Dickies
AT SWAN LAKE RESORT

AMAZING FOOD
FARM TO TABLE
CRAFT BEERS

One cannot think well, love well, sleep well, if one has not dined well.
— Virginia Woolf
SNACKS

DICKIES ONION RINGS - 6
Southern style buttermilk batter, smoked paprika aioli

PUB CHIPS - 5
Greenbush Dunegras ipa marinade, roasted garlic aioli

TRUFFLE PARMESAN FRIES - 5
Parmesan, truffle oil, sea salt

HOUSE BLENDED OLIVES - 4

MARCONA ALMONDS - 4

SLIDERS - 3/EACH
Pretzel bun, chuck/brisket burger, smoked gouda, carmelized onion, bacon, barbecue sauce, housemade pickles

STARTERS

FRIED PICKLES - 7
Chipotle ranch

PIG WINGS - 12
Apple cinnamon bbq, pickled onions

BACON - ROASTED JALAPEÑO FRITTERS - 10
Applewood smoked bacon, white cheddar cheese, roasted jalapeño risotto, housemade hot sauce

FRIED JUMBO SHRIMP - SMALL ORDER / 9
LARGE ORDER / 16
Sweet chili-sriracha aioli, green onion, cilantro

BBQ OYSTERS - 12
Tangy barbecue sauce, bacon, chili

FRIED CHICKEN WINGS - (6) FOR 7.25, (9) FOR 10.75, (12) FOR 14.50
Choice of buffalo, bbq, chipotle ipa, honey mustard, or lime-sriracha

SMOKED JUMBO CHICKEN WINGS - (6) FOR 7.25, (9) FOR 10.75, (12) FOR 14.50
Southern barbecue rub
Choice of buffalo, bbq, chipotle ipa, honey mustard, or lime-sriracha

POUTINE - 8
French fries, gravy, cheddar cheese curds

CHARCUTERIE - 14 (FEEDS 2-4)

ARTISANAL CHEESE BOARD WITH FIG JAM - 12 (FEEDS 2-4)
SOUPS

BOWL - 5
Smoked Sausage and Potato Chowder
Dickies Lakeside Soup
Tenderloin Tip Chili
French Onion

GREENS

DICKIES COBB - 12
Avocado, kalamata olives, blue cheese crumbles, applewood smoked bacon, egg, tomato, mixed greens
Chicken or shrimp

CAESAR - 9 (ADD CHICKEN - 12)
Chopped romaine, shredded parmesan, garlic croutons, creamy caesar dressing

DICKIES WEDGE - 7
Iceberg wedge, diced tomato, egg, red onion, bacon, blue cheese crumbles, creamy blue cheese dressing

CHOPPED SALAD - 12
Chopped romaine, J2K Capraio chevre, diced tomato, genoa salami, pepperoncini, kalamata olives, red onion, egg, housemade Green Goddess dressing

DICKIES DRESSINGS - Strawberry Balsamic Vinaigrette, Buttermilk Ranch, Italian Vinaigrette, Port Vinaigrette, White Poppyseed, Creamy Blue Cheese, Caeser, Honey Mustard, 1000 Island, Bacon Vinaigrette, Green Goddess

PIZZAS

CHICKEN GARDEN - 16
Grilled chicken, tomatoes, artichokes, mushrooms, broccoli, red onions, roasted red peppers, alfredo sauce

FIG + PROSCIUTTO - 16
Fig spread, prosciutto ham, griddled onions, J2K Capraio chevre, sage, mozzarella

WILD MUSHROOM - 14
Roasted wild mushrooms, alfredo, garlic, rosemary, prosciutto

THE ITALIAN PIG - 17
Pepperoni, sausage, cappacola, salami, prosciutto, tomato sauce

14” CHEESE - 11
Toppings +1.25 ea/ pepperoni, sausage, ham, bacon, chicken, green peppers, roasted red peppers, artichokes, pepperoncini, black olives, green olives, mushrooms, tomatoes, red onions

J2K CAPRAIO - WALKERTON, INDIANA
Joe and Judy Klinedinst (J2K) along with their three children own and operate a licensed goat dairy and farmstead creamery in southern St. Joseph County. They produce creamy fresh goat milk cheese (chevre), soft-ripened bloomy rind cheeses, goat milk Gelato, and are currently building Indiana’s first underground cheese cave which will allow them to offer aged and blue cheeses. Their goats are pasture raised, in season, and fed all natural alfalfa hay grown on their 25-acre farm.
BURGERS

All burgers and sandwiches served with pub chips or truffle parmesan fries substitute side salad or soup - 1.50

SLR BURGER - 11
Pretzel bun, ½ pound burger, housemade steak sauce, tobacco onions, smoked gouda, bacon

