

BREAKFAST SPECIALTIES

Breakfast served until 10:30am daily

FRESH & LIGHT

Steelcut Oatmeal	7
<i>Cream, Honey, Fruit, Nuts</i>	
Fresh Start	9
<i>Low fat yogurt, vanilla-honey granola, fresh fruit, muffin</i>	
Fresh Baked Pastries	
Croissants <i>(Plain, Almond or Chocolate)</i>	3.25
Fruit Pastry	3.99
Lemon Tart	3.99
Bavarian Creme Bismark	3.99
Cinnamon Roll	3.25
Scones <i>(Ask about today's flavor)</i>	3.25
Muffin <i>(Ask about today's flavor)</i>	3.99
Fresh Fruit	3

FRESH CRACKED EGGS

Bacon or Sausage Frittata	10
<i>Tomato, Basil, Cheddar, Choice of Bacon or Sausage, served with Rosemary Potatoes, Toast and Fresh Fruit</i>	
Veggie Frittata	10
<i>Tomato, Basil, Red Onion, Goat Cheese served with Rosemary Potatoes, Toast and Fresh Fruit</i>	
Poached Egg Toast	10.50
<i>2 Poached Eggs, Herb Cream Cheese, Tomato, Red Onion, Arugula, Poached Egg, Burnt Onion Vinaigrette served with Rosemary Potatoes, Toast and Fresh Fruit</i>	
Croque Madame	9.75
<i>Thick Sourdough, Ham, Dijon, Mornay Sauce Broiled and topped with Fresh Poached Egg and served with Fresh Fruit</i>	
Bacon Apple Flatbread	10
<i>With Braised Leaks and a Poached Egg</i>	
Breakfast Salad	9
<i>Arugula, Gorgonzola, Red Onion, Heirloom Tomato tossed in warm Bacon Vinaigrette and topped with Poached Egg</i>	

SLIGHTLY SWEETER

French Toast	6
<i>Topped with fresh Banana's & Chocolate Mousse Banana Cream</i>	
Pancakes	7
<i>With Strawberry-Chardonnay Butter, Served with Syrup</i>	



Swing in to our market

Our Market area offers hot sandwiches made to order, and an endless array of baguette and ficelle sandwiches are the perfect on-board snack.

The Cuban Mishap	8.5
<i>Manchego, Pork Loin, Ham, Onion, Dill Pickle, Crème Fraîche Dijon Sauce, Ciabatta</i>	
Sean	8.5
<i>Provolone, Ham, Sopresatta, Tomato, Onion, Arugula, House Made Burnt Onion Vinaigrette, Ciabatta</i>	
Lucky Lady	8.5
<i>Brie, Smoked Turkey, Arugula, Lingonberry-Horsey Mayo, Ciabatta</i>	
President Garfield	9
<i>Provolone, Roast Beef, Horsey Mayo, Tomato, Arugula, Ciabatta</i>	
Tuscan Chicken	9
<i>Pesto Mayo, Spring Mix, Fontina, Roasted Red Pepper, Ciabatta</i>	
Three Cheese	7
<i>Grilled Multi Grain or Sourdough with Cheddar, Provolone & Swiss</i>	
Add turkey, ham, pork loin or prosciutto + 2	
Add tomato +1	

Don't Miss Out!
Fresh Baked Cookies 2.25!
 Available in the market.

FRESH, HOT
 &
 MADE TO ORDER

Eat

Lake Wine Kitchen + Bar's menu of seasonally inspired small plates, salads, sandwiches and entrees are designed to pair perfectly with wine.

Drink

Our sommelier has curated wine lists which could rival some of the most sophisticated restaurants with 30 wines available in 3 and 6 ounce pours, or try a flight of three.

Experience

A cozy dining room, and large concourse patio area offers flexible seating, while the market is open to grab something on the go.

