



## DINNER MENU

Our menus are updated frequently; please visit [www.lolasonthelake.com](http://www.lolasonthelake.com) for updates.

### Small Plates

#### CARAMELIZED SCALLOPS

citrus supreme and champagne orange sauce  
12

#### FOREST MUSHROOM ARANCINI

roasted garlic dipping sauce  
8

#### CHARCUTERIE PLATE

foie gras torchon with apple pomegranate chutney,  
La Quercia Rossa prosciutto with apricot,  
duck terrine with cherry compote  
11

#### PRAWNS & TRUFFLES

potato gnocchi, black truffle butter  
11

#### BRAISED PORK BELLY

mustard seed glazed, root vegetable slaw  
8

#### WASABI SEARED AHI TUNA

spicy cabbage salad, soy yuzu dressing  
12

#### OYSTERS ROCKEFELLER

baby spinach, Pernod, SarVecchio  
10

#### WISCONSIN CHEESE PLATE

Hook's Five Year Cheddar, Saxon's Big Ed's Gouda,  
Shaft's Bleu, Sartori BellaVitano,  
LaClare Farms Evalon  
11

### Soup and Salad

#### SHRIMP AND LOBSTER BISQUE

crème fraîche, garlic breadstick  
8

#### FIVE ONION SOUP

brioche crisp, Calvados and Gruyère emulsion  
7

#### CREAM OF MUSHROOM SOUP

forest mushroom arancini, mushroom chip  
7

#### LOLA'S SOUP TRIO

a selection of our soups  
8

#### ROASTED PEAR SALAD

mixed greens, Roth Käse Buttermilk Blue cheese,  
spiced pecans, vanilla Riesling vinaigrette  
8

#### CAESAR SALAD

hearts of romaine, white anchovy,  
focaccia croutons, SarVecchio Parmesan crisp,  
Caesar dressing  
7

#### WALDORF SALAD

cranberry, rishi tea-poached apple,  
light cherry-infused dressing, walnut crisp  
7

#### GERMAN POTATO SALAD

warm baby potato salad, glazed pork belly,  
cider vinaigrette  
8

#### CONFIT BABY BEET SALAD

tender greens, fennel, LaClare Farms chèvre,  
candied pistachios, orange blossom  
honey vinaigrette  
8

### Entrées

#### PAN-SEARED SCALLOPS

creamy LaClare Farms chèvre risotto,  
confit baby beets, blood orange gastrique  
27

#### HORSERADISH BRIOCHE CRUSTED SALMON

Yukon potato puree, braised Swiss chard with  
golden raisin, citrus beurre blanc  
23

#### PAN-SEARED RUSHING WATERS RAIN- BOW TROUT

spinach ricotta gnocchi, sautéed roasted bell pepper,  
grape tomato, fennel, hazelnut brown butter  
21

#### POTATO CRUSTED WALLEYE

asparagus, citrus chive hollandaise  
25

#### SHRIMP LINGUINI PASTA

English pea, grape tomato, poached onion,  
spinach, housemade linguini pasta,  
Americane Lobster sauce  
25

#### ROASTED FREE-RANGE CHICKEN

orange balsamic glaze, creamy SarVecchio polenta,  
haricot verts  
22

#### ROASTED DUCK BREAST

crispy foie gras potato, apple pomegranate chutney,  
natural pan jus  
26

#### LUNA STOUT-BRAISED KOBE SHORT RIBS

potato hash with smoked bacon,  
forest mushroom, jus lié  
28

#### OSSO BUCO

braised Strauss veal shank,  
creamy saffron risotto and gremolata  
30

#### GRILLED BONE-IN RIBEYE

Yukon gold potato puree, asparagus,  
cipollini onion bordelaise sauce  
30

#### GRILLED FILET MIGNON

sweet potato and celeriac gratin, asparagus,  
Foyot sauce  
32