



## CLIFFORD LAKE INN

### SHAREABLES

⚓ CRAB RANGOON DIP \$15  
surimi, cream cheese, green onion,  
fried wontons, sweet & sour drizzle

PUB PRETZEL BITES (veg) \$11  
fried pub pretzel bites, warm cheese ale  
sauce & honey mustard

BRUSSELS SPROUTS (gf) (veg) \$13  
flash fried, house seasoning, pears,  
candied pecans, clarified butter, white  
balsamic glaze, lemon-garlic aioli dip

SPINACH & ARTICHOKE (veg) \$13  
DIP  
warm house-made spinach & artichoke  
dip. melted house cheese blend. served  
with house fried tortilla chips

⚓ BURRATA BRUSCHETTA (veg) \$16  
grilled crostini, cherry tomatoes, garlic,  
onion, basil, fresh burrata cheese,  
balsamic reduction drizzle

NAKED CHEESE CURDS (veg) \$13  
fried white cheddar cheese curds,  
served with a jalapeno-raspberry jam

⚓ CLI MUSHROOMS (gf) (veg) \$9 / \$15  
a historic classic! sauteed with garlic, white  
wine and cream sherry. served with house  
baked rolls. regular & large order  
available

BEER BRAISED CHICKEN \$10 / \$20  
WINGS  
founders beer braised bone in chicken  
wings. choice of sauce: hot honey, cherry  
chipotle bbq, sweet red pepper thai, buffalo  
parm, cajun dry rub, bbq, alabama white  
or naked. 6 or 12 wings

SEARED AHI TUNA (gf) \$18  
fresh ahi tuna seared in sesame seeds.  
arugula asian salad, edamame, pickled red  
onion, sriracha aioli, pineapple bits

PARMESAN GARLIC FRIES (gf) \$11  
house fries tossed in roasted garlic, parsley,  
parmesan garlic seasoning & clarified butter.  
served with lemon-garlic aioli dipping sauce

## SOUP & SALAD

⚓ SHRIMP CORN CHOWDER \$7 / \$9.5  
spicy shrimp & sweet corn chowder  
topped with croutons. cup & bowl option.

GRILLED SALMON & SPINACH \$24  
baby spinach, red onion, mandarin orange, feta,  
candied pecans, honey mustard glazed grilled  
salmon, house-made honey musrard vinaigrette

⚓ GREEN GODDESS (gf) (veg) \$16  
mixed greens, cherry tomatoes, red onion, egg,  
bacon, bleu cheese, avocado, house-made  
green goddess dressing

HOUSE SALAD (veg) \$7 / \$12  
mixed greens, cherry tomatoes, cucumbers, red  
onion, shredded cheddar, croutons, choice of  
dressing. half & full options

### GRILLED ADD ONS

CHICKEN BREAST	\$8	(5) JUMBO SHRIMP	\$16
6oz BISTRO STEAK	\$15	4oz GRILLED SALMON	\$13

THE WEDGE (veg) \$13  
iceburg lettuce wedge, bleu cheese,  
cherry tomatoes, chopped bacon, red onion,  
classic bleu cheese dressing

⚓ RIVIERA SALAD (veg) \$16  
baby spinach, candied pecans, strawberries,  
blueberries, sliced red onion, goat cheese,  
house-made poppyseed dressing

PEAR & ARUGULA (veg) \$15  
baby arugula, sliced pear, walnuts, dried  
cherries, bleu cheese, balsamic vinaigrette

CAESAR SALAD (veg) \$9 / \$14  
chopped romaine, parmesan curls, herb  
croutons, house-made creamy caesar  
dressing. half & full options

### DRESSING CHOICES

ranch, bleu cheese, green goddess, honey  
mustard, balsamic vinaigrette, thousand  
island, poppyseed, french

## BASKETS SERVED WITH COLESLAW & FRIES

SHIKIN TENDIES \$15  
lightly battered tenders with  
choice of sauce: sweet chili,  
buffalo parm, cherry chipotle  
bbq, honey mustard, bbq,  
alabama white, red pepper thai

⚓ FISH & CHIPS \$18  
best fish & chips on this  
side of the lake! beer  
battered hake, house-  
made tarter, lemon

TIGER SHRIMP \$24  
5 13/16 beer battered jumbo  
tiger shrimp, cocktail sauce,  
lemon

# BIG PLATES

⚓ GRILLED PORK CHOP <sup>(gf)</sup> \$25  
7oz. brined, bone in grilled chop,  
orange-ginger marsala sauce, pineapple,  
mashed potatoes, brussels sprouts

LAKEFRONT CHICKEN \$22  
smothered grilled chicken with spinach &  
garlic cheese sauce, artichoke hearts,  
mashed potatoes, asparagus

DOCKSIDE RISOTTO <sup>(gf)</sup> \$19  
chefs seasonal risotto of the day. ask  
your server for daily offering

