

APPETIZERS

Corkscrew Shrimp

Lightly breaded shrimp, flash- fried and served with honey citrus sauce. 10.99

Steak Bites

Choice of spices: steak shake, Cajun spice, or coffee rub - grilled to your liking and topped with crispy onion straws and scallions and served with a side of house made A1 horseradish sauce. 11.99

Fried Bluegill

Lightly breaded and fried to golden perfection. Served with house made remoulade sauce. 12.99

Spinach Artichoke Dip

Fresh spinach, marinated artichokes and fresh garlic with an imported cheese blend. Served with tri-colored tortilla chips. 9.99

Chips and Salsa

House-made tri-colored tortilla chips, served with salsa. 5.99

Chicken Quesadilla

Grilled Chicken, monterey cheddar jack cheese, yellow onion, and green peppers. Served with a side of pico de gallo and sour cream. 10.99

Nachos Supreme

House-fried tri-color chips, choice of beef or chicken with shredded cheddar-jack cheese, topped with shredded lettuce, and pico de gallo. Served with salsa and sour cream. 11.99

Chicken Wings

Choice of BBQ, Buffalo, Bourbon, Honey Citrus, or any of our house-rubs: Sweet Mesquite or Cajun. 11.99

Mushroom Romanoff GF

Sautéed mushrooms in garlic and sherry, topped with parmesan cheese. 9.99

Walleye Fingers

House-made Cajun breaded walleye tender cutlets. Served with a side of tartar. 12.99

Cheese Curds

Locally source cheese curds from Buffalo, MN. Served with a side of marinara. 9.99

Mozzarella Sticks

Crispy breaded mozzarella sticks served with side of marinara. 9.99

Crab Cakes

House-made with lump crab, scallions, red bell peppers, fresh parsley, and a blend of spices. Served with remoulade sauce. 14.99

Boneless Wings

Choice of BBQ, Buffalo, Bourbon, and Honey Citrus. 11.99

Onion Rings

Battered onion rings deep-fried to a golden brown. 8.99

Waffle Fries and Seasoned Sour Cream 8.99

SALADS

Apple Craisin Salad GF

Mixed greens topped with grilled chicken, apples, craisins, candied almonds. Serve with apple vinaigrette. 11.99

Citrus Salmon Salad GF

Mixed greens, citrus glazed salmon fillet, asparagus spears, grape tomatoes and cucumbers, garnished with grilled pineapple. Served with Citrus vinaigrette. 14.99

Chicken Caesar Salad

A generous portion of romaine tossed with Caesar dressing, croutons, and parmesan cheese, topped with grilled chicken breast or try our delicious shrimp Caesar. 11.99 (Shrimp 13.99)

Taco Salad

Freshly fried tortilla shell filled with a choice of seasoned ground beef or chicken, crisp lettuce, monterey cheddar jack cheese, pico de gallo. Served with sour cream and salsa. 12.99

Steak Salad

Mixed greens, monterey cheddar jack cheese, bacon, steak bites, and diced tomatoes. 14.99

Salad Bar

An endless array of good eating; a meal in itself! 11.99

BURGERS, SANDWICHES & WRAPS

Served with Soup, Salad, or Fries. Upgrade to Salad Bar for 2.99.
Upgrade to Waffle Fries or Onion Rings for 1.59
Add Seasoned Sour Cream for 1.00. Substitute Gluten-Free Bun for 1.99

Chicken Artichoke Sandwich

Our classic spinach and artichoke dip with monterey jack cheese and chicken breast on grilled sourdough bread. 11.99

Club Sandwich

Triple decker turkey, ham, and bacon served with lettuce, tomato, Swiss cheese, American cheese and mayonnaise. 12.99

Grilled Reuben

Open-faced sandwich with corned beef, sauerkraut, Swiss cheese on grilled marble rye bread. 9.99

Crab Cake Po’ Boy

House-made crab cakes, lettuce, tomato, and house made remoulade sauce on grilled hoagie bun. 15.99

