

# Appetizers

## Cheesy Spinach Artichoke Dip

Served with soft pita bread \$16  
Option: Extra pita bread: \$5

## Bacon Wrapped Dates <sup>GF</sup>

Bacon wrapped Medjool dates stuffed with spicy chorizo and baked with a smoky pepper sauce \$16

## Tenderloin Beef Tips <sup>GFA</sup>

Served with grilled mushrooms, onions and house made chop sauce \$18

## Calamari

Lightly dusted and fried, served with a black pepper aioli \$16

## Brussel Sprouts

Braised & tossed with sweet chili sauce \$13

## Mussels

Steamed mussels tossed with tomatoes in a lemon beurre blanc sauce, served with texas toast \$16

## Herbed Focaccia Bread

Paired with olive oil \$9

## Classic Caprese <sup>GFA</sup>

Kumato tomatoes, fresh mozzarella, fresh basil, drizzled with olive oil and balsamic fig glaze \$15

# Sandwiches

All sandwiches include french fries or coleslaw  
Upgrade to parmesan truffle fries \$5

## Chicken Tender Basket \$16

## Fish Sandwich

Fried haddock with house tartar sauce \$17

## 8oz Reuben Sandwich <sup>GFA\*\*</sup>

Swirl rye, corned beef, sauerkraut, swiss cheese and thousand island \$17

## Shaved Ribeye Steak Sandwich

Shaved ribeye on a sub bun, with garlic aioli, swiss cheese and sautéed onions \$17

## Lexington Steakhouse Burger (No Modifications, served as is)

Thick cut custom course ground steak patty, fried onion petals, aged white cheddar cheese, bacon, balsamic onion jam, steakhouse aioli, on a pretzel bun. \$21

## Build Your Own Steak Burger <sup>GFA\*\*</sup>

On a potato bun with lettuce, tomato, onion and pickle \$16

\$1.00 each additional topping: Swiss, White Cheddar, American Cheese, Sautéed Onions, Sautéed Mushrooms or Jalapenos  
2.00 each additional topping: Bacon, Fried Egg or Blue Cheese Crumbles

# Soups *A La Carte*

## Soup Du Jour

Homemade daily

*Not available on Friday or Saturday*

Cup \$4 Bowl \$6

Cup \$2 Bowl \$3 Entree upgrade

## Clam Chowder

*Friday and Saturday Only*

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

## Baked French Onion

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

# Salads

## Michigan Cherry Salad <sup>GF</sup>

Mixed greens, tomatoes, goat cheese, pecans, and dried cherries, served with a cherry vinaigrette \$17

## Caesar Salad

Romaine, parmesan and croutons \$14

*Entree upgrade side caesar \$3*

## House Salad

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons \$13

Add to any salad: Chicken \$10 - Salmon \$13 - Shrimp \$15 - Steak \$17

Blue Cheese, Italian, Caesar, Thousand Island, Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic  
All dressings GF **Note: There will be a \$1.00 per serving charge for any extra dressing**

We offer Coke products and Lemonade, Brewed Ice Tea, Milk, Chocolate Milk, Coffee, Hot Tea and Hot Chocolate  
*One free refill: Coke products, Lemonade and Ice Tea*

<b>Bottled Water</b>	sm	lg
Sparkling	4	\$7
Still	4	\$7



*We reserve the right to auto gratuity any guest  
Individual checks will not be permitted for large parties*

The look or taste of well done menu items, is not guaranteed

\*\* A \$3.00 up charge will be added for gluten free bread.

GFA = Gluten Free Available

GF = Gluten Free

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



## Entrees

Served with a choice of an entree side and a side salad or coleslaw  
Upgrade salad or coleslaw to a side caesar or soup

### Bourbon Glazed Chicken GFA

Marinated chicken breast grilled with a bourbon glaze sauce \$25

### Grilled Pork Chops \* GFA

Citrus brined grilled pork loin with Granny Smith Chutney \$27

### Ribeye 12oz \* GFA

Grilled and served with zip sauce \$38

### Filet Mignon 8oz \* GFA

Grilled and served with chop sauce \$41

### Prime Rib 12oz \* GFA

Friday & Saturday after 4pm only  
Au jus and creamy horseradish upon request \$36  
with french onion Au jus add \$3

### Beer Battered Haddock

Beer battered haddock with a side house made tartar sauce \$26

### Sauteed Walleye

Fresh great lakes walleye sauteed with a side house made tartar sauce \$27

### Lake Perch

Lightly dusted and fried with a side house made tartar sauce \$28

### Grilled Salmon GFA

Grilled Scottish salmon served with a choice of cucumber dill sauce or sweet chili sauce \$29

### Snow Crab Legs GFA

1-1/2 pounds Snow Crab Clusters with drawn butter \$MKT

### Coconut Crusted Shrimp

Fried coconut shrimp, served with an orange apricot glaze \$27

### Entree Sides

Steamed Broccoli

Seasonal Vegetable

French Fries

\$5 extra Truffle Fries

Mashed Potatoes

\$1 extra add Gravy

Baked Potato

\$3 extra make Loaded

## House Made Pasta

Experience our Authentic Italian House Made Pasta

Choice of side salad or coleslaw

### Sea Scallops

Pan seared Sea Scallops set atop a creamy casarecce al pesto genovese \$41

### Shrimp Scampi

Sautéed shrimp with sundried tomatoes, spaghetti alla chitarra in a white wine butter garlic sauce \$28

### Chicken Cherry Pasta

Marinated chicken breast over casarecce, in an alfredo sauce, tossed with mushrooms, spinach and dried cherries \$26

## Kids

Limited to 10 and under

Includes a drink \$13

### Chicken Tenders

with fries

### Kids Burger GFA\*\*

with fries  
\$1 extra add Cheese

### Pizza

Cheese or  
Cheese & Pepperoni

### Pasta

Alfredo Sauce or  
Butter Sauce

## Sides & Accompaniments *A La Carte*

Sauteed Shrimp Skewer \$14

Sautéed Mushrooms \$6

Spaghetti Aglio e Olio \$12

Mashed Potatoes \$7

6 oz Lobster Tail \$24

Sautéed Onions \$6

House made spaghetti with  
garlic and olive Oil

Yukon potatoes & gravy

3/4 lb Snow Crab \$MKT

Sautéed Mushrooms/Onions \$6

French Fries \$6

Baked Potato \$6  
Sour cream, butter

Seasonal Vegetable \$5

Truffle Parmesan French  
Fries \$11

Loaded Baked Potato \$9  
Sour cream, bacon, cheese & butter

Steamed Broccoli \$6

GF = Gluten Free  
GFA = Gluten Free Available

Main Course

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