

APPETIZERS

Reuben or Rachel Nachos	\$15.25 Large / \$9.25 Small
Fried Danish bread, corned beef or roasted turkey, kraut, coleslaw and melted cheese with Thousand Island for dipping.	
Bluegill Fingers	\$14.25
Lightly fried bluegill with creamy house made tartar sauce. <i>Tell your server if you want them pickled!</i>	
Beer Steamed Mussels	\$14.25
Blue mussels and spicy andouille, steamed in our house IPA coconut curry sauce. Served with two pretzels. <i>Additional Pretzels \$2.</i>	
Wings (Boneless or Bone-In)	\$15.25
10 wings tossed in your choice of sauce: Buffalo, BBQ, Spicy BBQ, Coconut Curry, Dry Rub, Eli's Raspberry, Mango Habanero, Pickle, Ranch Dry Rub, Sticky Asian, Sweet Inferno or House	
Duck Wings	\$13.25
6 crispy duck wings tossed in Sticky Asian sauce.	
Black and Bleu Bites*	\$14.25
Blackened steak* with melted bleu cheese and portobello mushrooms with horseradish cream.	
Chips and Salsa (V)	\$8.25
House fried corn tortilla chips, served with house made tomato salsa and beer queso.	
Roasted Cauliflower (V)	\$12.25
Fresh seasoned tri-color cauliflower roasted and tossed in buffalo sauce with bleu cheese dressing for dipping.	
Burrata Bruschetta (V)	\$14.25
Fresh burrata cheese, tomatoes, onions, basil, Parmesan cheese, olive oil and topped with balsamic glaze. Served with Parmesan crusted bread.	
Thai Lettuce Wraps	\$12.25
Seasoned, diced chicken and veggies, served with lettuce and sweet chili sauce.	
Mediterranean Hummus & Spicy Feta Platter (V)	\$13.25
Served with pita and fresh veggies for dipping.	
Teriyaki Sprouts (V)	\$13.25
Crispy, fried brussel sprouts tossed in teriyaki sauce and topped with sesame seeds and LBC sauce.	
Pub Pretzel (V)	\$9.25
Authentic German pretzel from Aki's bakery in Minneapolis, served with beer cheese and stone ground mustard.	

Spinach Artichoke Dip (V)	\$12.25
Spinach and artichokes mixed with cream cheese and Parmesan cheese, served with warm pita bread and chips.	
Chip & Dip Trio	\$12.25
Fresh cut potato chips served with our homemade bleu cheese, French onion, and dill pickle dips.	
Bob Dip	\$12.25
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.	
Pub Fries	\$13.25
Choice of shredded brisket or pulled bacon, house cut fries, beer cheese, Cotija cheese, crema and pico de gallo.	

SOUP & SALAD

Five Onion Soup	\$8.25
Yellow, red, and green onions, leeks and shallots, served with a grilled cheese sandwich.	
Beef Chili	\$8.25
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.	
Thai Chicken Salad	\$14.25
Shredded cabbage and mixed greens tossed with chicken, red peppers, shredded carrots, peanuts, green onions, mint and our Thai peanut dressing.	
LBC Salad	\$14.25
Mixed greens, kale, Craisins, grilled chicken, bacon, red onions, red peppers, roasted tomatoes and Cotija cheese with our LBC dressing.	
Buffalo Chicken Caesar Salad	\$14.25
Romaine lettuce topped with breaded buffalo chicken, tomatoes, shredded Parmesan cheese and croutons tossed in Caesar dressing.	
Steak* Salad	\$16.25
Roasted vegetables (cauliflower, mushrooms, red onion, tomatoes) and tender steak* served over mixed greens and topped with Parmesan, balsamic glaze and olive oil.	

(V) denotes vegetarian option. * denotes that these items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 2.6% fee will be added to all credit card transactions. To avoid this charge, please pay with cash.