Walleye Sandwich

Pan-fried or oven-broiled, served with house-made tartar sauce, lettuce, and tomato on a toasted hoagie bun. 14.99

Tuna Melt

For the Tuna Lover! Tuna salad and American cheese grilled to a golden brown on whole wheat. 9.99

Pulled Pork Sandwich

Classic pulled pork, tossed in house-made BBQ, topped with coleslaw. 9.99

Patty Melt

Half-pound burger topped with Swiss and American cheese. Sautéed onions served on grilled marble rye bread. 9.99

Bacon Cheeseburger

Half-pound burger topped with your choice of cheese, bacon, lettuce, tomato and red onion. 10.99

Western Burger

Half-pound burger topped with bacon, cheddar cheese, BBQ, and onion crisps. 11.99

Hawaiian Teriyaki Chicken Sandwich

Grilled chicken breast, glazed with teriyaki sauce, topped with grilled pineapple, and fresh mozzarella. 10.99

Mushroom Swiss Burger

Classic mushroom swiss burger! Half-pound burger, topped with sliced mushrooms, and swiss cheese. 10.99

La Floyd’s Philly Cheesesteak Sandwich

Sliced prime rib, sautéed red and green peppers and julienned yellow onions. Topped with Swiss cheese. Served on a grilled hoagie bun with a side of au jus. 12.99

Open Faced Prime Rib Sandwich

12 oz cut of signature prime rib grilled and served on sourdough bread. Served with a side of au jus. 18.99

Chicken Bacon Cucumber Ranch Wrap

Crispy chicken tenders, bacon, shredded monterey cheddar jack cheese, lettuce, tomatoes, and our house cucumber ranch dressing. 10.99

Club Wrap

Your favorite club in a wrap. Turkey, ham, bacon, shredded monterey cheddar jack cheese, lettuce, tomato, and mayo. 10.99

Western Chicken Wrap

Crispy chicken tenders, shredded monterey cheddar jack cheese, bacon, lettuce, tomatoes, and ranch dressing. 10.99

Philly Wrap

Sliced prime rib, sautéed red and green peppers and julienned yellow onions, melted swiss cheese. Served with a side ranch dressing. 11.99

Swiss On the Lake
BIG LAKE, MINNESOTA

ENTREES

Served with our homemade soup or house salad and your choice of: Skin on Garlic Mashed Potatoes, Baked Potato, Hash Browns with Cheese and Onions, French Fries, or Rice Pilaf. Upgrade from soup or salad to salad bar for 2.99
Add on a side of broccoli or asparagus for 2.99

Walleye

Broiled (GF) or pan fried. 22.99

Salmon Fillet

Broiled to perfection
and topped with a dill aioli. 23.99

Chopped Beef Steak

12 oz ground beef steak, charbroiled
to order and topped with slice mushrooms
and a rich demi glaze. 17.99

Steak Medallions

Twin tender medallions grilled to perfection.
Served with sautéed mushrooms, asparagus
spears and crispy onion straws. 21.99

Jumbo Shrimp

Broiled (GF) or deep-fried. 23.99

Broiled Scallops

Broiled in butter for a sensational taste. 27.99

Broiled Cod

Our poor man’s lobster!
Broiled and served with drawn butter. 18.99

BBQ Ribs

Our tender pork ribs are rubbed
with spices, slow cooked and
barbecued in our homemade sauce.

Half Rack 17.99 | Full 21.99

(Wednesday’s: All-you-can-eat BBQ Ribs
with Salad Bar for 17.99)

Russell’s Signature

Prime Rib

Served Thursday’s through Saturday’s.
Slow roasted to ensure excellent flavor
and served with our homemade
horseradish sauce.

