

APPETIZERS

STEAK MEDALLIONS BLACKENED AND BLUE CHEESE CRUSTED WITH A CABERNET WINE SAUCE	12.99
SPINACH & ARTICHOKE FONDUE TOPPED WITH 3 CHEESES; SERVED WITH HOMEMADE GARLIC ROUNDS	11.99
NACHOS CRISP TORTILLA CHIPS COVERED WITH MELTED JACK AND CHEDDAR CHEESES, TOPPED WITH FRESH TOMATOES, JALAPEÑOS AND GREEN ONIONS, GUACAMOLE, SOUR CREAM AND SALSA SERVED ON THE SIDE	8.99
ADD GRILLED CHICKEN BREAST	3.99
ADD 8 OZ SIRLOIN STEAK	6.99
SHRIMP DEJONGHE 6 JUMBO SHRIMP TOPPED WITH A HOMEMADE DEJONGHE BUTTER CRUST BAKED TO PERFECTION	12.99
LAKEVIEW SAMPLER MOZZARELLA STICKS, GRILLED CHICKEN QUESADILLA, BRUSCHETTA AND FRIED CALAMARI	18.99
SAGANAKI IMPORTED GREEK CHEESE FLAMED TABLE-SIDE WITH METAXA BRANDY	8.99

FRESH BRUSCHETTA TOASTED GARLIC ROUNDS WITH FRESH ROMA TOMATOES, RED ONIONS, BASIL, OLIVE OIL AND GOAT CHEESE HEAPED ATOP	8.99
SHRIMP COCKTAIL (5) JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE	11.99
STEAKHOUSE FLATBREAD TOASTED FLATBREAD WITH GRILLED SIRLOIN, ARUGULA, BLUE CHEESE CRUMBLES, MONTERREY JACK AND A BOLD BALSALMIC REDUCTION	13.99
MOZZARELLA STICKS SERVED WITH A TOMATO BASIL SAUCE	8.99
CALAMARI LIGHTLY DUSTED IN SEASONED FLOUR AND FRIED GOLDEN BROWN; SERVED WITH COCKTAIL SAUCE OPAH STYLE! - LIGHTLY BREADED THEN SAUTÉED WITH OLIVE OIL, CRUSHED RED PEPPER, OREGANO AND FRESH GARLIC - ADD 1.00	12.99
GRILLED CHICKEN QUESADILLAS TENDER ALL WHITE MEAT CHICKEN WITH MELTED CHEDDAR AND MONTERREY JACK CHEESES; SERVED WITH SALSA, GUACAMOLE AND SOUR CREAM	11.99

ENTRÉES INCLUDE FRESH VEGETABLES, HOMEMADE SOUP OR SALAD AND CHOICE OF POTATO
SUBSTITUTE: BAKED FRENCH ONION SOUP - 3.50 LAKEVIEW WEDGE SALAD - 3.50

STEAKS

VOTED BEST STEAKS OF THE FOX
THREE YEARS IN A ROW.
THANK YOU!



ALL JIMMY'S STEAKS AND PRIME RIB ARE USDA CHOICE OR HIGHER AND HAND-CUT TO PERFECTION

TOPPERS: MUSHROOMS, ONIONS, BLUE CHEESE CRUST, GOAT CHEESE CRUST, HORSE RADISH CRUST OR MELTED BRIE - 3.50 BLACKENED (NO CHARGE)

12 OZ TOP SIRLOIN	21.99
NEW YORK STRIP 14 OZ	29.99
RIB EYE 16 OZ	33.99
QUEEN FILET 7 OZ	29.99
KING FILET 10 OZ	36.99
PRIME RIB SLOW ROASTED OVERNIGHT - AVAILABLE THURSDAY THROUGH SUNDAY	
8 OZ	21.99
12 OZ	28.99
16 OZ	33.99

CAJUN RIBEYE 16 OZ AGED IN OUR 10 SPICE MARINADE WITH TEXAS SHINER BOCK BEER AND GRILLED TO PERFECTION	34.99
THE VIEW TWO 4 OZ FILETS WITH ASPARAGUS SPEARS AND PORTABELLA MUSHROOMS, TOPPED WITH A BOLD CABERNET REDUCTION	29.99
JIMMY'S NEW YORK SPECIALTY 14 OZ NEW YORK STRIP TOPPED WITH THREE DIJON BUTTER CRUSTED JUMBO SHRIMP	33.99