PLAIN JANE - 8
Pretzel bun, ½ burger, lettuce, onion
Add cheese: American, swiss, gouda, pepperjack, cheddar, blue cheese
Toppings .75 ea: Sautéed mushrooms, carmelized onions, tobacco onions, fried onion rings, bacon, roasted red peppers, pickled onions, housemade giardiniera, Journeyman Bourbon ketchup, housemade pickles
1.50 ea: Fried egg, avocado

COOK’S FARM BISON BURGER - 11
Pretzel bun, hand pattied ½ pound bison burger, Journeyman Bourbon ketchup, cheddar cheese, housemade pickles, tobacco onions

BLACK + BLUE BURGER - 11
Texas toast, blackened ½ pound burger, blue cheese dressing, carmelized onions, mushrooms, bacon

BARBECUE BACON CHEESEBURGER - 11
Pretzel bun, ½ pound burger, bbq sauce, applewood smoked bacon, cheddar cheese, tobacco onions

THIN LIZZY - 9
Pretzel bun, ½ pound burger, grilled onions, cheddar, roasted garlic aioli, housemade pickles

AT GARLIC BURGER - 12
Texas toast, ½ pound burger, blend of A1 and our roasted garlic aioli, cheddar, pepperjack, smoked gouda, swiss, bacon, tobacco onions, tomato

BACON JAM, AVOCADO, FRIED EGG BURGER - 11
½ Pound burger, Texas toast, bacon jam, avocado, fried egg, spinach
SMOKED GUNTHORP FARM’S ½ CHICKEN - 18
Choice of buffalo, bbq, chipotle IPA, honey mustard, or lime-sriracha
Applewood smoked ½ chicken, bbq sauce, buttermilk mashed potatoes, vegetable of the day

SMOKED GOUDA CHICKEN - 17
Smoked gouda sauce, panko crusted chicken, buttermilk mashed potatoes, vegetable of the day

CAJUN CHICKEN SANDWICH - 9
Blackened chicken, Cajun aioli, melted blue cheese, pickled onions, lettuce, tomato
Served with choice of Dickies Pub Chips or Truffle Parmesan Fries

BBQ RANCH CHICKEN WRAP - 9
Sun dried tomato wrap, crispy chicken, bbq sauce, shredded cheddar, lettuce, tomato, ranch.
Served with choice of Dickies Pub Chips or Truffle Parmesan Fries

JOURNEYMAN DISTILLERY - THREE OAKS, MICHIGAN
In 1883, industrialist E.K. Warren (a staunch prohibitionist and namesake of Warren Dunes State Park) opened the Featherbone Factory. The historic factory which once made buggy whips and revolutionized the manufacturing of corsets, is now home to Journeyman Distillery, maker of artisan spirits from the simplest, purest ingredients on earth including locally grown Midwest organic corn and a healthy dose of Michigan wheat.

PIG

BAKED ZITI - 17
Buffalo mozzarella, Gunthorp Farm’s ground pork, pancetta, ziti pasta, tomato sauce, fresh basil

SMOKED GUNTHORP FARM’S PORK T-BONE - 22
Smoked chop, peach blackberry brandy sauce, cheddar grits, vegetable of the day

APPLEWOOD SMOKED BABY BACK RIBS - 16 HALF RACK/ 22 FULL RACK
Choice of buffalo, bbq, chipotle IPA, honey mustard, or lime-sriracha
Southern dirt rub, buttermilk mashed potatoes, vegetable of the day

MUFFALETTA - 10
Genoa salami, mortadella, hard salami, Italian vinaigrette, housemade giardiniera, lettuce, tomato, mayo, muffaletta bun
Served with choice of Dickies Pub Chips or Truffle Parmesan Fries

12 HOUR SMOKED PULLED PORK - 9
Slow smoked Boston butt, chipotle IPA bbq sauce, fried onion rings, citrus jalapeño coleslaw
Served with choice of Dickies Pub Chips or Truffle Parmesan Fries

SMOKED SAUSAGE - 9
Smoked sausage, hoagie bun, Journeyman Bourbon ketchup, honey mustard, pickled onions
Served with choice of Dickies Pub Chips or Truffle Parmesan Fries
FISH

FISH + CHIPS - 15
Fried Indiana perch, pub chips, citrus jalapeño coleslaw, tartar sauce

PARMESAN ARTICHOKE RAINBOW TROUT - 18
Creamy parmesan artichoke spread, panko, artichokes barigoule, roasted red pepper and asparagus quinoa

BAY OF FUNDY SALMON - 21
Cinnamon chipotle rub, chipotle pesto, cheddar grits, vegetable of the day

DIVER SCALLOPS - 23
Fried green tomatoes, onion marmalade, smoked tomato vinaigrette, bacon

