



Water's Edge Restaurant

DINNER MENU

BEVERAGES

Fountain Drinks 4 • Coke • Coke Zero • Sprite • Sprite Zero
• Iced Tea • Raspberry Iced Tea • Mello Yello • Mr. Pibb
• Lemonade • Barq's Root Beer

Bottled Soda 5.50 • Point Cream Soda • Point Orange Cream Soda
• Point Root Beer

Malts & Shakes 7 • Strawberry • Vanilla • Chocolate

Milk 4 • 2% • Chocolate

Juice small (6 oz.) 3 **large (12 oz.)** 4 • Pineapple • Apple
• Cranberry • Orange • Tomato • V8 • Grapefruit

Bottomless Coffee 4 • Regular • Decaffeinated

Hot Tea 3 • Earl Grey • Green Tea Tropical • White Orchard
• Mint Mélange • Chamomile Citrus

APPETIZERS

MEDITERRANEAN SALMON CAKES 14

Zestful blend of garbanzo beans, squeezed lime, grated cheese and salmon, served with dill sauce

SEAFOOD QUESO 13

Creamy rich white cheddar cheese sauce with a blend of poblano, jalapeño and chili peppers, shrimp and surimi crab, served with naan bread

TRIVERS' TRIO 18

Locally made cheese curds, Wisconsin pepper jack cheese nuggets and house-made onion rings, lightly fried (All available as individual appetizers 10)

ULTIMATE NACHOS 16

Tortilla chips smothered with taco meat, jalapeños, queso poblano cheese sauce, sour cream, guacamole and salsa

EGG ROLLS (3) 7

Pork egg rolls served with Pineapple OR Bourbon BBQ sauce

QUESADILLA with CHEESE 13, CHICKEN 17, OR SHORT RIB 19

Flour tortilla filled with grilled onions, mushrooms, cheddar and Monterey jack cheeses, served with sour cream and salsa 13 (• with chicken 17 • with short rib beef 19)

LOADED TOTS (Deep fried tots, choose one of three options)

WISCONSIN TOTS 10

Fried curds, onions, mushrooms, and beer cheese

NACHO TOTS 10

Taco seasoned beef with salsa and sour cream and topped with our house blend cheese

BIDDY BELLE 10

Crispy chicken, fresh mozzarella, and shredded parmesan cheese and topped with chicken gravy

WINGS House seasoned and deep fried

BONE-IN (7) OR BONELESS WINGS (10) 12

Served with your choice of sauces or plain

• Pineapple Thai • Mild Buffalo Sauce • BBQ • Chipotle BBQ

SOUP/SALADS

COUNTRY CAESAR SALAD 14.50

Chopped romaine tossed with red onion, croutons, shredded parmesan and diced crispy chicken

CLASSIC CHEF SALAD 13.50 **GF**

Spring lettuce with diced turkey, ham, bacon, red onion, cucumber slices and cherry tomatoes, shredded cheese blend and a hardboiled egg

SOUP DU JOUR 7

Soup of the day, made from scratch

FRENCH ONION SOUP 7.50

Homemade with caramelized onions, croutons and topped with broiled Swiss cheese

WRAPS

CAESAR CHICKEN WRAP 15

Grilled OR fried chicken with romaine lettuce, diced red onions, parmesan cheese and Caesar dressing

CLUB WRAP 15

Diced ham, turkey, and bacon with romaine lettuce, tomato, red onion, mayonnaise, and shredded cheese blend

CHICKEN BACON WRAP 17

Grilled OR fried chicken with romaine lettuce, bacon, ranch dressing and our shredded cheese blend

CRAFT BURGERS (Served with fries or natural chips) ***Gluten free bread available - add \$2

PIRATE JACK 21

Topped with fresh tomato slices, applewood smoked bacon, jack cheese bites smothered in a Wisconsin beer cheese sauce

MUSHROOM AND SWISS 19

Topped with sautéed mushrooms and Swiss cheese

CHIPOTLE BBQ 19.50

Topped with sharp cheddar, onion rings, and bacon with a chipotle BBQ glaze

CLASSIC 15

A simple ground beef patty on a kaiser bun (Add cheese \$2.50 Add bacon 3)

RISE 'N GRIND 20

Topped with cheddar cheese, hashbrowns, bacon slices, and an egg over medium

Proteins that are served rare or medium-rare may be undercooked and will only be served upon the request of the customer. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. *

PASTA (Served with two breadsticks and garden salad)

SPAGHETTI with MEATBALLS OR CHICKEN 17

Spaghetti noodles and marinara sauce served with your choice of either meatballs or crispy chicken topped with mozzarella

CHICKEN BUCATINI 17.50

Crispy chicken breast served over bucatini pasta with a rich lemon caper sauce and sun dried tomatoes

LAKESIDE PESTO PASTA (Chicken 20 OR Shrimp 23)

Your choice of Cajun chicken or Cajun shrimp served over fettuccine pasta in a pesto sauce with cherry tomatoes

ALFREDO PASTA (Chicken 19 OR Shrimp 21)

Your choice of grilled chicken or shrimp served over fettuccine pasta in an alfredo sauce, topped with parmesan cheese

