

DINNER

Vinyl Nights: Thursday 8-11pm
Evening Jazz: Fri/Sat 8:30pm-12am
Event calendar at thelakely.com



SMALL PLATES

SIMPLE SALAD Mixed spring greens with pickled onion, sarvecchio cheese and cider dijon vinaigrette 5

BLUE SALAD Dragsmith Farm microgreens with roasted apple, pickled beets, blue cheese vinaigrette and garlic croutons 9

TROUT CAKES Breaded Rushing Waters' smoked trout cakes with lemon dill remoulade and romaine leaf 12

SOUP Cream of crimini mushroom and Castle Rock smokey blue cheese soup with cider crema 5

ROULADE Harvest Moon Organics chicken breast roulade with Farmstead feta cheese, kalamata olives, spinach, red onion and caper basil oil 13

BLINI Marinated and roasted wild Alaskan sockeye salmon over potato blini and roasted orange cream 12

BURGER* Two Deutsch Farm beef patties with Hook's 10-yr cheddar sauce and cornichon relish. Served on a brioche bun with Lakely potatoes 15

GRILLED CHEESE Double-decker grilled cheese sandwich with Roth gruyere and sauerkraut on wheat bread. Served with housemade 1000 island and Lakely potatoes 13

THE KOLDTBORD

A customizable, sharable tour of the land w/ artisan meats, cheeses, proteins, vegetables, crackers and more for one or for a group. Use the checklist koldtbord menu on your table to order and set your price.

LARGE PLATES

NY STRIP* Seared Wisconsin Meadows grass-fed NY Strip steak with wilted Dragsmith Farm lacinato kale, yukon gold potato puree and shallot bacon ragout 33

PHEASANT Pan-roasted MacFarland pheasant breasts with roasted carrots, celeriac, turnip and rutabaga, served with black walnut cream sauce 31

PERCH Pan-seared wild Canadian lake perch with stew of braised cabbage, native-harvested wild rice, carrots and maple thyme broth 28

PASTA Orecchiette pasta with herbed tomato cream sauce, artichokes, kalamata olives, sauteed leeks, Bleu Mont bandaged cheddar and Dragsmith Farm microgreens 26

TENDERLION Seared Wisconsin Meadows grass-fed beef tenderloin with haricot verts, roasted fingerling potatoes and red wine glace de viande 34

SIX-COURSE TASTING MENU* *A delightful culinary adventure for the entire table*

Let Chef Nathan Berg and The Lakely staff take your entire party on a one-of-a-kind culinary exploration of the best our region has to offer. The six-course path you'll follow will be described as you go and will be different on any given day. To order, the entire table must participate. May be unavailable during peak hours. Ask your server for more details. 60/person

Six-course Wine Pairing 30/person // Six-course Beer Pairing 20/person

DESSERTS

CHEESECAKE

Madagascar vanilla NY-style cheesecake with stewed blueberries 8

CHOCOLATE

Flourless Noel Tanzanian chocolate cake with housemade caramel sauce, toasted almonds and Door County cherries 8

CREME BRULEE

Lavender creme brulee featuring Castle Rock Organic Dairy cream and macerated cranberries 8

AFTER DINNER DRINKS

KOPKE PORTO 10-yr Tawny 10

LUSTAU AMONTILLADO "LOS ARCOS" Sherry 10

DARON Calvados 7

CERBOIS VSOP Armagnac 9

BACHE GABRIELSEN Cognac 8

D'USSÉ VSOP Cognac 9

REMY MARTIN VSOP Cognac 9

FERNET-BRANCA Amaro 6

ST. GEORGE'S BRUTO AMERICANO Amaro 6

KICKAPOO COFFEE French press / sm 5 / lrg 8

RISHI TEA Various flavors 2.5

"...to the real cook, the execution of a recipe requires something more than a paint-by-numbers approach. That something more includes the love you feel for those you cook for, your openness to the evidence of your senses, and the reverence you feel before the bounty of creation."
- Alice Waters