House Salad (V)	\$9.25
Mixed baby greens, shredded carrots, cucumbers and roasted tomatoes, served with choice of dressing. <i>Add Grilled Chicken \$4, Steak* or Walleye \$6</i>	
Taco Salad	\$14.25
Grilled chicken, romaine lettuce, corn, black beans, fresh pico de gallo, queso and Cotija cheese with avocado ranch dressing inside a crispy tortilla shell. <i>Substitute Steak* \$2 (no pretzel stick)</i>	
Greek Chopped Salad	\$10.25
Chopped romaine, Kalamata olives, red onion, cucumber, pepperoncini peppers, feta cheese and roasted tomato with Greek dressing. <i>Add Grilled Chicken \$4, Steak* or Walleye \$6</i>	
Goat Cheese Bistro Salad	\$11.25
Mixed greens, crumbled goat cheese, red onion, candied pecans, strawberries and balsamic vinaigrette. <i>Add Grilled Chicken \$4, Steak* or Walleye \$6</i>	

TACOS, BOWLS & NAAN BREAD

Tacos and Naan Bread served with fresh corn tortilla chips and tomato salsa. Bowls served over jasmine rice, romaine and black beans.

Fish	\$15.25
Crispy cod fingers, fresh cilantro slaw, sweet chili sauce and Cotija cheese.	
Al Pastor	\$14.25
House-roasted pork, pineapple salsa, shredded four cheese blend and spicy crema.	
LBC*	\$15.25 Steak Tips / \$14.25 Chicken Tinga
Your choice of blackened steak tips or chicken tinga, greens, fresh pico de gallo, Cotija cheese, crema and avocado.	
Kenzie	\$15.25
Brisket, beer queso, pico de gallo, crema and Cotija cheese.	
Mahi Mahi	\$15.25
Cajun grilled mahi mahi, pineapple salsa, shredded four cheese blend and spicy crema.	

*EXTRAS: Queso, Salsa, Bleu Cheese or Ranch (4 oz) \$4
Side of Fries, Chips or Sweet Potato Tots \$6
Additional 2oz Sauce \$1*

BURGERS & 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*	\$14.25
Burger topped with American cheese, lettuce, tomatoes, LBC sauce and a side of house-made dill pickles.	
Smash Burger*	\$11.25 Single / \$14.25 Double
Smashed burger topped with American cheese, shredded lettuce, tomato, pickles and roasted tomato aioli on a pub bun.	
Bison Burger*	\$16.25
1/3 lb. bison burger, pepper-jack cheese, bacon, caramelized onions, cherry BBQ sauce and garlic aioli.	
Turkey Burger	\$13.25
Hand-pattied white meat turkey burger topped with avocado, pico de gallo, and Cotija cheese on a pub bun.	
Lamb Burger*	\$16.25
1/3 lb. lamb burger over mixed greens and pickled red onion, topped with tzatziki sauce and served on a pub bun.	
Wild Rice Burger (V)	\$14.25
House made wild rice patty topped with portobello mushrooms, pepper-jack cheese, lettuce and tomato with garlic aioli on a pub bun.	
Crispy Pork Tenderloin	\$15.25
Hand-breaded pork tenderloin, pickles, lettuce, tomato and Dijon mayo on a pub bun.	
Torta Sandwich	
Your choice of meat with mayo, lettuce, tomatoes, onions, avocado, refried beans, Cotija cheese and pickled jalapeños on a telera roll.	
	Chicken \$14.25
Walleye, Crispy Pork, Double Smash Burger* or Steak* \$15.25	
Reuben or Rachel	\$14.25
House roasted pulled corned beef or pulled turkey with melted Swiss cheese, sauerkraut and Thousand Island dressing, served on pumpernickel bread.	
Bacon Patty Melt*	\$15.25
Grilled hamburger topped with pulled bacon, Swiss & American cheese, bacon jam, and sautéed onions on grilled pumpernickel bread.	
French Dip	\$15.25
Slow roasted top sirloin, thinly sliced and topped with melted Swiss cheese and garlic aioli, served on a French baguette with au jus sauce. <i>Add peppers and onions \$2.</i>	
Turkey Dip	\$15.25
Pulled turkey, pepper-jack cheese and garlic aioli, served on a telera roll with turkey au jus sauce.	

