



APPETIZERS

Reuben or Rachel Nachos

Fried Danish bread, corned beef or roasted turkey, kraut, coleslaw and melted cheese with Thousand Island for dipping Large Order \$15 Small Order \$9

Bluegill Fingers

Lightly fried bluegill with creamy house made tartar sauce. Try them with our pickle dry rub! \$14

Spinach Artichoke Dip (V)

Spinach and artichokes mixed with cream cheese and Parmesan cheese, served with warm pita bread and chips \$12

Wings

10 wings tossed in your choice of sauce: Buffalo, BBQ, Coconut Curry, Curry Dry Rub, Dry Rub, Mango Habanero, Pickle, Ranch Dry Rub, Raspberry, Sticky Asian, Sweet Inferno, or House Tenders or Bone-In \$15

Duck Wings

6 crispy duck wings tossed in Sticky Asian sauce \$13

Mediterranean Hummus & Spicy Feta Platter (V)

Served with pita and fresh veggies for dipping \$13

Chips and Salsa (V)

House fried corn tortilla chips, served with house made tomato salsa and beer queso \$8

Pub Fries

Choice of shredded brisket or pulled bacon, house cut fries, beer cheese, Cotija cheese, crema and pico de gallo \$13

Black and Bleu Bites*

Blackened steak with melted bleu cheese and portobello mushrooms, with horseradish cream \$14

Beer Steamed Mussels

Blue mussels and spicy andouille, steamed in our house IPA coconut curry sauce. Served with two pretzels \$14 Additional Pretzels \$2

Thai Lettuce Wraps

Seasoned diced chicken and veggies, served with lettuce and sweet chili sauce \$12

Pub Pretzel (V)

Authentic German pretzel from Aki's bakery in Minneapolis, served with beer cheese and stone ground mustard \$9

Roasted Cauliflower (V)

Fresh seasoned tri-cauliflower roasted and tossed in buffalo sauce with bleu cheese dressing for dipping \$12

Bob Dip

Chili, beer cheese, refried beans, avocado, salsa, and pico de gallo, topped with crema and Cotija cheese and served with house fried corn tortilla chips \$12

Burrata Bruschetta (V)

Fresh burrata cheese, tomatoes, onions, and basil with balsamic glaze. Served with Parmesan crusted ciabatta \$14

Chip & Dip Trio

Fresh cut potato chips served with our homemade bleu cheese, French onion, and dill pickle dips \$12

SALAD & SOUP

Salads are served with a soft pretzel stick

Thai Chicken Salad

Shredded cabbage and mixed greens tossed with chicken, red peppers, shredded carrots, peanuts, green onions, mint and our Thai peanut dressing \$14

Buffalo Chicken Caesar Salad

Romaine lettuce topped with breaded buffalo chicken, tomatoes, shredded Parmesan cheese and croutons \$14

LBC Salad

Mixed greens, kale, Craisins, grilled chicken, bacon, red onions, red peppers, roasted tomatoes and Cotija cheese with our LBC dressing \$14

Steak Salad

Roasted vegetables (cauliflower, mushrooms, red onion, tomatoes) and tender steak* served over mixed greens and topped with Parmesan, balsamic glaze and olive oil \$16

House Salad (V)

Mixed baby greens, shredded carrots, cucumbers and roasted tomatoes, served with choice of dressing \$9 Add Grilled Chicken \$4 Add Steak* or Walleye \$6

Taco Salad

Grilled chicken, lettuce, corn, black beans, fresh pico de gallo, queso, and Cotija cheese with avocado ranch dressing inside a crispy tortilla shell \$14 Substitute Steak* \$2 (no pretzel stick)

Greek Chopped Salad

Chopped Romaine, Kalamata olives, red onion, cucumber, pepperoncini peppers, feta cheese and roasted tomato \$10 Add Grilled Chicken \$4 Add Steak* or Walleye \$6

Five Onion Soup

Yellow, red, and green onions, leeks and shallots, served with a grilled cheese sandwich \$8

Beef Chili

Made with our house Bloody Mary mix and loaded with ground beef, black beans and kidney beans, topped with crema and Cotija cheese. Served with tortilla chips on the side \$8

EXTRAS: Queso (4 oz) \$4 | Salsa (4 oz) \$4 | Bleu Cheese or Ranch (4 oz) \$4 | Side of Fries, Chips or Sweet Potato Tots \$6



BURGERS AND SANDWICHES

Served with your choice of hand-cut fries, fresh-cut potato chips or sweet potato tots. Gluten-free bun available upon request.

