

STARTERS

CRISPY BRUSSELS SPROUTS

GF | SF | V

signature blood orange glaze 14

GRILLED ARTICHOKE BRUSCHETTA V

toasted artisan bread, feta cheese, pine nuts, mint pesto 14

CHICKEN WINGS GF

house-smoked bone-in chicken wings, michigan blis blast hot sauce, served with bleu cheese dressing 17

HOUSE QUESO GF | V

fire-roasted salsa, corn tortilla chips 10
add guacamole 3

SMOKED SEAFOOD BOARD

tiger shrimp, smoked whitefish, smoked salmon brie dip, lemon-dill crema, pickled vegetables, peppadew marmalade, crispy rye crackers 26

POT OF MUSSELS

prince edward island mussels, coconut curry broth, grilled ciabatta bread 16
(contains nuts)

HOUSE TRUFFLE FRIES

GF | V | vegan upon request

parmesan, parsley, truffle aioli 14



8521 Belding Rd, Rockford
616.874.7290
bostwicklakeinn.com

STAY CONNECTED!

@BostwickLakeInn

GM: Brittney Kelly
Executive Chef: Nick Dearth

MAINS

add a side of mixed greens or caesar 4

POTATO CHIP-SWEET CORN CRUSTED WALLEYE

pan-seared & oven-roasted, house remoulade, fresh lemon, grilled asparagus, whipped yukon potatoes 30

FISH N' CHIPS GF

freshwater white perch, crinkle-cut fries, homemade spiced slaw, remoulade, fresh lemon 29

FAROE ISLAND SALMON*

pastrami seasoned salmon, israeli couscous, sundried tomatoes, fresh dill, cucumber, green beans, brown sugar mustard glaze, pickled red onions 30

CHICKEN TENDERLOINS GF

house-seasoned breaded chicken tenders, crinkle-cut fries, choice of ranch, barbecue, southwest or honey mustard dipping sauce 17

BBQ CAULIFLOWER FLATBREAD

tricolored roasted cauliflower, bell peppers, caramelized onions, fire-roasted tomatoes, white cheddar 16

SMOKED BRISKET GF

house-smoked brisket, herb-butter smashed potatoes, charred elote street corn, housemade carolina peach barbecue sauce 22

SEAFOOD BOIL GF

prince edward island mussels, shrimp, bay scallops, cajun tomato broth, yukon potatoes, corn, green beans, lemon-herb butter, grilled ciabatta 28

GREEN CURRY BUDDHA BOWL GF | VG

wild rice, asparagus, lentils, red bell peppers, baby spinach, zucchini, roasted mushrooms, green beans, avocado-coconut green curry 17
(protein additions available)

SMOKED SAUSAGE MAC 'N CHEESE

smoked andouille sausage, red bell peppers, sweet corn, summer squash, zucchini, cajun style four cheese sauce, spiral pasta, parmesan, parsley 21
(substitute GF penne pasta 3.5)

SALADS <<<

CLASSIC CAESAR*

romaine lettuce, classic caesar dressing, parmesan cheese, croutons 10
(anchovies available upon request)

WATERMELON SALAD GF | V

baby spinach, tain watermelon, broccoli florets, golden raisins, pickled red onions, feta cheese, mint vinaigrette, sunflower seeds, red radish 16

CAPRESE FARRO SALAD V

mixed greens, farro, heirloom tomatoes, summer squash, zucchini, red onions, basil vinaigrette, fresh mozzarella, balsamic glaze 16

ADD TO ANY ITEM

shrimp GF 14 grilled
or crispy chicken GF 7
steak* GF 14
salmon* GF 14 smoked
bacon GF 4
usda prime smashed burger* GF 9
BLI veggie patty V 4
vegan chicken VG 5
vegan beyond burger VG | GF 6
vegan chorizo GF | VG 5



BUTCHER'S BLOCK

served with your choice of sauce | add a side of mixed greens or caesar 4



SMOKED PORK

TENDERLOIN* 8OZ GF

(while supplies last) MP

BEEF TENDERLOIN* 6OZ GF

linz heritage angus beef MP

NEW YORK STRIP* 12OZ GF

linz heritage angus beef MP

SAUCES

BORDELAISE GF | V

TRUFFLE BUTTER GF | V

GARLIC HERB BUTTER GF | V

BACON-ONION MARMALADE GF

PEACH CHUTNEY GF | VG

VEGETARIAN OPTIONS (V)

VEGAN (VG)

SUPERFOODS (SF)

GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items indicated by GF have gluten-free ingredients.

