Dinner Menu

Welcome!

Meet me at the Lake.
Lake Cafe
At Arrowwood

Weekly Specials

Thursdays – ***Asian Fusion – 5 to 9***
Fridays – ***Pasta Bar – 5 to 9***
Sundays – ***Prime Brunch – 8 to 2***

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Chef Specialty

Appetizer

Cajun Crab Cakes
Two hand made lump crab cakes tossed in cajun seasonings with citrus and roasted red pepper sauce and topped with mango salsa. $11 *Half order* $7

Bacon Wrapped Steak Frittata
A half pound of seasoned steak tips wrapped in bacon and flash fried to medium, plated on top of shoestring onions and served with roasted garlic aioli. $10

Onion Rings
Golden fried with trans fat free oil served with deck sauce. $8

Traditional Colossal Shrimp Cocktail
Five shrimp served with cocktail sauce and fresh lemon. $11

Artichoke Spinach Dip
Served with garlic crustini. $8

White Cheddar Cheese Curds $8

Walleye Fingers $10

Nacho Supreme
Tortilla chips topped with seasoned ground beef, black olives, green onion, green pepper, tomato, jalapeño and shredded cheddar cheese, served with salsa and sour cream. $9
With chicken $10 *Add guacamole* 75¢.

Relish On the Rocks
Cucumbers, celery, carrots, olives, roma tomatoes, broccoli, and hearts of palm. Served with ranch dressing. $8

Caprese
Sliced roma tomatoes, fresh mozzarella, fresh basil, olive oil, basalmic vinegar and shredded parmesan. Served with crustini. $8

Grilled Chicken Quesadilla
Chicken breast with bacon, artichoke, spinach, and a blend of cheese toasted between two herb tomato torillas. $9
Half order $6

Chicken Tenders and French Fries
Four strips of chicken served with deck sauce. $9

Cafe Sampler
Buffalo chicken wings, onion rings, potato wedges, jalopeño poppers, and mushrooms. $10

Salads

Salads served with fresh rolls.

DRESSINGS: parmesan peppercorn, lite french, thousand island, ranch, blue cheese, honey mustard, balsamic vinaigrette, poppy seed, fat free ranch, olive oil and vinegar and Italian.

Caesar Salad
All around favorite salad served with crisp romaine, parmesan cheese, chopped egg, tomatoes and croutons. $8
Grilled chicken breast $11
Grilled salmon $12
Grilled shrimp $13

Tropical Coconut Chicken
Coconut encrusted chicken with mixed greens, cucumbers, tomatoes, hearts of palm, and red onion. Topped with fruit salsa and pepitas. $11

Teriyaki Cranberry Salad
Crisp greens with tomato, red onion, cucumbers, pineapple, feta cheese, fresh basil, cranberries, and brown sugar walnuts.
6 oz. of glazed chicken breast $11
4 oz. of glazed salmon $13
5 glazed shrimp $14

Minnesota Cobb Salad
Crisp greens with tomato, egg, avocado and wild rice. Topped with bleu cheese, bacon and grilled chicken. $11

sandwiches

Sandwiches and burgers served with french fries, or chips. Add soup or a side salad for $1.49

Prime Philly Dip
Our slow roasted prime rib sliced thin served on a toasted hogie bun topped with sauteed onions, peppers, mushrooms and Swiss cheese. Served with au jus. $11

Prime Dip
Our slow roasted prime rib sliced thin on a toasted hoagie bun. Served with au jus. $9

Malibu Chicken
Chicken, avocado, sprouts, cucumber, tomato on toasted bun. Served with a side of fruit salsa. $9

Mediterranean Chicken Flatbread
Chicken breast, artichokes, olives with basil pesto, feta cheese and toasted pepitas. $10

Walleye Sandwich
Beer battered and deep fried walleye on toasted hoagie bun with lettuce, tomato, onions and tarter sauce. $12

burgers

HALF POUNDERS

Arrowwood Burger
Half pound fresh burger with bacon, Swiss and American cheeses smothered with sauteed mushrooms and onions served on fresh bun. $10

Elk Burger
Lake cafe original! Locally raised certified lean ground elk. Served with roasted garlic aioli, sauteed onions, and muenster. $12

Firehouse Steak Burger
Another Arrowwood exclusive! USDA choice tenderloin and ribeye are ground with jalapeño bacon for a hearty bite with a kick! Topped with pepperjack cheese and chipotle mayo. $13

Caprese Burger
Fresh basil and fresh mozzarella with roma tomato on toasted herb foccacia. $10

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Pasta

Pasta served with tossed salad and fresh rolls.

