

DINNER

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

THE *Lakely*

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 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 fermented chili vinaigrette 12

SOUP Square Roots Farm roasted winter squash soup with toasted pumpkin seeds and pumpkinseed oil 4/7

POLENTA Seared polenta with Deutsch Farm bacon, Door County cherries, roasted onion and feta with cherry balsamic reduction 13

POUTINE Fried Lakely potatoes with Castle Rock cheese curds and crimini mushroom gravy 11

BURGER Wisconsin Meadows grass-fed beef burger with Widmer's brick cheese spread and tomato bacon chutney. Served on a brioche bun with Lakely potatoes 14

QUINOA MELT Two quinoa patties with caramelized onions, Wildfire 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

SIRLOIN Seared Wisconsin Meadows grass-fed baseball-cut beef sirloin with roasted heirloom carrots, garlic-wilted kale and red wine kalamata sauce 33

CHICKEN Pan-seared Harvest Moon Organics chicken breast with cake of native-harvested wild rice, portabello and haricot verts, served with a roasted cranberry cream sauce 29

TROUT Oven-roasted Rushing Waters' rainbow trout with broccolini, fried purple sweet potatoes and Door County sour cherry buerre blanc 28

RISOTTO Truffle and carrot risotto with roasted celeriac, rutabega, parsnips and turnips, served with LaClare Evalon aged goat cheese 25

LAMB Breaded Smit Farm Icelandic lamb chops with roasted parsnips, stewed French green lentils and housemade horseradish remoulade 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. 60/person

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

DESSERTS

BUDINO
Dark caramel and Bulleit bourbon budino with candied fresh cranberries and creme chantilly 8

CHOCOLATE TART
Dark Valrohna chocolate and Kickapoo coffee tart with Door County cherry creme fraiche and toasted almonds 8

BREAD PUDDING
Apple and cinnamon bread pudding with native-harvested wild rice ice cream 8

AFTER DINNER DRINKS

KOPKE PORTO 10-yr Tawny 10
LUSTAU AMONTILLADO "LOS ARCOS" Sherry 10
DARON Calvados 7
CERBOIS VSOP Armagnac 9
BACHE GABRIELSEN Cognac 8
D'USSÉ VSOP Cognac 9
REMY MARTIN VSOP Cognac 9
FERNET-BRANCA Amaro 6
ST. GEORGE'S BRUTO AMERICANO Amaro 6
KICKAPOO COFFEE French press / sm 5 / lrg 8
RISHI TEA Various flavors 2.5

"...to the real cook, the execution of a recipe requires something more than a paint-by-numbers approach. That something more includes the love you feel for those you cook for, your openness to the evidence of your senses, and the reverence you feel before the bounty of creation."
- Alice Waters

01.05.19 * 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.