

## LUNCH TO SHARE OR NOT

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- **LOADED FRIES**

Hand-cut frites, red wine reduction, truffle salt, Eichten's cheese, mushrooms

**\$11**

- **BEER BATTERED EICHTEN'S CHEESE CURDS**

Smoked ketchup, spicy buttermilk ranch

**\$10**

- **SMOKED HICKORY CHICKEN WINGS**

Barbecue sauce, fried brussels sprouts, jalapeño

**\$14**

- **PORK BELLY**

Honey and garlic roasted pork belly, jalapeno creamed corn

**\$14**

## SIMMERED & TOSSED

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- **ROASTED TOMATO SOUP**

Cup **\$8**

Bowl **\$10**

- **SMOKED CAULIFLOWER BISQUE**

White cheddar gougere

Cup **\$8**

Bowl **\$10**

- **CAESAR SALAD**

Baby gem lettuce, parmesan crostini, kalamata olive oil, house made caesar dressing

Side **\$8**

Meal **\$14**

- **FIRELAKE SALAD**

Hand-picked greens, dates, heirloom cherry tomato, cornbread croutons, Nueskes bacon, roasted corn, Maytag blue cheese, honey lavender dressing

Side **\$9**

Meal \$15

- **CHARRED ROASTED CORN SALAD**

Pico de gallo, avocado, cucumber, queso fresco, crispy tortilla chips,  
chipotle ranch, roasted corn

Side \$9

Meal \$15

- **ADD TO ANY SALAD**

Rotisserie Chicken \$6

Shrimp (3) \$8

Salmon\* \$8

Flat Iron Steak\* \$10

## GRILL ~ ROTISSERIE

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- **FLAT IRON STEAK FRITES\***

8oz prime all-natural beef, Northwoods grilling spice, hand-cut frites,  
Boundary Waters steak sauce

\$29

Make it Loaded + \$3

- **PAN ROASTED SALMON\***

Lemon-kalamata risotto, smoked tomato-fennel jam

\$34

- **BBQ SHORT RIBS**

Seasoned potato wedges and cornichons

\$32

- **CALABRIAN SMOKED PORK RIBS**

Half slab, calabrian chili bbq, skillet corn bread

\$19

- **FIRELAKE HALF ROTISSERIE CHICKEN**

Sour cream herb mashed potatoes, natural jus

\$24

## EXPRESS LUNCH

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- **CHOICE OF SOUP, ENTREE & DESSERT**

\$22

- **CHOICE SOUP:**

Roasted Tomato Soup  
Smoked Cauliflower Bisque

- **CHOICE ENTREE:**

**Caesar Salad:** with Rotisserie Chicken or Salmon

**Charred Roasted Corn Salad:** with Flat Iron Steak or Salmon

**Pulled Rotisserie Chicken:** Barbecue sauce, crispy onions, fire & ice pickles, buttery bun

- **CHOICE DESSERT:**

Lemon Cake

Chocolate Bean

Tiramisu

## OVEN

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- **ROTISSERIE CHICKEN FLATBREAD**

Barbecue rotisserie chicken, green onion, Jack cheese  
\$17

- **PORK BELLY FLATBREAD**

Pork belly, queso fresco, blueberry preserve, baby arugula  
\$18

- **MARGHERITA FLATBREAD**

Heirloom tomato, mozzarella di bufala, basil  
\$16

- **FENNEL SAUSAGE FLATBREAD**

Aged mozzarella, roasted garlic, spicy tomato sauce  
\$16

## HANDCRAFTED SANDWICHES

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All sandwiches include choice of house made french fries, onion rings or house salad

- **BIG MARINO BURGER\***

10 oz prime beef, candied thick bacon, aged Wisconsin cheddar, sunny side egg, fried onion strings, side of dirty fries, bacon fat brioche bun  
\$19

- **FIRELAKE BURGER\***

Prime beef, American cheese, dill pickle, chipotle sauce, shaved white onion, shaved lettuce, brioche bun

\$16

- **HIGH PLAINS BUFFALO BURGER\***

Caramelized onions, smokehouse bacon, AmaBlu cheese crumbles, lettuce, tomato, mustard-mayo, brioche bun

\$16

- **FIELD BURGER**

Black bean, sweet corn, chick pea burger, crisp onion, ginger avocado mayo, wild mushroom, lettuce, tomato, pickled vegetables, multi-grain bun

\$15

- **PULLED ROTISSERIE CHICKEN**

Barbecue sauce, crispy onions, fire & ice pickles, buttery bun

\$16

- **HONEY MUSTARD CHICKEN CLUB**

Grilled chicken breast, bacon, avocado, roasted pepper, red onion, honey mustard, Monterey jack, brioche bun

\$17

- **REUBEN SANDWICH**

Corned beef, Swiss cheese, sauerkraut, Russian dressing on marble rye

\$19

- **FIRELAKE HOT BEEF**

Prime rib, pepperoncini, green peppers, giardiniera, natural jus, hoagie roll

\$18

- **SHRIMP & LOBSTER SALAD**

On a brioche roll with sliced tomato and avocado, house-made chips

\$23

## HOUSE SPECIALTIES

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- **YELLOW PERCH**

Pan fried yellow perch, lemon aioli, arugula, heirloom tomatoes, shaved parmesan salad

\$33

- **CIDER FISH & CHIPS**

Mushy peas, tartar sauce, thick cut fries

**\$21**

- **COFFEE RUBBED SMOKED BRISKET**

Smoked almond sauce, green chile cheese grits, tobacco onions

**\$20**

- **ROTISSERIE VEGETABLE PASTA**

Pappardelle pasta, vegetable ragu, parmigiano reggiano, Parsley

**\$26**

## **FROM THE FOUNTAIN**

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- **SOFT DRINKS**

Coke | Diet | Sprite

**\$4**

- **BOTTLED WATER**

San Pellegrino | Aqua Panna

**\$7**

- **S'MORES ROOT BEER FLOAT**

**\$10**

- **ORANGESICLE FLOAT**

**\$10**

- **WHITE CLAW SELTZER**

Mango, grapefruit, blackberry

**\$7**

- **ICED TEA**

**\$5**

- **STARBUCKS COFFEE**

Regular or decaffeinated

**\$5**

**We are happy to split plates upon request for an additional \$3.00**

**Substitutions are subject to additional charges**