

LIVING THE DREAM



HANGER MANAGEMENT

NATURAL WISCONSIN CHEESE CURDS

White Cheddar Curds 7.50

WONTON WRAPPED MOZZARELLA

Hand-wrapped, fried, and served with Marinara Sauce 9.00

BREADED CHEESY BROCCOLI BITES

Breaded and Fried. Served with Honey Mustard Sauce 8.50

PORTABELLA STICKS

Battered and Fried Portabella Mushroom Strips 8.75

CHICKEN WINGS

Eight Bone-In Chicken Wings with Choice of Sauce: Toasted Sesame, BBQ, Sweet Chili, Red Hot or Jamaican Jerk. Served with Celery 9.50

SMOKED GOUDA MAC & CHEESE BITES

Rich Smoked Gouda Mac and Cheese with a Light Batter 10.00

LOADED NACHOS

Seasoned Beef, Lettuce, Tomato, Onions, Olives, Jalapeños, Queso Cheese, Salsa and Sour Cream 10.75 Add Avocado for 1.75

FRIED GREEN BEANS

Lightly breaded, Fried, and served with Ranch 6.25

SWEET CHILI SHRIMP

Beer Battered Shrimp tossed in a Sweet Chili Sauce 10.50

BREADED ANCHO AVOCADO

Sliced Ancho Chili Avocado, breaded then fried to perfection. Drizzled with Southwest Ranch Dressing 9.25

NEW NACHO TOTCHO

Tater Tots smothered in Seasoned Beef, Lettuce, Tomato, Onions, Olives, Jalapeños, Queso Cheese served with Salsa and Sour Cream 10.00

SPICY PICKLE FRIES

Thin Cut Pickles breaded then fried. Served with Ranch Dressing 6.25

4PC CHICKEN STRIPS & CHIPS

Breaded Chicken Breast served with Homemade Chips 9.75

COCONUT SHRIMP

8 Coconut Shrimp with Lakeview Pina Colada Sauce 10.50

PRETZEL STICKS

Bavarian pretzel sticks with queso cheese sauce or homemade Honey mustard sauce 7.75

CRISPY FLOUNDER FINGERS

Breaded and Fried Flounder Strips served with Lemon and Tartar Sauce 7.50

BACK BY POPULAR DEMAND BBQ BACON CHEESE POTATO WEDGES

Served with Sour Cream 6.50

NEW LOBSTER PITA PLATE

Lobster Seafood Salad Complimented with Pita Wedges, Tomato, Onion, Lettuce with Lemon Wedge 10.00

NEW AHI TUNA CRISPS

Seared Sesame Crusted Ahi Tuna served on Fried Wonton Strips with Asian Slaw 12.50

BACK BY POPULAR DEMAND

KOSH-K-BUDDIES

Duck, Bacon and Sweet Corn with Cream Cheese stuffed Wontons 10.00

DAILY SPECIALS

MONDAY

8 oz Center Cut Pork Ribeye* or 12 oz USDA Choice Thick Center Cut Sirloin* BOGO WINE

TUESDAY

12 oz USDA Choice Sirloin Steak* or 8oz Pork Ribeye* BOGO WINE

WING WEDNESDAY

Fire Braised BBQ Ribs with Homemade Lakeview Chips and Coleslaw or a Dozen Bone-In Chicken Wings for the price of 8 with your choice of Sauce

THURSDAY

Chicken Quesadilla or Beef Tacos Served all day

FRIDAY LAKEVIEW

Lakeview's Famous All Day Fish Fry featuring Twin Lobster Tails

SATURDAY

Twin Lobster Tails
Fire Braised Ribs
12 oz USDA Coice Sirloin Steak*
16 oz Prime Rib*
8 oz Pork Tenderloin*
-Add a Lobster Tail to any Special for an additional charge

SUNDAY FUNDAY

Meat Raffle. 1:30 until Raffle is finished.