12 oz Petite 23.99

16 oz Queen 28.99

20 oz King 34.99

Add mushrooms or onions for 1.99

Add compound butter 1.00

Top Sirloin

10 oz USDA choice filet,
grilled to perfection. 24.99

Add mushrooms or onions for 1.99

Add compound butter 1.00


Ribeye Steak

Hand cut 14oz ribeye,
grilled to perfection. 29.99

Add mushrooms or onions for 1.99

Add compound butter 1.00

Steak and Shrimp

8 oz USDA choice steak, grilled
to perfection with choice of broiled 
or fried jumbo shrimp. 26.99

Add compound butter 1.00

Steak and Lobster

8 oz USDA choice steak
grilled to perfection and served
with a full lobster tail. Market Price
Add compound butter 1.00

NY Strip

12 oz USDA choice New York steak
grilled just the way you like it! 29.99

Add compound butter 1.00

Meatloaf

Roasted red peppers and mushroom
infused meatloaf topped with garlic mashed
potatoes, rich demi glaze, asparagus spears
and crispy onion straws. 18.99

Liver and Onions

Tender beef liver with sautéed onions
and sliced mushrooms. 15.99

Pork Chop

10 oz butterflied chop, dry rubbed with a
smoky sweet spice and grilled to your liking.
Served with applesauce. 18.99

Asiago Chicken

Boneless chicken breast pan seared
with an Asiago cheese crust and
topped with Dijon mustard
cream sauce on a bed of rice. 16.99

PASTAS

Served with our homemade soup or house salad. Upgrade to salad bar for 2.99

Chicken Parmesan

Pan-seared chicken breast with a parmesan cheese crust, topped
with marinara and fresh mozzarella. Served over fettucine. 16.99

Chicken Fettucine Alfredo

Grilled chicken and fettucine noodles tossed in a light cream sauce with
mushrooms, scallions, and broccoli. Topped with Parmesan cheese. 16.99

Pasta Rustica

Chicken, spinach, oven roasted tomatoes and basil; tossed with olive oil and
finished with squeeze of lemon and white wine sauce on penne pasta. 16.99

Pesto Shrimp Pasta

Sautéed shrimp, basil pesto, fresh garlic, white wine, lemon,
asparagus and roasted tomatoes tossed in fettucine. 19.99

Cajun Bayou Pasta

Chicken, sausage, shrimp, penne pasta, mushrooms, scallions,
and red bell peppers tossed in Cajun cream sauce. 19.99

DESSERTS

On the Sweet Side

LaFloyd’s Chocolate Chip Cookie Dessert

A fresh baked chocolate chip cookie topped with
vanilla ice cream and caramel drizzle. 6.99

Fudge Pecan Pie

Chocolate fudge, caramel, and pecans. 5.99

Peanut Butter Ice Cream Pie

Chocolate cookie crust topped with peanut
butter ice cream and fudge. 5.99

Cheesecake

Delicious cheesecake
with your choice of toppings. 6.99

Sherbet

Two scoops of delicious sherbet ice cream. 4.99

Hot Fudge Cake

Homemade cake split and filled with
ice cream, then covered with hot fudge,
whipped cream, and a cherry. 6.99

Bon Bon

Cookie crust topped with mint ice cream,
our own fudge and whipped cream. 6.99

Carrot Cake

Mother’s own recipe with cream cheese
icing and coconut topping. 5.99

Turtle Sundae

Creamy ice cream topped with
hot fudge, caramel, and nuts. 6.99

ICE CREAM DRINKS

Alcohol Desserts

Golden Cadillac

Galliano and White Creme de Cacao

Sunken Treasure

Strawberry, Amaretto and White Creme de Cacao, Kahlua

Ice House

Kahlua and Dark Creme de Cacao

Grasshopper

Creme de Menthe and White Creme de Cacao

Brandy Alexander

Brandy and Dark Creme de Cacao

Pink Squirrel

Creme de Almond and White Creme de Cacao

CATERING

A natural extension of our restaurant, Russel’s Catering brings our passion for exceptional, wholesome food and exquisite presentation to your event.
Expect personalized and attentive service from your complimentary tasting to your big day. We’ll help you craft a menu that fits your budget and
accommodates your style.

WE ARE AVAILABLE TO ASSIST YOU 7 DAYS A WEEK!
CALL US FOR CATERING YOUR SPECIAL EVENT:

Russell’s on the Lake - 763.263.6111