Lobster Ravioli
Five lobster stuffed ravioli tossed with fresh mushrooms, broccoli, garlic and red onions in roasted red pepper sauce. $18

Gnocci Andouille
Grilled andouille sausage, potato dumplings with Roma tomato, roasted red pepper, bell pepper, fresh basil and white wine. $17

Seafood & Bowtie Pasta
Shrimp, scallops, and steamed mussels, sautéed in white wine sauce. Served over Bowtie pasta with vegetables and parmesan. $19

Tenderloin Rigatoni
Fresh tenderloin tips with asparagus, mushrooms and fennel deglazed with red wine, tarragon and tomatoes, tossed with rigatoni and topped with feta and toasted pepitas. $18

Fettuccine Alfredo
Fettuccine noodles sauteed in olive oil with fresh garlic, herbs, and cream sauce. Served with shredded parmesan. $12
Add shrimp $4 *Add chicken* $3

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Entitles _____
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Poultry, Pork

Poultry, pork, steaks, and seafood served with choice of soup or house salad, house vegetable and choice of Idaho baked potato, garlic mashed, french fries or house rice blend and fresh rolls.

Chicken Teriyaki
Tender thigh meat, crisp stir fry vegetables and fresh pineapple in housemade teriyaki sauce and served with rice. $15

Blackened Porkchop
8 oz. center cut chop hand seasoned with ancho chili's and cajun seasonings and blackened. Sauce with port wine rhubarb and topped with pickled ginger. Serve over house rice pilaf. $17

Chicken Marsala
Fresh chicken breast sautéed and topped with a marsala wine sauce with onions, mushrooms and a sprinkle of pine nuts. $17

Grilled Prime of Pork
With German bacon dressing over apple kraut pilaf. $18

Artichoke Chicken
A sautéed chicken breast, topped with spinach artichoke cream cheese blend and baked to a golden brown. $16

Spiced Rubbed Ribs
Spiced rubbed and slow roasted with tangy BBQ.
Half rack $17
Full rack $19

Steak

Blackened Ribeye
12 ounce center cut ribeye hand seasoned with ancho chili's and cajun spices. Blackened to order and topped with bleu cheese. Or order ribeye traditionally grilled. $23

Wild De' Burgo
Eight ounce center cut filet grilled to order and served with a decadent garlic, white wine, thyme and butter sauce. $27

Tournedos Newburg
Two four ounce tenderloin medallions grilled to perfection and topped with asparagus, shrimp, lobster in a sauce of deglazed brandy, smoked gouda and cream. $28

Roast Prime Rib Au Jus *(Saturday's only)*
Hand seasoned and slow roasted. 12 oz. Queen cut. $19
16 oz. King cut. $22

Lobster Ravioli with Garlic Butter Sirloin Steak
Tender 6 oz. char grilled sirloin marinated in garlic and butter. Topped with three lobster ravioli and a drizzle of roasted red pepper sauce. $18

Petite Garlic Butter Sirloin
Tender 6 oz. char grilled sirloin marinated in garlic and butter. served over shoestring onions. $15
Add three shrimp and choose from broiled or beer batter. $4

seafood

Fresh Atlantic Salmon
Stuffed with smoked gouda cheese, fresh fennel and topped with roasted garlic aioli then broiled to perfection. $21

Blackened Walleye with Fresh Mango
Topped with mango salsa, and coconut rum sauce. $21

Minnesota Walleye
The elusive one! Enjoy this catch lightly seasoned and broiled, beer batter fried or try our pecan encrusted walleye. $19

Garlic Shrimp and Scallop Scampi
Sauteed in a decadent garlic white wine, thyme butter sauce. Tossed with spinach and bacon. $19

Coconut Encrusted Shrimp
Five coconut encrusted shrimp fried in trans fat free oil. $18

Honolulu Catch of the Day
Market Price
Any fresher and we haul it in off the dock. Flown overnight and challenges our culinary moxxi. Ask server for details.