

# DINNER

Vinyl Nights: Thursday 8-11pm  
Evening Jazz: Fri/Sat 8:30pm-12am  
Event calendar at [thelakely.com](http://thelakely.com)



## SMALL PLATES

**SIMPLE SALAD** Mixed spring greens with pickled onion, sarvecchio cheese and cider dijon vinaigrette 4/7

**BEET SALAD** Roasted Square Roots Farm red & gold beets, caramelized onion, Cedar Grove chevre and microgreens in a roasted orange citronette 11

**TROUT SALAD** Mixed spring greens with Rushing Waters' smoked rainbow trout, roasted crimini mushrooms, green beans and fresno chili vinaigrette 12

**SOUP** Celeriac and Square Roots Farm kale soup with kale chips 4/7

**MAC 'N CHEESE** Macaroni noodles baked in mornay sauce with a quartet of artisan Wisconsin cheeses and topped with crispy onions 11

**POUTINE** Fried Lakely potatoes with Castle Rock Farm's organic cheese curds and crimini mushroom gravy 11

**BURGER** Wisconsin Meadows grass-fed beef burger with Cedar Grove chevre, kalamata olive tapenade and smoked paprika aioli. Served on a brioche bun with Lakely potatoes 14

**QUINOA MELT** Two quinoa patties with caramelized onions, Castle Rock smoked blue cheese and microgreens on a ciabatta bun. Served with Lakely potatoes 13

## THE KOLDTBORD

A customizable, sharable tour of the land w/ artisan meats, cheeses, proteins, vegetables, crackers and more for one or for a group. Use the checklist koldtbord menu on your table to order and set your price.

## LARGE PLATES

**NY STRIP** Seared Wisconsin Meadows grass-fed NY strip steak with autumn vegetables, garlic-wilted kale and pumpkin sage cream sauce 30

**WILD RICE CAKES** Native-harvested wild rice and summer vegetable cakes with coconut curry sauce and microgreens 24

**CHICKEN** Pan-seared Bell & Evans chicken breast with broccoli romanesco, herbed orzo and Door County cherry and garlic glaze 27

**PERCH** Pan-seared wild Canadian lake perch with fried sweet potato gnocchi, rainbow chard and tomato jalapeno cream sauce 25

**COUS COUS** Middle Eastern cous cous with crimini mushrooms, brussels sprouts, roasted McIlquham apples and onions in beer cheese sauce of Bent Paddle Roof Rack and Hook's 10-yr aged cheddar 25

**LAMB** Seared Niman Ranch lamb sirloin with sweet Italian peppers, roasted Square Roots Farm potatoes and rosemary cider reduction 32

## SIX-COURSE TASTING MENU\* *A delightful culinary adventure for the entire table*

Let Chef Nathan Berg and The Lakely staff take your entire party on a one-of-a-kind culinary exploration of the best our region has to offer. The six-course path you'll follow will be described as you go and will be different on any given day. To order, the entire table must participate. May be unavailable during peak hours. Ask your server for more details. 55/person

*Six-course Wine Pairing 30/person // Six-course Beer Pairing 20/person*

## DESSERTS

### POTS DE CREME

Lemon and cranberry pots de creme with honey almond crumble 7

### CHOCOLATE TART

Dark Valrohna chocolate and Kickapoo coffee tart with Door County cherry creme fraiche and toasted almonds 7

### FRY BREAD

Haralson apple fry bread with roasted winter squash ice cream and Lustau sherry caramel sauce 7

## AFTER DINNER DRINKS

KOPKE PORTO 10-yr Tawny 10

WOLLERSHEIM PORT 2014 Ruby 9

LUSTAU AMONTILLADO "LOS ARCOS" Sherry 10

RIVER BEND VINEYARD "BLISS" Dessert Wine 7

DARON Calvados 7

CERBOIS VSOP Armagnac 9

BACHE GABRIELSEN Cognac 8

D'USSÉ VSOP Cognac 9

REMY MARTIN VSOP Cognac 9

KICKAPOO COFFEE French press / sm 5 / lrg 8

RISHI TEA Various flavors 2.5

"The food industry is the nexus of almost all of the major forces in our politics today. It's super closely linked with climate change and ethics. It's the nexus of minimum wage fights, of immigration law, of criminal justice reform, of health care debates, of education. You'd be hard-pressed to find a political issue that doesn't have food implications." - Alexandria Ocasio-Cortez

11.12.18 \* CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



@oxbowhotel