

ENTREES

All entrees are served with a Lake House salad

Filet Mignon with Béarnaise Sauce \$42

A premium cut of tender, juicy filet mignon, grilled to perfection and finished with a classic béarnaise sauce of tarragon, shallots, and butter. Elegant, flavorful & melt-in-your-mouth tender

Ribeye Steak \$36

16oz wet aged Nebraska beef, grilled to your temperature specifications, topped with an herbal compound butter. Served with sautéed seasonal vegetable and starch of the day

New York Strip Steak \$32

14oz aged strip loin, grilled to your liking, topped with an herbal compound butter. Served with sautéed seasonal vegetable and starch of the day

Walleye and Chips \$28

Walleye filet beer battered and fried, served with French fried potatoes and house made tarter sauce

Grilled Salmon with Champagne Cream \$26

A tender filet of salmon, flame-grilled to perfection and finished with a velvety Champagne cream sauce infused with shallots and a touch of lemon. Served alongside our sautéed seasonal vegetable and starch of the week

Chicken Cordon Bleu \$24

Crisp breaded chicken breast filled with smoked ham and melted Swiss cheese, served with a rich hollandaise sauce, sautéed seasonal vegetables and starch of the day. A refined take on a classic

Penne alla Vodka with Chicken \$22

Penne pasta tossed in a rich, creamy tomato-vodka sauce with a touch of garlic, parmesan, and fresh herbs. Topped with tender grilled chicken breast for a hearty, flavorful Italian classic

Chicken Fried Chicken \$20

Hand battered fried chicken served with white gravy, starch of the day and sautéed seasonal vegetable

DESSERTS

Ask your server for our delicious
fresh desserts of the day

PIZZA SHOP

Hand Tossed Crust or Cauliflower Crust

Crab Rangoon \$20

Crab infused cream cheese, bacon, roasted red peppers, sweet Thai chili and fried wontons

Supreme \$20

All the meat and all the veg

Philly Cheesesteak \$18

Layered with creamy house-made beer cheese, topped with tender steak, sautéed onions, peppers, and mushrooms, then finished with our 5-cheese blend

The Meat \$18

Hamburger, sausage, ham, pepperoni, and bacon

The Veg \$18

Green and red bell peppers, onions, black olives, mushrooms, and tomato

Single Topping \$16

Choose any single ingredient with classic red sauce and our 5-cheese blend

Cheese & More Cheese \$15

This is pretty self-explanatory

Additional Toppings:

Hamburger

Bacon

Pepperoni

Sausage

Chicken

Shrimp

Onion

Mushroom

Tomato

Green Pepper

Black Olives

Jalapeño

Banana Peppers

Sauerkraut



Image provided by Ryley Hogg

THE
NAUTICAL ROSE

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THINGS TO SHARE

Wings Classic Bone-In

5 wings \$8 / 10 wings \$14 / 15 wings \$20

Buffalo, BBQ, Sweet Thai Chili, Garlic Parmesan

Nauti Mess \$13

Fresh guacamole surrounded by green chili queso, shredded chicken and topped with raja con crema, served with crisp corn tortilla chips

Onion Rings \$12

Thick cut, sweet white onions beer battered and fried golden, served with horseradish-honey dipping sauce

Hot Salted Pretzel \$12

Freshly made pretzel basted with butter and sprinkled with sea salt, served with beer cheese dipping sauce

Garlic Bacon Cheese Bread \$10

Golden toasted bread layered with melted mozzarella, topped with smoky bacon and garlic parmesan. Finished with a sprinkle of fresh herbs for a savory shareable indulgence

Dragon Tots \$14

Crispy fried white potato tots with Sweet Thai chili and crab infused cream cheese

Pot Stickers \$13

Delicate dumplings filled with pork, cabbage and seasonal root vegetables, skillet browned and simmered in white wine, served with soy sauce and spicy chili oil

BURGERS

All burgers come with your choice of French fries, tots or onion rings

Nauti Burger \$14

A half-pound of Nebraska grilled ground beef, served on a Kaiser roll with lettuce, red onion, tomato and pickle chips

Bacon Jam Brie Burger \$15

A half-pound of Nebraska grilled ground beef topped with our house made bacon jam with creamy Brie cheese, on a Kaiser roll

Smash Burger Carmella \$15

Two quarter-pound burgers smashed with caramelized onions, topped with our house made smash sauce and cheddar cheese on a Kaiser roll

Hell Fire Smash Burger \$20

Incendiary infused Nebraska ground beef smashed with caramelized onions, topped with hot pepper relish, blue cheese and roasted garlic reaper aioli. As if that isn't enough, we pour our house queso over the top of the Kaiser roll. You may want to have a glass of milk ready at the table. You have been duly warned, this burger will change your life. If you can finish this burger in one sitting, you will receive a free T-shirt

Caramel Apple Burger \$15

Two quarter-pound burgers smashed and layered with melted swiss, crisp apple slices, and smoky bacon, finished with a drizzle of rich caramel sauce. Sweet, savory, and a little unexpected — this burger is fall flavor at its finest

Rodeo Burger \$15

A half-pound of Nebraska grilled ground beef stacked with crispy onion rings, smoky bacon, grilled jalapeno, melted cheddar, and chipotle barbecue sauce, all served on a toasted pretzel bun

HAND HELDS

All sandwiches come with your choice of French fries, tots or onion rings

Prime Rib Steak Sandwich \$18

A juicy 6oz Prime Rib steak topped with sweet, caramelized onions, sautéed mushrooms, and melted Swiss cheese. Served with a side of rich au jus for dipping

Prime Rib French Dip \$16

Tender, thinly sliced prime rib piled high on a toasted pretzel hoagie, layered with melted Swiss cheese. Served with a side of savory au jus

Cranberry Turkey Melt \$15

Thinly sliced smoked turkey breast, bacon, caramelized onions, Swiss cheese, cranberry jelly on a toasted sourdough artisan bread

Street Tacos \$14

Choice of chicken, steak, or shrimp with shredded red cabbage, pico de gallo, pickled red onion and raja con crema, served in griddled flour tortillas

Roasted Garlic BLT on Sourdough \$13

Thick-cut smoky bacon, crisp lettuce, and juicy tomato layered on toasted sourdough bread, finished with a rich roasted garlic aioli. A classic sandwich taken to the next level with bold, savory depth

SALADS

Add an additional protein to your salad for \$5
(Chicken, Steak, Shrimp)

Chopped Caesar's Salad \$12

Romaine lettuce, parmesan cheese, garlic croutons, parmesan crisps, and Caesar dressing

Lakehouse Salad \$12

Mixed greens, tomato, cucumber, and pickled red onions

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.