*Prices & Items Subject to Change

SANDWICHES

Any Sandwich for just 11.50

Served with Tossed Greens or Orzo

Ciabatta

Warm Brie, Turkey, Fresh Pear,
Dijon Mustard, Baby Arugula

Baguette

Broccolini, Red Onion, Brie,
Sun-Dried Tomatoes, Honey

Multi-Grain

Cheddar, Avocado, Hummus,
Sprouts, Tomato

Sourdough

Cucumber-Lemon Tuna
Salad, Provolone

Naan

Prosciutto, Salami, Provolone, Roasted
Red Pepper, Olive Tapenade

Rustic French

Prosciutto and Brie with Arugula
and Lemon Olive Oil

ENTREES

Mac & Cheese 9

Cavatappi, Sharp Cheddar, House-Made Mornay Sauce
with Gruyère & Parmesan

Add Prosciutto, Chicken or Shrimp 4

Add Broccolini, Heirloom Tomatoes or Slivered Almonds 1

Honey & Orange Sesame Salmon 14

With Ginger, Soy & Basil, Served with Heirloom Tomato,
Arugula & Herbed Orzo

Basil Alfredo Ravioli 12

Ricotta Stuffed Ravioli with Basil Alfredo, Artichoke
Hearts & Sun-Dried Tomatoes

Add Prosciutto, Chicken or Shrimp 4

Fig & Wild Mushroom Ravioli 12

Ricotta Stuffed Ravioli with Fresh Sage-Fig Sauce, Wild
Mushroom, Arugula, Balsamic and Aged Parmesan

FLATBREADS

Thai Chicken 11

With Pickled Carrot, Radish, Red Onion, Cilantro,
Jalapeno and Peanut Sauce

Pear & Gorgonzola 12

Pear, Gorgonzola, Bacon, Balsamic Drizzle, Arugula

Mediterranean 10

With Kalamata Olives, Spinach, Sun-Dried Tomatoes,
Feta, Mozzarella and Balsamic-Basil Olive Oil

Add Prosciutto, Chicken or Shrimp 4

Minneapolis & Leek 11

With Bacon, Apple, Caramelized Onions, and Braised
Leeks

FROM THE BLOCK

Cheese

Served with Baguette,
Olives & Fruit Compote

Selection of 3 13

Selection of 5 17

Salumi

Served with Baguette,
Cornichon & Mustard

Selection of 3 14

Selection of 5 17

Cheese & Salumi 19

Chef daily selection of 3 Salumi & 3 cheese

SMALL PLATES

Hummus 7.5 Spanish Shrimp 10

Served with Bread &
Fresh Crudite

Slightly Hot, Slightly
Sweet Large Shrimp

Classic Bruschetta 8 Argentine Shrimp 10

Fresh Mozzarella, Heirloom
Tomatoes, Basil & Balsamic

Reduction on Toasted
Baguette

With Mango, Jalapeño,
Cilantro, Key Lime,

Cucumber and Red Onion

Marinated Olives 5

SOUP/SALAD

Daily Soup 4.5

Roasted Peach Salad 9 Arugula Salad 8

With Spring Mix, Roasted
Corn, Red Onion, Riced

Cauliflower And Peach
Blood Orange Vinaigrette

Arugula, Gorgonzola, Red
Onion, Heirloom Tomato

tossed in warm Bacon
Vinaigrette | Add egg +2

Add on to any salad

Chicken, Prosciutto or Shrimp 4

BUBBLES

Soligo Prosecco 15

Veneto, Italy

Mumm Napa Cuvee 15

Napa, California

Haute Couture Blanc Brut 20

France

ROSÉ

Rosés are our new favorite thing! Our wine partners search the globe for unique
and fantastic still and sparkling rosé wines. Ask what three we have today.

Dr. Loosen Riesling

Mosel, Germany

Villa Pozzi Moscato

Sicily

Donelli Lambrusco

Emilia-Romagna, Italy

Barberani Orvieto Classico

Umbria, Italy

Champalou Vouvray

Loire Valley, France

Brokenwood Semillon

Hunter Valley, Australia

Raza Vinho Verde

Minho, Portugal

Zenato Pinot Grigio

Veneto, Italy

Fire Road Sauvignon Blanc

Marlborough, New Zealand

Ponzi Pinot Gris

Rogue Valley, Oregon

Murphy Goode Chardonnay

"California Wine with Minnesota Roots"

DeLoach Chardonnay

Russian River, California

Kaltern Schiava

Alto Adige, Italy

Brigaldara Valpolicella

Veneto, Italy

Calera Pinot Noir

Central Coast, California

Kermit Lynch Cotes du Rhone

Rhone, France

Brancaia TRE

Tuscany, Italy

Insider Cabernet Sauvignon

Paso Robles, California

Sant Elena Merlot

Friuli, Italy

Mas de Gourgonnier

Provence, France

Borne of Fire Red Blend

Columbia Valley, California

Foppiano Petite Sirah

Russian River, California

Alexandria Cellars Cab

Horse Heaven Hills, California

Catena "Paraje Altamire" Malbec

Mendoza, Argentina