SHRIMP + Grits - 19
Grilled peppered shrimp, applewood smoked bacon, cheddar grits, southern tomato sauce

PISTACHIO CRUSTED FLORIDA GROUPER - 26
White chocolate-pistachio cream sauce, cheddar grits, vegetable of the day

PERCH PO’BOY - 10
Fried Indiana perch, tartar sauce, citrus jalapeño coleslaw, hoagie bun, lettuce
Served with choice of Dickies Pub Chips or Truffle Parmesan Fries

COW

LIVER AND ONIONS - 13
Apple-onion slaw, apple cider gastrique, tobasco crème fraiche, buttermilk mashed potatoes, vegetable of the day

DICKIES BISON MEATLOAF - 18
Cook’s Ranch bison, apple-swiss-spinach stuffing, buttermilk mashed potatoes,
Journeyman Whiskey peppercorn gravy, vegetable of the day

BISON TENDERLOINS - 25
Three seared 2oz Cook’s Ranch Bison medallions, buttermilk mashed potatoes, fig-balsamic demiglace,
tobacco onions, vegetable of the day

All steaks served with choice of pub chips, truffle parmesan fries,
baked potato, or buttermilk mashed potatoes and soup or garden salad

All steaks served with SLR steaksauce, steak butter, tobacco onions, and vegetable of the day

16 OZ COWBOY STEAK - 26
6 OZ FILET MIGNON - 23
10 OZ FILET MIGNON - 32
12 OZ NEW YORK STRIP - 28
8 OZ BISON FILET MIGNON - 29
8 OZ SIRLOIN - 18

*Consuming raw or undercooked meat, poultry, or eggs could potentially be hazardous to your health.
DESSERTS

JOURNEYMAN BOURBON + DARK CHOCOLATE CHEESECAKE - 8
Peanut brittle, dark chocolate crust, Tupelo honey

WHISKEY - COKE FLOAT - 7 (ADD A SHOT OF WHISKEY - 3)
Jim Beam Ice Cream, Mexican Coca Cola, almond tuille cookie

BANANA BREAD PUDDING - 7
Bourbon cream sauce, DaVinci’s Cosmic Crunch gelato

ESPRESSO CRÈME BRULÉE - 7

DAVINCI’S GELATO
SERVED IN CHOCOLATE DIPPED WAFFLE CONES - 6.50
Milk Chocolate, Vanilla Bean, Mint Chocolate Chip, Strawberries and Cream, Cosmic Crunch, Cake
Spectacular, Cappuccino Chip, Pistachio

LIMONCELLO MERINGUE - 8
Creamy and tart limoncello meringue

CHOCOLATE BOMBA - 7
Chocolate and vanilla gelato, cherry-almond center, dark chocolate shell

CHOCOLATE FONDANT CAKE - 8
Layers of silky chocolate mousse and chocolate cake, triple berry Gran Marnier sauce

SIDES

SIDE SALAD - 3
TRUFFLE PARMESAN FRIES - 5
DICKIES PUB CHIPS - 5
ONION RINGS - 6
CHEDDAR GRITS - 5
BUTTERMILK MASHED POTATOES - 5
BAKED POTATO - 3
4-CHEESE MAC AND CHEESE - 7
VEGETABLE OF THE DAY - 4

KIDS MENU

All come with choice of fries, pub chips, or fresh fruit

CHICKEN FINGERS W/ RANCH OR BBQ SAUCE - 6
MINI CORN DOGS - 5.50
HOT DOG - 4
PEPPERONI PIZZA - 6.50
KIDS BURGER - 6.50
PASTA ALFREDO - 6

BEVERAGES

SOFT DRINKS - 2.25
MIGHTY LEAF TEA - 2.25
LAVAZZA COFFEE - 3
EUROPEAN BLEND AND DECAF
LAVAZZA ESPRESSO - 3 / DOUBLE - 4
LAVAZZA CAPPUCCINO - 4.50 / DOUBLE - 6
RED BULL - 3
REGULAR OR SUGAR-FREE
COOK’S BISON RANCH - WOLCOTTVILLE, INDIANA

In 1939, Grandpa Everett Cook purchased the farm—including a house, barn, and 83 acres—for a grand total of $5,000 and grew popcorn. Two generations later, his grandson Peter Cook had a dream—a dream of raising bison. Having traveled with his family for a number of years to Wyoming, he became fascinated with the bison and in 1998, after convincing his family that raising this seemingly wild animal was a sensible idea, he established Cook’s Bison Ranch. Today, the farm specializes in naturally raised, naturally lean, and naturally delicious bison—the animals receive no growth hormones or stimulants and the farm grows most of its own hay and grain for feed.