



LUNCH
FRIDAY-MONDAY: 11AM-4PM
CLOSED TUESDAY-THURSDAY

DINNER
SUNDAY - THURSDAY: 4PM - 9PM
FRIDAY & SATURDAY: 4PM - 10PM

**JOIN US FOR OUR
BREAKFAST BUFFET**
SATURDAY:
9AM-10:30AM
SUNDAY BRUNCH:
9AM - 2PM

STARTERS & BAR SNACKS

Crispy Chicken Tenders | \$12.95
Classic Ranch, BBQ, Buffalo or Lemon-Pepper
Add: French Fries | \$2.00

Spinach & Artichoke Dip | \$7.95
With crispy tortilla chips

CHICKEN WINGS
Plain, Buffalo, BBQ or Lemon-Pepper
8 Wings | \$13.95 • 12 Wings | \$17.95

Quesadilla | \$12.95 ADD: Chicken | \$1.00 Beef | \$1.50
Cheese or veggie quesadilla with peppers, onion
salsa & sour cream

Fried Pickle Chips | \$8.95
Ranch, BBQ, Honey-Mustard or Zesty Orange dip

SOUP & SALAD

Soup du Jour | \$3.95 cup, \$7.95 bowl
Homestyle goodness, ask your server

Tossed Dinner Entrée Salad | \$8.95
Served with your choice of dressing
Add: Grilled Chicken | \$5.95
Grilled Salmon | \$8.95

Small House Salad | \$3.49
or \$1 additional if chosen as side

HEARTY SANDWICHES
SERVED WITH FRENCH FRIES

Awesome Chicken Sandwich | \$13.95
All-natural chicken breast freshly breaded and
fried or grilled and served with lettuce, tomato, onion
and chipotle mayo on a toasted brioche bun

American Grilled Cheese | \$6.95
Classic American grilled cheese sandwich on
whole wheat, white or marble rye

FRESHLY MADE BURGERS

SERVED WITH FRENCH FRIES

Double-Up Burger | \$12.95
Two freshly made grilled ground beef patties with
American cheese atop a toasted brioche bun

Classic Mushroom & Swiss Burger | \$14.95
Sautéed mushrooms, onions and Swiss cheese
on a single patty

Bacon BBQ & Cheddar Burger | \$14.95
Freshly made single patty with BB&C

**HOUSE FAVORITE
ROASTED PRIME RIB**
(Until Sold Out)

Iowa Prime Rib of Beef
with a baked potato, chef’s vegetable,
served with au jus.
Horseradish cream available.

16 oz. | \$29.95 • 12 oz. | \$23.95

MAIN EVENTS

Fish & Chips | \$15.95
Two jumbo fillets, tartar sauce & malt vinegar
with creamy coleslaw

Grilled Chicken Duo | \$16.95
Two 5 oz. chicken breasts grilled and served
with two sides and side sauce (Ranch, BBQ,
Honey-Mustard or Zesty Asian Orange)

White Cheddar Mac & Cheese | \$11.95
Add: Spinach & Mushrooms | \$12.95
Bacon | \$12.95
Lobster | \$24.95
Loaded | \$25.95

Citrus Grilled Salmon | \$18.95
Grilled Atlantic Salmon fillet seasoned with fresh
citrus, topped with our citrus glaze and served
with your choice of two sides

DESSERT ANYONE?
- ASK YOUR SERVER -

SIDES

French Fries | \$2.99 **Sautéed Spinach | \$2.99** **Whipped Potato | \$2.50** **Cottage Cheese | \$2.99**
Baked Potato | \$3.49 **Creamy Coleslaw | \$2.50** **Chef’s Vegetable | \$2.50**

Thoroughly cooking foods of animal origin, such as beef, fish, lamb, poultry or shell stock, reduces the risk of food borne illnesses. Young children, the elderly and individuals with certain medical conditions may be at risk if these foods are consumed raw or undercooked.



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9AM - 2PM

DRINKS

Soft Drinks | \$2.50 (Free Refills)

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew,
Sierra Mist, Sierra Mist Zero, Mug Root Beer, Lemonade

Freshly Ground Coffee | \$2.50 (Free Refills)

Iced Tea or Raspberry Tea | \$2.50 (Free Refills)

Assorted Hot Teas | \$2.99

Juice | \$3.49

Orange, Pineapple, Apple, Cranberry

2% Milk or Chocolate Milk | \$2.95

FROM THE BAR*

Imported or Craft Draft Beer | \$5.00

House Red or White Wine | \$5.00

*Served Dine-In Only

**JOIN US FOR OUR
WEEKEND DINNER BUFFETS
FRIDAY & SATURDAY EVENINGS: 4PM - 10PM**

TO-GO ORDERS

- To-Go Orders are NOT available on Friday or Saturday evenings from 6pm-9pm and on Sunday evenings from 5:30pm-8:30pm
- The restaurant may suspend To-Go orders if the seated guest counts are excessive or if staffing is limited.
- All To-Go orders are subject to a \$1.00 per entrée/sandwich/item surcharge.

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