDER

Cinnamon-Orange Infused Cider, Caramel, Served Hot 7

ICED CHAI LATTE Milk, Chai Latte Mix, Pumpkin Spice 8

#### **TANGERINE SKY**

Fresh Tangerine Juice, Lemon Juice, Rosemary Simple, Lemon Zest & Sugar Rim, Rosemary Sprig 7



## STARTERS

**HEAVENLY BISCUITS** baked from scratch, topped with honey butter 5 for \$7.9

SWEET & SPICY CALAMARI asian red chili glaze, carrots, scallions 15

CRAB & PARMESAN DIP spinach, bread crumbs, served with tortillas 16.5

HUMMUS farm fresh vegetables served with warm pita bread 12

FIRECRACKER SHRIMP tempura dusted, sweet chili aioli, scallions, sesame seeds 15

LOBSTER BISQUE sherry, cream 10

BEST EVER NANTUCKET CLAM CHOWDER 12

## SALADS & SANDWICHES

LAKE HOUSE SALAD romaine, iceberg, cucumbers, tomato, bacon, crispy tortillas, creamy parmesan dressing 11 CLASSIC CAESAR SALAD fine-cut romaine, pecorino romano, herb croutons, house-made caesar dressing 13 FALL CHOPPED SALAD baby kale, arugula, napa cabbage, red onion, apples, candied pecans, goat cheese, pear vinaigrette 12

ADD TO ANY SALAD organic chicken 7 | atlantic salmon\* 9

CRISPY COD FISH SANDWICH american cheese, lettuce, tomato, tartar sauce, lake house slaw 17.9 DOUBLE STACKED SMASH CHEESEBURGER\* american cheese, lettuce, tomato, special sauce, thin cut french fries 19 NASHVILLE HOT CHICKEN SANDWICH with chef krissy's house-made pickles, lettuce, mayo, thin cut french fries 18

## LAKE HOUSE SPECIALTIES

GRILLED ATLANTIC SALMON SALAD\* baby arugula, potato straws, tomatoes, lemon vinaigrette 21 CEDAR PLANK ROASTED ATLANTIC SALMON\* lake house slaw, thin cut french fries 28 ALE BATTERED FISH & CHIPS lake house slaw and thin cut french fries 23 LEMON PARMESAN CHICKEN pan-seared crispy, arugula salad, lemon vinaigrette 24 LINDEY'S LOBSTER ROLL chilled maine lobster, tarragon mayo, chips 28

### ENTREES

WALT'S SHRIMP PLATTER fried shrimp, firecracker sauce, lake house slaw, fries 23

LAKE ERIE WALLEYE sautéed walleye, ritz cracker crusted, black eyed peas, bacon, onion, tomato, buttery clam broth 24

CRISPY CHICKEN STRIP PLATTER thin cut french fries, house-made BBQ sauce 19

**CREEKSTONE PRIME RIBEYE** 150z, heirloom tomato & mozzarella salad, thin cut french fries MP

## SIDES 7 EACH

LAKE HOUSE SLAW • STEAMED BROCCOLI WITH MASCARPONE BUTTER HOUSE-MADE GRITS • THIN CUT FRENCH FRIES



## BRUNCH AT THE LAKE HOUSE! - JOIN US SATURDAY & SUNDAY 11AM-3PM

#### PARTIES OF 8 OR MORE ON ONE CHECK PLEASE AND 20% GRATUITY WILL BE ADDED.

\* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illness. Please notify us of any food allergies; not every ingredient is listed, and your well-being is important to us. FLATS/DINNER.10.2.2023-1

# LIFE AT THE LAKE

Growing up in restaurants we learned it's a ton of hard work and there are NO SHORTCUTS when it comes to QUALITY, FRESHNESS and SOURCING LOCAL. For a week each summer, our break from the hard work was a little lake house in Michigan where we enjoyed lake life...boating, beach time, bonfires and INCREDIBLY FRESH, simple FAMILY COOKED MEALS at a long table.



The kids would boat to the general store to get FRESH VEGETABLES and ORGANIC MEATS that came from Coveyou Market (est. 1874), or Farmer Bill's house (est. 1888). It was FARM-TO-TABLE FRESH eating long before it ever became a marketing movement or idea. The kids, once they were older and mom and dad were back home, would turn the lake house to a PARTY FUN HOUSE Every day and every night spontaneous parties would occur at the LAKE HOUSE. There is just something special about a PLACE BY THE WATER.