ADDITIONS

WHIPPED YUKON POTATOES GF | V 2

TRUFFLE FRIES GF | V 6

parmesan, parsley, truffle aioli

SWEET POTATO FRIES GF | V 6

CRISPY BRUSSELS

SPROUTS GF | SF | V 7

signature blood orange glaze

GRILLED

ASPARAGUS GF | SF | VG 5

BROCCOLI SF | V 4

garlic herb butter

HERB ROASTED MUSHROOMS GF | V 3

WILD RICE GF | V 2

RATATOUILLE LEMON PASTA SALAD V 4

CORN, BACON, &
QUESO FRESCO SALAD GF 4

GREEN BEANS GF | V 3

* Notice - These items are prepared to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SANDWICHES & BURGERS

burgers are usda prime smashed burger
served with sea salt kettle chips
add a patty 9 | GF bun 2 | pretzel bun .50
truffle fries 5 | crinkle-cut fries 3 | sweet potato fries 4
substitute housemade veggie burger patty upon request

LOBSTER ROLL

butter-poached lobster, tarragon aioli, leaf lettuce, fresh chives, fresh cherry tomatoes, toasted new england roll 24

OPEN FACE BBQ BRISKET SANDWICH

house-smoked brisket, dill pickles, white cheddar, spicy red cabbage & carrot slaw 17

HOUSE BURGER*

lettuce, tomato, onions, toasted kaiser roll 15

BLEU CHEESE OLIVE BURGER*

crumbled bleu cheese, sliced green olives, red onions, horseradish sauce, toasted pretzel bun 17

BLI VEGGIE BURGER V

homemade veggie burger, pepperjack cheese, baby arugulua, red onions, fresh tomato, banana peppers, guacamole, southwest sauce, toasted pretzel bun 14

VEGETARIAN OPTIONS (V)

VEGAN (VG)

GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items indicated by GF have gluten-free ingredients.

SUPERFOODS (SF)

are especially nutritious and beneficial to your health and well-being. We are committed to sourcing and offering healthy, local foods.

* Notice - These items are prepared to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

BURGER TOPPINGS

VEGGIE & CHEESE TOPPINGS

GF 1.5 each
avocado, roasted mushrooms, griddled onions, jalapeños, banana peppers, swiss, provolone, bleu cheese, american, white cheddar, pepperjack, goat cheese

MEAT TOPPINGS GF 2.5 each

smoked bacon, fried egg, black forest ham

HOUSE SIDES

MIXED GREENS GF | V 5

CAESAR SALAD* 5

GRILLED ASPARAGUS

GF | SF | VG 6

CRISPY BRUSSELS

SPROUTS GF | SF | V

signature blood orange glaze 8

WHIPPED YUKON POTATOES

GF | V 3

BROCCOLI SF | V 5

garlic herb butter

SWEET POTATO FRIES GF | V 7

TRUFFLE FRIES GF | V

parmesan, parsley, truffle aioli 7 (vegan upon request)

HERB ROASTED

MUSHROOMS GF | V 4

WILD RICE GF | V 3

RATATOUILLE LEMON

PASTA SALAD V 5

CORN, BACON, &

QUESO FRESCO SALAD GF 5

GREEN BEANS GF | V 4

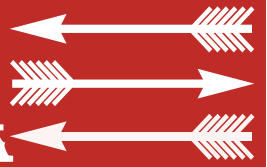


HAVING A PARTY?

INVITE THE PARTY PEOPLE!

Catering with character
for over 40 years.
gilmore-catering.com

DECK OVEN PIZZA



substitute gluten-free crust 3.5

MEAT LOVERS

pepperoni, black forest ham, italian sausage, red onions, kalamata olives, red sauce, green peppers, herb cheese blend 18

VEGETARIAN CHORIZO ELOTE V

street corn, cilantro-lime crema, vegan chorizo, red peppers, parmesan cheese 17

FRESH STRAWBERRY V

honey mascarpone, fresh strawberries, basil, balsamic reduction 17

BBQ CHICKEN

pulled mesquite chicken, red onions, pineapple, fresh jalapeño, barbecue sauce, herb cheese blend 17

BUILD YOUR OWN

herb cheese blend

SAUCES

red sauce, basil pesto, garlic oil or barbecue sauce 13

VEGGIE & CHEESE TOPPINGS

GF 1.5 each

roasted garlic

red onions

fresh tomatoes

pineapple

roasted mushrooms

asparagus

green peppers

jalapeños

banana peppers

basil

kalamata olives

avocado

green olives

quinoa

parmesan

feta

fresh mozzarella

goat cheese

vegan mozzarella

vegan feta

MEAT TOPPINGS GF 2.5 each

black forest ham

pepperoni

smoked bacon

chicken

italian sausage

vegan chorizo