PRIME RIB SPECIAL
THURSDAY NIGHT AND ALL DAY SUNDAY!
8 OZ 20.99 - 12 OZ 27.99 - 16 OZ 32.99
SPLIT DINNER ADD 2.00

LAKEVIEW FAVORITES

MILE-HIGH MEATLOAF GRILLED ANGUS MEATLOAF, TOPPED WITH YOUR CHOICE: BBQ GLAZE OR FRENCH ONION	16.99
GRILLED CHOPS TWO 10 OZ HAND-CUT PORK CHOPS, SEASONED TO PERFECTION	21.99
BABY BACK RIBS DRY-RUBBED, SLOW-ROASTED, SLATHERED IN OUR HOUSE BBQ SAUCE AND CARAMELIZED UNDER OUR 800 DEGREE BROILER	HALF 20.99 FULL 27.99
GRILLED COMBO - PICK TWO 10 OZ GRILLED CHOP (5) JUMBO GRILLED SHRIMP 8 OZ SIRLOIN BBQ RIBS 8 OZ CHICKEN LIMONE BATTERED ALASKAN COD MEATLOAF	25.99

SEAFOOD

FISH AND CHIPS FRESH ALASKAN COD FILET, HAND-BATTERED AND SERVED WITH FRENCH FRIES, TARTAR SAUCE AND LEMON	16.99
GRILLED SALMON FRESH HAND-CUT FILET OF SALMON GRILLED AND DRIZZLED WITH A WHITE WINE LEMON SAUCE	22.99
JUMBO FRIED SHRIMP JUMBO SHRIMP, FRIED GOLDEN BROWN; SERVED WITH HOMEMADE COCKTAIL SAUCE	18.99
WALLEYE ALMOND-DEAN 9OZ FRESH WALLEYE FILET, CRUSTED WITH SLICED ALMONDS AND PANKO BREAD CRUMBS, DRIZZLED WITH BROWNED LEMON BUTTER	20.99

SANDWICHES

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRENCH FRIES AND A PICKLE SPEAR.
SUBSTITUTE SWEET POTATO WAFFLE CUT FRIES 1.99

FILET TIP STEAK ROLL GRILLED TENDERLOIN TIPS TOPPED WITH SAUTÉED ONIONS, MELTED BRIE CHEESE AND ARUGULA; SERVED ON A STEAK ROLL	13.99
GRILLED CHICKEN GRILLED CHICKEN BREAST TOPPED WITH CHEDDAR CHEESE AND BACON WITH LETTUCE AND TOMATO; SERVED ON A TOASTED BUN	12.99
BUFFALO CHICKEN BEER BATTERED CHICKEN BREAST BRUSHED WITH SPICY BUFFALO SAUCE, TOPPED WITH MELTED MOZZARELLA CHEESE; SERVED WITH LETTUCE AND TOMATO ON A TOASTED BUN (SPICY)	12.99
ALASKAN COD SANDWICH BEER BATTERED COD FILET WITH LETTUCE AND TOMATO ON A TOASTED BUN; SERVED WITH A SIDE OF HOMEMADE TARTAR SAUCE	12.99
CLASSIC REUBEN SLOW-ROASTED CORNED BEEF PILED HIGH WITH SAUERKRAUT, MELTED SWISS CHEESE AND HOMEMADE THOUSAND ISLAND DRESSING; SERVED ON MARBLED RYE	12.99

LAKEVIEW BURGERS

10 OUNCES OF FRESH GROUND ANGUS, HAND-PACKED AND GRILLED TO YOUR LIKING; SERVED WITH LETTUCE, TOMATO AND PICKLE	12.99	
BUILD IT YOUR WAY CHOOSE ONE COMPLIMENTARY TOPPING: ADDITIONAL TOPPING 1.00 EACH		
GRILLED MUSHROOMS	BACON	CHEDDAR CHEESE
GRILLED ONIONS	AMERICAN CHEESE	SWISS CHEESE
JALAPEÑOS	BLUE CHEESE	MOZZARELLA CHEESE

DESSERTS

KAY'S KEY LIME PIE	7.00
COLOSSAL CHEESECAKE STRAWBERRY, CHERRY AND CHOCOLATE	7.00
KAY'S WHITE CHOCOLATE BROWNIE SUNDAE	7.50
DOUBLE CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM	7.00
HOMEMADE CARROT CAKE	7.00
HOMEMADE STRAWBERRY SHORTCAKE SERVED WITH VANILLA ICE CREAM	7.00
BROWNIE ICE CREAM SUNDAE	6.00
ICE CREAM SUNDAE	5.00