FRESH STEAKS

Served with Side Salad
Add Sautéed Mushrooms, Onions or Blue Cheese for \$1.00 each

12 OZ THICK CUT USDA CHOICE SIRLOIN* 24.00

8 OZ PORK RIBEYE STEAK* 14.00

FRIDAY FISH FRY

All Dinners served with Coleslaw, Rye Bread, Lemon Wedge and Choice of Au Gratin, Chips, or Baked Potato. Add Side Salad for an additional \$2.00

FRIED COD

Lightly Breaded and Fried 3 pc. 10.95 4 pc. 12.95

TWIN LOBSTER TAILS

Baked to perfection & served with Drawn Butter (8-10oz. total) 31.00

COCONUT SHRIMP

Coconut Shrimp with Cocktail or Lakeview Pina Coloda Sauce 16.75

BAKED COD

Baked Cod served in Butter 11.75

BLUE GILL

½ Pound lightly breaded and fried 17.00

GRILLED SALMON

Grilled Salmon topped with Sweet Chili Sauce or Sesame Ginger 17.00

LIGHTLY BREADED WALLEYE

1 piece 4-5 oz 15.00
2 Piece 8-10 oz \$20.00



1901 EAST HWY 59 MILTON, WI 52563
608.868.7800
WWW.LAKEVIEWCAMPGROUNDANDBAR.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. During peak times expect 45 plus minutes wait time | Cut Split Your Meals ~You Split-Free ~ We Split-3.00 ~ Extra Plate-No Charge



LIVE ENTERTAINMENT EVERY WEEKEND

FRIDAY, SATURDAY & SUNDAY
DURING THE SUMMER SEASON SEE
OUR WEBSITE FOR DETAILS



JAKE'S FAVORITES

Served with lakeview homemade chips or slaw

CALIFORNIA CHICKEN SANDWICH

Grilled Chicken served on a Toasted Brioche Bun topped with Pepper Jack Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion and Avocado 10.50

PRIME RIB SANDWICH

Prime Rib served on a Toasted Telera Roll with sautéed onion and mild house made Horsey Ale Sauce (while supplies last) 12.99

BRUNCHWICH

Ham, Scrambled Egg, American Cheese served on a toasted Telera Roll 9.00

BLT

Applewood Smoked Bacon, Lettuce, Tomato and Mayo, served on Toasted Artisan Bread 9.25
Add Blue Cheese Crumbles for 1.50

JAKE'S SPECIAL

Italian Beef and Melted Mozzarella Cheese served on a Garlic Toasted Sourdough Bun with Au Jus Dipping Sauce. Mild Giardiniera on request 11.50

GYRO

Classic Gyro Meat served on a Pita with Onions, Tomato, and Tzatziki Sauce 9.50

REUBEN

Our Tasty Homemade Corned Beef, Extra Natural Swiss Cheese, Sauerkraut and 1000 Island served on Thick Grilled Marbled Rye Bread 12.00

CHICKEN RANCH WRAP

Grilled Chicken served on a Tortilla filled with Lettuce, Tomato, Red Onion, Cheese, Applewood Bacon and Homemade Ranch 9.50

CRABBY GRILLED CHEESE

Not your ordinary grilled cheese! Lightly coated Panko Crab Cake with Swiss and Cheddar Cheese on grilled Artisan Bread. Served with chips 10.50

CRISPY SOUTHERN FLOUNDER SANDWICH

Lightly Breaded Flounder, Fried, and topped with American cheese and lettuce then served on a toasted Brioche Bun 9.75

GRILLED HAM AND HAVARTI

All Natural Ham, Grilled Red Peppers with Havarti and Swiss Cheese on Grilled Sourdough Bread 10.25

NEW GRILLED MAHI MAHI SANDWICH

Grilled Mahi Mahi with a Special Teriyaki Sauce served on a Toasted King's Bun topped with Coleslaw and Pineapple Ring 10.25

BACK BY POPULAR DEMAND CUBAN

Smoked Pork, Thin Sliced All Natural Ham, Swiss cheese, Dill Pickles and Djon Sauce on a Toasted Telera Roll 11.50

NEW HAWAIIAN TAIL

Lobster and Seafood Salad served on a Kings Hawaiian Roll topped with Lettuce, Tomato and Onion with a Lemon Wedge 10.25

NEW MAHI MAHI POWER BOWL

Grilled Mahi Mahi served over Multi Grain Couscous topped with Corn, Peas, and Gochujang Korean Pepper Sauce 14.50
Substitute Salmon or Ahi Tuna Add 3.00

