

Appetizers

Cheesy Spinach Artichoke Dip

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

Bacon Wrapped Dates GF

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

Tenderloin Beef Tips GFA

Served with grilled mushrooms, onions and house made chop sauce \$19

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 \$17

Herbed Focaccia Bread

Paired with olive oil \$9

Sandwiches

Add french fries or coleslaw \$3
Add parmesan truffle fries \$6

Chicken Tender Basket \$17

Fish Sandwich

Fried haddock with house tartar sauce \$17

8oz Reuben Sandwich GFA**

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

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 GF

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 \$12 - Salmon \$15 - Shrimp \$16 - Steak \$18

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



*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 \$27

Chicken Marsala GFA

Marinated chicken breast smothered with a rich marsala sauce \$28

Ribeye 12oz * GFA

Grilled and served with zip sauce \$45

Filet Mignon 8oz * GFA

Grilled and served with chop sauce \$49

Beer Battered Haddock

Beer battered haddock with a side house made tartar sauce \$28

Sauteed Walleye

Fresh great lakes walleye sauteed with a side house made tartar sauce \$29

Lake Perch

Lightly dusted and fried with a side house made tartar sauce \$30

Grilled Salmon GFA

Grilled Scottish salmon served with a choice of cucumber dill sauce or sweet chili sauce \$32

Snow Crab Legs GFA

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

Entree Sides

Steamed Broccoli

Seasonal Vegetable

French Fries

\$6 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

Beef Tenderloin Pasta

Beef Tenderloin Tips over rigatoni, in a creamy brandy tomato sauce \$30

Italian Sausage Pasta

Crumbled Italian Sausage with mushrooms, over rigatoni in a creamy marsala sauce \$26

Shrimp Scampi

Sautéed shrimp with sundried tomatoes, spaghetti alla chitarra in a white wine butter garlic sauce \$29

Chicken Cherry Pasta

Marinated chicken breast over casarecce, in an alfredo sauce, tossed with mushrooms, spinach and dried cherries \$28

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

Red Sauce or

Butter Sauce

Sides & Accompaniments A La Carte

Sauteed Shrimp Skewer \$16

6 oz Lobster Tail \$26

3/4 lb Snow Crab \$MKT

Sautéed Mushrooms \$6

Sautéed Onions \$6

Sautéed Mushrooms/Onions \$6

Seasonal Vegetable \$6

Steamed Broccoli \$6

Spaghetti Aglio e Olio \$12

House made spaghetti with

garlic and olive Oil

French Fries \$6

Truffle Parmesan French

Fries \$12

Mashed Potatoes \$7

Yukon potatoes & gravy

Baked Potato \$6

Sour cream, butter

Loaded Baked Potato \$9

Sour cream, bacon, cheese & butter

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Main Course

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