Pineapple Chicken Sandwich	\$14.25
Grilled or crispy chicken with pepper-jack cheese, pineapple salsa and sweet inferno sauce.	
Pulled Turkey BLT Melt	\$15.25
Pulled turkey, pulled bacon, Swiss cheese, topped with lettuce, tomato, and mayo on your choice of Texas toast or as a wrap.	
Steak* Sandwich	\$18.25
Tender steak* topped with sautéed peppers, onions, and mushrooms, with garlic aioli on a French baguette.	
Birria Dip	\$16.25
Roasted brisket, grilled Cotija cheese, onions and cilantro on a telera roll served with consommé for dipping.	

NOODLES

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

Fettuccine Alfredo (V)	\$14.25
Fettuccine pasta tossed with our homemade garlic Parmesan cream sauce. <i>Add Grilled Chicken \$4, Blackened Steak or Grilled Shrimp \$6</i>	
Pesto Cream Tortellini	\$18.25
Cheese stuffed tortellini, Italian sausage, chicken, roasted tomatoes and mushrooms in a pesto cream sauce.	
Cajun Chicken Mac n Cheese	\$18.25
Cavatappi pasta, homemade cheese sauce, grilled Cajun chicken, bread crumbs, bacon and fresh pico de gallo. <i>Substitute Brisket \$2</i>	
Chicken Parmesan	\$18.25
Fettucine Alfredo topped with crispy chicken, marinara sauce, Parmesan cheese, served with a Parmesan crusted ciabatta roll (no pretzel stick).	

DESSERTS

Honey & Mackies Ice Cream	\$6.25 Large Scoop
<i>Ask your server for todays flavors</i>	
Cheesecake Funk	\$10.25
<i>Original, Gluten Free, Seasonal Flavor</i>	
Homemade Chocolate Chip Cookie Jar	\$7.25
Homemade Flourless Brownie Jar	\$8.25
Brownie or Chocolate Chip Cookie Sundae	\$10.25
Cheesecake Nachos	\$12.25

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ENTREES

Round of beers for the kitchen \$13

Jagerschnitzel	\$19.25
Crispy, breaded pork with rich mushroom gravy, served over spaetzle noodles.	
Jambalaya	\$21.25
Shrimp, chicken, and andouille sausage with creole sauce and green onion over jasmine rice.	
Steak* Stroganoff	\$22.25
Grilled, tender steak* over spaetzle noodles with a mushroom gravy, green onions and crema.	
Beef Brisket	\$20.25
House-roasted brisket, topped with BBQ sauce and served with mashed potatoes, a biscuit, and Korean BBQ green beans.	
Fish and Chips	\$15.25
Six pieces of crispy cod fingers, fried golden brown and served with house-cut fries and coleslaw.	
Chicken Tenders & Fries	\$15.25
6 chicken tenders served with fresh cut fries, coleslaw and Tendency sauce.	
Island Bowl	\$18.25
Choice of grilled chicken, Cajun mahi mahi or pulled pork over jasmine rice, with pineapple salsa, avocado, shredded four cheese blend, LBC sauce and furikake seasoning.	
Stir Fry Bowl (V)	\$13.25
Onions, red peppers, portobello mushrooms, cauliflower, green beans and green onions over jasmine rice. <i>Add Grilled Chicken \$4, Bulgogi Beef \$5</i>	
Pub Nachos	Brisket or Grilled Chicken \$18.25
Fresh tortilla chips, choice of meat, shredded lettuce, queso, black beans, pico de gallo, Cotija cheese, avocado & crema.	
Parmesan Crusted Walleye	\$19.25
Pan-fried, Parmesan crusted Canadian walleye topped with herbed butter, served with Korean BBQ green beans and wild rice.	
Crispy Buffalo Shrimp Basket	\$16.25
Crispy buffalo shrimp served with slaw, fries, blue cheese and celery.	
Brisket Birria Ramen	\$19.25
Slow roasted brisket, ramen, chopped onion, cilantro and lime over consommé.	

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Side of Fries, Chips or Sweet Potato Tots \$6
Additional 2oz Sauce \$1*