# HANDCRAFTED COCKTAILS

LAKE HOUSE MARGARITA

Lunazul Blanco, Triple Sec, Lime Juice, Agave 11

COASTAL PALOMA Lunazul Reposado, Grapefruit Juice, Lime Juice, Agave, Pink Pepper-Corn Salt Rim 12 BUCKEYE MULE

Ohio-made Buckeye Vodka, Strawberry Agave, Lime, Ginger Beer 12

MAPLE OLD FASHIONED Larceny Bourbon, Maple Simple, Black Walnut Bitters, Angostura Bitters, Luxardo Cherry 13

LEO'S LEMONADE Ohio-made Buckeye Vodka, House-made lemonade 11

LAKE BREEZE Absolut Grapefruit, Lemon Juice, Cranberry Juice, Pope's Blueberry Lemon 11

DOCKSIDE DAIQUIRI Bacardi Mango Chile, Ancho Reyes, Simple, Lime Juice, Tajin Rim 12

**CRAN-APPLE MULE** Apple Vodka, Cinnamon Simple, Cranberry Juice, Lime Juice, Ginger Beer 12

AIN'T MIS-BEE-HAVIN' Bulleit Bourbon, Pomegranate Liqueur, Honey Simple, Lemon Juice 12

**THE WILDFLOWER** Butterfly Pea Tea Infused Gin, Elderflower Liqueur, Lavender Simple, Lemon Juice 13

CUYAHOGA CIDER Bulleit Rye, Caramel Whiskey, Hot Apple Cider 11

# BOTTLES & CAN BEER (ask about our seasonal beers)

SIBLING REVELRY Red Ale 6.5 SIBLING REVELRY Olly Olly Pale Ale (GF) 7 FAT HEAD'S Sunshine Daydream IPA 6.5 GREAT LAKES Elliot Ness Amber 7 GUINNESS DRAUGHT Stout 7.5 HIGH NOON HARD SELTZER 8.5 LEFT HAND Milk Stout 7 SEASONAL CIDER Rotation 7 STELLA ARTOIS 7 MICH ULTRA 5 CORONA EXTRA 6 BUDWEISER 5 BUD LIGHT 5 MILLER LITE 5 ATHLETIC BREWING CO n/a 7 HEINEKEN 0.0 n/a 7

# DRAFT BEER 1602

SIBLING REVELRY Lindey's Lake Lager 8 SIBLING REVELRY IPA 8 FAT HEAD'S Bumble Berry 8 DOWNEAST Cider 8

# WHITES

CHARDONNAY

Lakegirl, California 11/42 Mer Soleil, California 14/58 Cakebread, Napa 85

**PINOT GRIGIO** Alverdi, Italy 10/38 Due Torri, Italy 12/45

SAUVIGNON BLANC Giesen, New Zealand 10/38 ALASKAN White Ale 8 GREAT LAKES Dortmunder 8 PLATFORM HAZE JUDE Hazy IPA 8 SEASONAL ROTATION 8

# REDS

CABERNET SAUVIGNON Lakegirl, California 11/42

Michael Pozzan, California 14/54 Iron & Sand, Paso Robles 15/56 Cakebread, Napa Valley 120

MERLOT Coppola Diamond, California 12/45

### PINOT NOIR

So with this spirit, we bring you Lindey's Lake House, A CASUAL, FUN, SOCIAL PLACE where our commitment TO FRESH, FARM-TO-TABLE AND FUN IS OUR WAY OF LIFE, all year long. Enjoy!

The Doody Family, Pat Granzier, Managing Partner Brad Vande Velde, GM, Greg Sears, Executive Chef, Krissy Myer, Executive Sous Chef Ferrari Carano Fumé Blanc, Sonoma 12/45

### ROSÉ

Chateau Ste. Michelle, Washington 10/38 Whispering Angel, Cotes de Provence 14/54

### RIESLING

Dr. L, Germany 10/38

### WHITE BLEND

Caymus Conundrum, California 12/46

#### SPARKLING

Poema Cava Brut, Spain 9/34

Arius, California 11/42 Elouan, Oregon 13/50 Belle Glos Clark & Telephone, California 70 **MALBEC** Hey Malbec!, Argentina 12/45 **RED BLENDS** Troublemaker, California 11/42 Caymus Conundrum, California 12/46 Complicated, Monterey 14/54