House Burger*

Burger topped with American cheese, lettuce, tomatoes, house-made dill pickles and LBC sauce \$14

Turkey Burger

Hand-pattied white meat turkey, topped with fresh avocado, pico de gallo and Cotija cheese on a pub bun \$12

Bison Burger*

1/3 lb. bison burger topped with pepper-jack cheese, bacon, caramelized onions, cherry BBQ sauce and garlic aioli \$16

Lamb Burger*

1/3 lb. lamb burger over mixed greens with pickled red onions, topped with tzatziki sauce on a pub bun \$16

Chicken or Walleye Torta

Choice of crispy chicken, crispy fried walleye, topped with mayo, lettuce, tomatoes, onions, avocado, refried beans, Cotija cheese and pickled jalapeños on a telera roll
Chicken \$14 Walleye \$15

Pineapple Chicken Sandwich

Grilled or crispy chicken with pepper-jack cheese, pineapple salsa and sweet inferno sauce \$14

Steak Sandwich

Tender steak topped with sautéed peppers, onions, and mushrooms, with garlic aioli on a French baguette \$18

Bacon Patty Melt*

Grilled hamburger topped with pulled bacon, Swiss & American cheese, bacon jam and sautéed onions on grilled pumpernickel bread \$15

Crispy Pork Tenderloin

Hand-breaded pork tenderloin, pickles, lettuce, tomato and Dijon mayo on a pub bun \$15

Pressed Reuben or Rachel

House roasted pulled corned beef or pulled turkey served on pumpernickel bread with melted Swiss cheese, sauerkraut and Thousand Island dressing \$14

Pulled Turkey BLT Melt

Pulled turkey, pulled bacon, Swiss cheese, topped with lettuce, tomato, and mayo on Texas toast \$15

Turkey Dip

Pulled turkey, pepper-jack cheese, garlic aioli on a telera roll, served with turkey au jus \$15

French Dip

Slow roasted top sirloin thinly sliced and topped with melted Swiss cheese and garlic aioli, served on a French baguette with au jus sauce \$15

Add sautéed peppers and onions \$2

Wild Rice Burger (V)

House made wild rice patty topped with portobello mushrooms and pepper-jack cheese with garlic aioli on a pub bun \$14

TACOS, BOWLS & NAAN BREAD

Tacos & Naan Bread served with fresh corn tortilla chips and tomato salsa.

Bowls served over jasmine rice, romaine and black beans.

Fish

Crispy cod fingers, fresh cilantro slaw, sweet chili sauce and Cotija cheese \$15

Al Pastor

House roasted pork, pineapple salsa, shredded four cheese blend and spicy crema \$14

LBC*

Your choice of blackened steak tips or chicken tinga, greens, fresh pico de gallo, Cotija cheese, crema and avocado
Steak Tips* \$15 Chicken Tinga \$14

Kenzie

Brisket, beer queso, pico de gallo, crema, and Cotija cheese \$15

Mahi Mahi

Cajun grilled mahi mahi, pineapple salsa, shredded four cheese blend and spicy crema \$15

NOODLES

Substitute tri-colored cauliflower for any noodles
Served with a soft pretzel stick

Fettuccine Alfredo (V)

Fettuccine pasta tossed with our homemade garlic Parmesan cream sauce \$14

Add Grilled Chicken \$4, Blackened Steak \$6

Pesto Cream Tortellini

Cheese stuffed tortellini, Italian sausage, chicken, roasted tomatoes and mushrooms in a pesto cream sauce \$18

Cajun Chicken Mac n Cheese

Cavatappi pasta, homemade cheese sauce, grilled Cajun chicken, bacon, and fresh pico de gallo \$18

Substitute Brisket \$2

Chicken Parmesan

Fettuccine Alfredo topped with crispy chicken, marinara sauce, Parmesan cheese, served with a Parmesan crusted ciabatta roll (no pretzel stick) \$18

ENTREES

Round of beers for the kitchen \$13

Beef Brisket

House-roasted brisket, topped with BBQ sauce and served with mashed potatoes, a biscuit, and a side of Korean BBQ green beans \$20

Fish and Chips

Six pieces of crispy cod fingers, fried golden brown, served with house-cut fries and coleslaw \$15

Chicken Tenders & Fries

6 chicken tenders served with fresh cut fries, slaw and Tenny sauce \$15

Island Bowl

Choice of grilled chicken, Cajun mahi mahi or pulled pork over jasmine rice, pineapple salsa, avocado, shredded four cheese blend, LBC sauce and furikake seasoning \$18

Stir Fry Bowl (V)

Onion, red peppers, portobello mushrooms, cauliflower, green beans and green onions over jasmine rice \$13
Add chicken \$4, bulgogi beef \$5

Parmesan Crusted Walleye

Pan fried, Parmesan crusted Canadian walleye, topped with herbed butter, served with wild rice and Korean BBQ green beans \$19

Pub Nachos

Fresh tortilla chips, brisket, black beans, queso, shredded lettuce, pico de gallo, Cotija cheese, avocado & crema \$18