CHICKEN

TUSCAN CHICKEN & SHRIMP SAUTÉED CHICKEN BREAST WITH JUMBO SHRIMP AND HOMEMADE BRUSCHETTA IN A BROWN BUTTER BALSAMIC SAUCE TOPPED WITH PARMESAN CHEESE	23.99
PARMESAN GIARDINIERA CHICKEN PAN SEARED PARMESAN CRUSTED CHICKEN BREAST TOPPED WITH MILD GIARDINIERA AND FONTINELLA CHEESE	18.99
LEMON & HERB CHICKEN SAUTÉED TENDER BREAST OF CHICKEN WITH HALF-DRIED TOMATOES AND CAPERS WITH A WHITE WINE HERB SAUCE	18.99
HALF ROASTED CHICKEN CERTIFIED ORGANIC FREE-RANGE CHICKEN SERVED WITH YOUR CHOICE OF BBQ OR ROSEMARY AND GARLIC DEMI GLAZE	16.99

PASTA

SERVED WITH SOUP OR SALAD
SUBSTITUTE: BAKED FRENCH ONION SOUP - 3.00
LAKEVIEW WEDGE SALAD - 3.00 GLUTEN FREE PASTA - 2.50

CHICKEN BRUSCHETTA PASTA GRILLED CHICKEN WITH FRESH ROMA TOMATOES, RED ONIONS, BASIL AND OLIVE OIL, TOSSED WITH LINGUINE AND TOPPED WITH PARMESAN CHEESE	18.99
STEAK ALFREDO 8 OZ CHARBROILED SIRLOIN (COOKED TO YOUR LIKING) ATOP MARINATED PORTABELLA MUSHROOMS, BROCCOLI SPEARS AND PENNE PASTA WITH CREAMY ALFREDO	21.99
SHRIMP DIABLO JUMBO SHRIMP, PAN-SEARED WITH CRUSHED RED PEPPER, FRESH GARLIC, BROCCOLI FLORETS, SCALLIONS AND A HINT OF LIME SERVED ON A BED OF LINGUINE	21.99
BAKED CHEESE RAVIOLI & SAUSAGE JUMBO CHEESE FILLED RAVIOLI & SLICED ITALIAN SAUSAGE TOSSED WITH HOMEMADE TOMATO BASIL CREAM SAUCE & BAKED WITH MOZZARELLA CHEESE ADD GRILLED CHICKEN BREAST FOR 3.99	19.99
MEDITERRANEAN PASTA SAUTÉED SPINACH, ARTICHOKE, TOMATOES, AND KALAMATA OLIVES, TOSSED WITH LINGUINE IN HERB INFUSED EXTRA VIRGIN OLIVE OIL, TOPPED WITH FETA CHEESE ADD GRILLED CHICKEN BREAST FOR 3.99 ADD SHRIMP FOR 5.99	17.99
BLACKENED CHICKEN PASTA BLACKENED CHICKEN BREAST, ROASTED RED PEPPERS AND BROCCOLI SPEARS WITH PENNE PASTA IN A CREAMY CAJUN SAUCE ADD ITALIAN SAUSAGE FOR 3.50	18.99

SIDES

VEGETABLE MEDLEY · BROCCOLI · GARLIC MASHED
FRENCH FRIES · BAKED POTATO · BAKED SWEET POTATO 3.50 EACH
GRILLED ASPARAGUS 5.00

SOUPS AND SALADS

LAKEVIEW'S HOMEMADE SOUP OF THE DAY CUP OR BOWL	3.50/4.99
BAKED FRENCH ONION SOUP MADE FROM SCRATCH WITH HOMEMADE GARLIC ROUNDS, TOPPED WITH MELTED MOZZARELLA AND PARMESAN CHEESES	5.99
LAKEVIEW WEDGE FRESH ICEBERG LETTUCE LOADED WITH BLUE CHEESE CRUMBLES, BACON AND TOMATOES	10.99
JEN'S WALNUT SALAD BABY SPINACH, TOMATOES, CUCUMBERS, RED ONIONS, TRAVERSE CITY DRIED CHERRIES, BLUE CHEESE CRUMBLES AND CANDIED WALNUTS SERVED WITH A RASPBERRY VINAIGRETTE	11.99
STEAK SALAD 8OZ GRILLED SIRLOIN (COOKED TO YOUR LIKING) ATOP MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS AND BLUE CHEESE, WITH YOUR CHOICE OF DRESSING	15.99
PAPOU'S GREEK SALAD MIXED GREENS TOSSED WITH FETA CHEESE, KALAMATA OLIVES, TOMATOES, CUCUMBERS, RED ONIONS AND OREGANO WITH HOMEMADE GREEK DRESSING	11.99
CAESAR SALAD CRISP ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH GRATED PARMESAN CHEESE AND HOMEMADE GARLIC CROUTONS	9.99
ADD TO ANY SALAD OF YOUR CHOICE	
8 OZ GRILLED CHICKEN BREAST	3.99
5 GRILLED JUMBO SHRIMP	6.99
9 OZ GRILLED OR BLACKENED SALMON FILET	9.99

LAKEVIEW GRILLE