



THE SHOE

LAKEVIEW DINING & SPIRITS



STARTERS

Crispy Calamari

lightly breaded, flash-fried, cocktail sauce
best enjoyed with Sauvignon Blanc

17

Spinach Artichoke Dip

creamy, baked, served with toasted corn chips
best enjoyed with Chardonnay

16

Jumbo Wings

crispy, tossed in buffalo, huck habanero, or honey garlic
best enjoyed with a mango habanero margarita

16

Coconut Shrimp

panko-crusted shrimp, orange marmalade sauce
best enjoyed with Sauvignon Blanc

16

Garlic Cheese Curds

Wisconsin white cheddar, garlic breaded, chipotle aioli
best enjoyed with red blend

12

Steak Bites

Cajun-spiced bison bites, creamy blue cheese dressing

18

Burnt Ends

smoked pork belly, signature sauce
best enjoyed with Pinot Noir

17

Bread Basket

baked sourdough rolls
cinnamon honey butter | huckleberry butter

6

SOUP & SALAD

Signature Bison Chili

bowl of chili garnished with scallions
best enjoyed with 6th Sense Syrah

8

Bison or Beef Steak Salad

romaine lettuce, red onion, tomato, mushrooms, blue cheese crumbles

best enjoyed with 6th Sense Syrah

22

Grilled Chicken Cobb

romaine lettuce, grilled chicken, tomato, bacon, avocado, black olives, egg, blue cheese crumbles

16

Classic Caesar

romaine lettuce, Caesar dressing 11

ADD ON: Chicken +6 | Shrimp +12 | Steak +12

garden salad substitute available

BURGERS

Blackhorn Bison Burger

1/3 lb locally raised bison, brioche, choice of side
best enjoyed with 6th Sense Syrah

16

Flathead Monster

half-pound beef or bison burger, choice of side
best enjoyed with Cabernet

20

Steakhouse Burger

1/3 lb beef burger, choice of side
best enjoyed with red blend

16

Bison Healthy Choice

1/3 lb locally raised bison, cottage cheese, tomato, avocado

16

Burger Add-Ons

bacon +3, grilled onion +2, extra patty +7, egg +2, jalapeno +2

Sides

garlic fries +2, cheese fries +2, sweet potato fries +2, onion rings +2



STEAKS

Your choice of Hand-Cut Steak or Locally Raised, Farm-to-Table Bison
simply seasoned, finished over open flame, choice of two sides



COWBOY RIBEYE

14oz | 39

FILET MIGNON

8oz | 42

NEW YORK STRIP

12oz | 34

TOP SIRLOIN

10oz | 28

HERB CRUSTED PRIME RIB | FRIDAY NIGHT

8oz | queen cut 30

12oz | king cut 38

ADD-ONS

shrimp +9 | Cajun seasoning +2 | grilled onions +2 | blue cheese crumbles +2
mushrooms +2 | peppercorn cream sauce +2

SIDES

risotto | mashed potato | baked potato | seasonal veggies | asparagus
cup of Blackhorn Bison chili | seasoned fries
loaded baked potato +3 | garden salad +3 | Caesar salad +3

MAIN DISHES

Herb Marinated Chicken

roasted half chicken, risotto, mushroom sauce
best enjoyed with Pinot Noir
26

Chicken Piccata

fettuccine, lemon wine sauce
best enjoyed with Chardonnay
25

House Fettuccine Alfredo

made-to-order Parmesan garlic cream sauce
best enjoyed with Chardonnay
18
add chicken +6 | shrimp +12 | salmon +15

Southern Fried Chicken

four pieces of crispy broasted chicken
fries, corn, and coleslaw
best enjoyed with Chardonnay
26

Whitefish Dinner

three-piece fried whitefish, lemon butter, herbs
fries, corn, and coleslaw
best enjoyed with Sauvignon Blanc
22

Grilled Salmon

sweet chili glaze, risotto, asparagus
best enjoyed with Sauvignon Blanc
29

Shrimp Scampi

fettuccine, garlic wine sauce, peppers, mushrooms
best enjoyed with Pinot Gris or Chardonnay
29

Bison Bolognese

red wine, herbs, Italian sausage over spaghetti,
includes side salad
best enjoyed with 6th Sense Syrah
24

Salmon Beurre Blanc

fettuccine, signature beurre blanc sauce,
balsamic glaze
best enjoyed with Chardonnay
29

Grilled Shrimp

grilled shrimp skewer
risotto, asparagus
best enjoyed with Pinot Gris or Chardonnay
22

Enjoy destination lakeside dining with locally sourced ingredients and artisanal prepared entrees.

20% gratuity added to parties of six or more

Consuming raw or undercooked items may increase risk of foodborne illness