BEST IN MI MAC N'CHEESE \$15  
our award winning mac n cheese,  
toasted panko  
ADD: chicken 8 steak 15  
shrimp 16 bacon 5 salmon 13  
bbq pork 7 andouille sausage 7

SHRIMP ALFREDO \$25  
shrimp, broccoli, red onion, tomato,  
cavatappi noodles, garlic alfredo  
sauce

BLUE GILL \$21  
lightly battered, fried, house vegetable,  
rice, house-made tartar sauce, lemon

# HANDHELDS

SERVED WITH KETTLE CHIPS

MAUI CHICKEN \$16  
grilled chicken breast, smoked  
ham, gouda cheese, pineapple  
slices, arugula, soy-ginger glaze

GRILLED SALMON \$20  
SANDWICH  
grilled salmon filet, arugula,  
tomato, red onion, avocado,  
remoulade

SWEET POTATO TACOS \$15  
<sup>(veg)</sup> flash fried sweet potatoes, slaw,  
vegetable confetti, avocado,  
lemon-garlic aioli. served with  
rice & tortilla chips

TAVERN FISH SANDWICH \$16  
beer battered hake, house-made  
tartar sauce, lettuce, tomato, onion,  
pickles, brioche bun

BEAST BURGER \$18  
ultimate carnivore burger! a blend  
of american wygu, venison, wild  
boar & bison. topped with  
cheddar & an onion ring

SUB TATER TOTS OR FRIES \$2  
SUB O RINGS, SWEET POT FRIES \$3.5  
SUB PARM-GARLIC FRIES \$3.5  
ADD COTTAGE CHEESE OR SLAW \$2

⚓ SMASH INN \$17  
dbl smash patties, dbl bongards  
american cheese, lettuce, tomato,  
red onion, pickles, secret sauce,  
sesame brioche bun

MUSHROOM BRIE \$16  
1/2 lb custom blend patty,  
sauteed mushrooms, soften brie  
cheese, caramelized onions,  
lettuce, tomato, brioche bun

GRILLED 12oz. RIBEYE <sup>(gf)</sup> \$31  
handcut certified angus beef ribeye,  
sauteed onions, button mushrooms,  
bridal butter mashed potato &  
asparagus

GRILLED VEGETABLE <sup>(gf)</sup> <sup>(veg)</sup> \$17  
KABOB  
grilled seasonal vegetable kabob. drizzled  
with aged balsamic reduction. served  
with rice.

⚓ CAJUN CHICKEN TORTELLINI \$22  
cheese filled tortellini, grilled chicken,  
mushrooms, tomatoes, spicy garlic cream  
add andouille 4 sub shrimp 10

# FISH & SEAFOOD

⚓ ATLANTIC SALMON \$26  
choose style:  
\*simple - grilled, seasoned, lemon-butter <sup>(gf)</sup>  
\*blackened - grilled, goddess drizzle <sup>(gf)</sup>  
\*asian - grilled, soy-ginger glaze, sesame  
seeds  
served with asparagus & rice

MAHI MAHI <sup>(gf)</sup> \$27  
grilled blackened mahi mahi filet, mango-  
pineapple salsa, rice pilaf, house vegetables

GRILLED SHRIMP <sup>(gf)</sup> \$30  
5 jumbo 13/16 grilled tiger shrimp, drizzled  
with garlic butter. served with rice  
& house vegetable

PRIME RIB FRENCH DIP \$17 ⚓ FISH TACOS \$18  
house shaved prime rib,  
melted provolone, sauteed  
onions, horseradish cream,  
toasted hoagie roll, au jus  
(3) fried battered hake fish  
tacos, slaw, pico, house  
remoulade. served with  
rice & tortilla chips

CORNED BEEF REUBEN \$16  
thinly sliced corned beef, swiss  
cheese, sauerkraut, thousand  
island dressing, marbled rye  
PULLED PORKO \$16  
smokled slow roasted pork  
shoulder, house bbq,  
mango-pineapple salsa,  
fresh apple matchsticks,  
crispy onions, brioche bun

JIMMY THE GREEK WRAP <sup>(veg)</sup> \$14  
chopped romaine, artichokes,  
cucumbers, black olives, feta  
cheese, greek vinaigrette, crispy  
battered onion

C.B.R. WRAP \$15  
chicken, bacon, ranch,  
lettuce, cheddar cheese,  
tomato

# BURGERS

SERVED WITH KETTLE CHIPS

⚓ P B & J \$17  
1/2 lb custom blend patty,  
cheddar cheese, bacon,  
peanut butter, rasp-  
jalapeno jelly. Don't  
knock it til you try it!

BURGER YOUR \$15  
WAY  
1/2 lb custom blend patty,  
lettuce, tomato, onion,  
choice of (1) burger topping