FRESH CHOICE BURGERS

Served with Lakeview Homemade Chips.
*Replace any burger with the IMPOSSIBLE BURGER (Meatless / Vegan Burger) 4.00
Sub Gluten Free Bun for 2.00

CHEESEBURGER*

On a Toasted Brioche Bun topped with American Cheese, Lettuce, Tomato and Red Onion 8.75

MUSHROOM SWISS BURGER*

Natural Swiss Cheese melted over Fresh Mushrooms Grilled in Butter and served on a Toasted Brioche Bun 8.75

TEXAS PIT BURGER*

Savory BBQ Sauce, Natural Cheddar, Smoked Applewood Bacon and Three Vidalia Onion Rings served on a Toasted Brioche Bun 9.75

HORSEY ALE SAUCE CHEDDAR BURGER*

Natural Cheddar Cheese, Smoked Applewood Bacon, Three Vidalia Onion Rings, and topped with our Homemade Horsey Ale Sauce on a Toasted Brioche Bun 9.75

CALIFORNIA BURGER*

Pepper Jack Cheese, Smoked Applewood Bacon, Lettuce, Tomato, and Avocado served on a Toasted Brioche Bun 11.00

BLACK AND BLUE BURGER*

Fresh Blue Cheese Crumbles, Smoked Applewood Bacon, Lettuce, Tomato, and Onion served on a Toasted Brioche Bun 9.75

IMPOSSIBLE BURGER
NOW AVAILABLE

KOSH KIDS

Served with one side or also available:

A LA CARTE KIDS

MAC & CHEESE 5.00

GRILLED CHEESE 6.75

KIDS PIZZA 5.00

Cheese or Pepperoni

KIDS CHICKEN STRIPS 5.75

KIDS FLOUNDER FISH STRIPS 5.75

KIDS SIDES

Gogurt Tube 1.50 | Carrots 1.50 | Apple Sauce 1.50
| Goldfish Crackers 1.50

UPGRADES

UPGRADE TO YOUR SANDWICH & SIDE

UPGRADE TO APPLESAUCE OR FRESH CARROTS & RANCH FOR 1.50

UPGRADE FROM HOMEMADE CHIPS TO FRIES SWEET POTATO FRIES, TATOR TOTS OR VIDALIA ONION RINGS FOR 2.00

ADD AVOCADO TO ANY SANDWICH FOR 1.75

SALADS

DRESSINGS

Ranch, Maison French, Thousand Island, Vinaigrette, Italian, Ginger Sesame, Caesar, Blue Cheese

LARGE GARDEN SALAD

Fresh Lettuce Blend topped with Tomato, Black Olives, Red Onion, Green Peppers, Cucumbers, Shredded Cheese and Croutons with your choice of dressing 7.50
Add Grilled Chicken 3.00

TACO SALAD

Seasoned Beef, Cheese, Tomatoes, Onions, Olives and Jalapeños served on a Blend of Fresh Lettuce served in a Tortilla Bowl with Salsa and Sour Cream 12.00

SEARED AHI TUNA SALAD

Searred Sesame Crusted Tuna served over a bed of Arcadian Blend Lettuce with Carrots, Onions, Tomato, Peppers and Avocado. Served with Sesame Ginger Dressing 14.50

GRILLED SALMON SALAD

Grilled Salmon served over a bed of Arcadian Blend Lettuce with Carrots, Onions, Tomato, Peppers and Avocado. Served with Sesame Ginger Dressing 14.50

BLUE CHEESE WEDGE

Wedge of Iceberg Lettuce topped with Blue Cheese Crumbles, Bacon, Tomato and Blue Cheese Dressing 7.50

SIDE SALAD

Fresh Lettuce Blend topped with Tomatoes, Red Onion, Green Pepper, Cucumber, Shredded Cheese and Croutons with your Choice of Dressing 3.75

NEW LOBSTER BACON RANCH SALAD

Lobster and Seafood Salad on a Bed of Lettuce topped with Tomato, Black Olives, Red Onion, Green Peppers, Cucumbers, Shredded Cheese and Pita Wedges. Served with Homemade Ranch Dressing 14.00



ASK YOUR SERVER ABOUT
OUR HOMEMADE SOUP!

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