MAC ATTACK 24

Cavatappi noodles smothered in beer cheese with Cajun seasoned shrimp, andouille sausage, artichokes and roasted tomatoes

ENTREES (Served with garden salad)

12oz RIBEYE 44 GF

Cooked to perfection, topped with garlic butter. Served with sauteed root vegetables

BROCCOLI STUFFED CHICKEN 17

Tender chicken breast, stuffed with broccoli, and various cheese, served over rice pilaf and topped with chicken gravy

BACON CHEDDAR MEATLOAF 19

Meatloaf with bacon and shredded cheddar cheese, topped with our homemade Bourbon BBQ sauce. Served with root vegetables

BBQ PORK RIBS 21 GF

Half a rack of mouth-watering ribs smothered with BBQ sauce. Served with root vegetables

SEARED SALMON 23

Served over parmesan risotto, cherry tomatoes, spinach and lemon dill aioli

SEAFOOD PLATTERS (Served with a garden salad)

GREAT LAKES PARMESAN WHITEFISH 27 GF

Local whitefish boiled in a lemon Chablis butter, topped with savory seasonings and shredded double-aged parmesan cheese. Served with green beans

COCONUT SHRIMP 24

Half pound of shrimp breaded with an orange and coconut batter with a zesty marmalade dipping sauce. Served with green beans

LAKE PERCH (5) 24 (3) 19

Lightly breaded and fried to a golden brown. Served with green beans

HADDOCK 18 GF

Baked in lemon Chablis butter broth or beer battered and fried to a golden brown. Served with green beans

FISHERMAN'S FEAST 30

Lightly breaded lake perch, haddock baked OR deep fried and coconut shrimp fried to a golden brown. Served with green beans

DRESSINGS

FF Raspberry Vinaigrette - French - Honey Mustard - Thousand Island - Parmesan
Peppercorn - Buttermilk Ranch - Maple Balsamic - Italian - Caesar
- Creamy Bleu Cheese - Bleu Cheese Crumbles + 2.00

SIDE OPTIONS

Battered Fries 3.50

Sweet Potato Fries 4.50

Fettuccine Alfredo 4.50

Homemade Crisp Thin Onion Rings 5.00

Baked Potato 4.50

Natural Fried Chips 3.50

Orzo Rice Blend 3.50

Root Vegetables 4.50

Sautéed Green Beans 3.50

DESSERTS

Historical Two Rivers Sundae

Locally made Cedar Crest vanilla ice cream

Hot Fudge / Caramel / Strawberry / Chocolate (Small 5.50 - Large 7)

Homemade Baked Alaska 8

Deluxe vanilla Cedar Crest ice cream spooned onto a layer of white rum cake and topped with a layer of meringue. Broiled to perfection

Schaum Torte 8

Traditional baked meringue topped with vanilla ice cream, strawberries, and whipped cream

Cookies And Cream Pie 9

A crunchy cookie crust, whipped cream with chocolate cookie chunks and sprinkled with cookie crust

New York Cheesecake 9

New York vanilla cheesecake with a honey graham cracker crust with a dollop of whip cream, plain or add toppings of strawberries or blueberries

Granny Smith Caramel Apple Pie 9

Sweet buttery caramel and toffee-studded custard on top of Granny Smith apples with a tasty shortbread crust

OUR HISTORY

An oil painting in the Gull's Nest Lounge uses fallen timbers and dark skies to portray an uncompleted hotel complex on the shores of Lake Michigan during the mid-1960's. The "ruins in Two Rivers" dates to 1964 when a Madison based company called "Lake Michigan Properties" announced that they would build a hotel complex in the city. The luxurious plans included an 80-guest room complex with swimming pool, massive dining hall for some 600 guests, cocktail lounge, patio dining overlooking Lake Michigan, gazebos on the beach, meeting rooms, 3000 square feet of professional offices, a barber shop and a beauty salon. The hotel, named THE TWO RIVERS LODGE, would span 524 feet along the shore at a cost of nearly 1 million dollars (1964).

The groundbreaking on May 8, 1965 is said to have included: a ribbon cutting by Governor Warren Knowles, a parade with marching bands, American Legion color guard and bugle corps., Miss Two Rivers, and a fleet of commercial fishing tugs lined up off the shore during the event. A few months later, with over \$370,000 in work completed, it was uncovered that no final mortgage for the complex had ever been secured. Lake Michigan Properties walked away from the venture leaving a shell of a building behind.

Six years later James and Barbara Van Lanen, real estate developers, met with Seymour Althen, a local reporter, to tour the ruins. Looking beyond the fallen rubble at the site, Van Lanen said, "This location is perfect." In late 1972, the portions of the construction which were deteriorating from the weather were demolished, and portions which still met strict inspection were salvaged.

The enthusiasm and hard work of the Van Lanens had brought new life to the project. On July 20, 1973, the Carlton on the Lake (now the Lighthouse Inn) opened its doors for business. Over 53 years later, four members of the Van Lanen family work in the day-to-day operation of the Lighthouse Inn: James Van Lanen (retired), Jim Van Lanen Jr, Laura and Jeff Werner.