

STARTERS & SHAREABLES

WINGS Your choice of boneless or bone-in chicken wings tossed in your choice of sauce. Choose from **spicy buffalo**, **tangy BBQ**, **garlic parmesan**, **kickin' bourbon** or **sweet chili**. 12.99

CRAB CAKE Our recipe is a fresh spin on the Maryland classic, a large lump crab cake served with a touch of greens, lemon & a flavorful aioli. 9.99

MUSSELS FRA DIAVOLO Mussels sauteed with white wine, shallots and tomato with just a bit of spice. 15.99

WHITEFISH RANGOONS

Our creamy homemade blend of smoked whitefish & creamy cheeses wrapped in a wonton shell then flash fried. 12.99

TRUFFLE FRIES Our seasoned, skin-on fries tossed with grated parmesan, truffle oil and fresh parsley. 9.99

LOBSTER POUTINE Our fries topped with lobster bisque, sharp white cheese curds and fresh parsley. 15.99

from the GARDEN

Add chicken for 5.99, grilled shrimp for 7.99 or a crab cake for 9.99

MICHIGAN SALAD Fresh mixed greens with apple, tart dried cherries, toasted walnuts & blue cheese crumbles. 14.99

BIBB WEDGE Half of a head of bibb lettuce topped blue cheese dressing and loaded with bacon & blue cheese crumbles, grape tomatoes & red onion. 12.99

Dressing Choices: Buttermilk Ranch, Blue Cheese, 1000 Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Mediteran Feta, Mango Chardonnay Vinaigrette, Toasted Sesame, Oil & Vinegar

HANDHELDS All sandwiches served with our house-made chips. Sub fries for 2.99, sweet potato fries or onion rings for 3.99

BRISKET BURGER* A 1/2 lb. patty of our mouthwatering custom blend of beef, brisket & short rib, cooked the way you like it. Topped with leaf lettuce, tomato, onion & pickle on a toasted bun. 13.99

Add Cheese for 1.50: American, Swiss, White Cheddar, Pepper Jack, Smoked Gouda
Add two slices of bacon for 1.50

BISON BURGER* A 1/3 lb. patty of lean, locally raised & grass fed bison packed with incredible flavor. Topped with leaf lettuce, tomato, onion & pickle on a toasted bun. 14.99

THAI SHRIMP Flavorful grilled shrimp on a bed of fresh mixed greens, cabbage & mint, topped with toasted peanuts, crispy wonton strips with toasted sesame dressing. 19.99

MANGO QUINOA Fresh mango, red pepper & onion and quinoa served on a bed of fresh mixed greens with mango chardonnay vinaigrette. 13.99

CAESAR Crisp romaine tossed in our caesar dressing topped with shaved parmesan and seasoned croutons. Available with or without anchovy fillets. 13.99

LOBSTER ROLL Lobster tail & claw meat tossed with crisp celery in a cajun lemon aioli. Served in a buttered & toasted split top bun. 29.99

BOURBON CHICKEN Grilled chicken breast with a sweet & spicy bourbon, molasses and pepper glaze. Topped with a slice of grilled pineapple, leaf lettuce, tomato, and onion on a toasted bun. 13.99

PERCH SANDWICH Hand beer-battered fillets of perch topped with leaf lettuce, tomato & onion on a toasted bun. 14.99

Dinner ENTRÉES

Entrees served with warm rolls. All entrees except pastas served with seasonal vegetable & choice of rice pilaf, baked potato or fries unless otherwise noted.

Add a garden salad for 4.99

Substitute sweet potato fries for 1.00

PORTERHOUSE* A 20oz. Porterhouse cut from the short loin is the perfect blend of strip and tenderloin. Finished to your liking on the grill and topped with an herb butter. 36.99

SURF & TURF* A taste of land and sea. Our 20oz Porterhouse finished to your liking with herb butter served alongside a skewer our succulent grilled shrimp. 44.99

LOBSTER MAC & CHEESE Our creamy and decadent blend of seafood, lobster meat and sharp white cheddar & other cheeses with cavatappi pasta topped with breadcrumbs and broiled until toasty. 25.99

SEAFOOD PUTTANESCA Our take on a classic Italian pasta dish. Mussels and shrimp sautéed in a sauce of anchovy, tomatoes, red pepper, black olives, capers and a touch of white wine over cavatappi pasta. 26.99

COCONUT SHRIMP Shrimp coated with panko breadcrumbs and shredded coconut then lightly fried. Served on a bed of rice pilaf with grilled pineapple and orange marmalade rum sauce for dipping. 25.99

BASKETS

Served with our house-made coleslaw & fries. Sub sweet potato fries or onion rings for 1.00

FISH & CHIPS A hearty portion of our flaky beer battered Atlantic cod served with homemade tartar sauce & lemon. 18.99

CHICKEN TENDERS Premium strips of chicken tenderloin and breast meat with a homestyle breading. Served with your choice of dipping sauce. 15.99

SURF CLAMS Half a pound of crispy julienned large Atlantic surf clams served with our homemade tartar sauce & lemon. 17.99

GREAT LAKES WHITEFISH Caught fresh daily, this fish is known for its delicate flavor profile. Broiled in your choice of **citrus pepper** or **cajun** style. Served with homemade tartar sauce and lemon. 27.99

CHILE LIME SALMON Delicate and flaky Atlantic salmon fillet broiled with a zesty chile lime glaze. Served with rice pilaf & fresh mango salad. 27.99

HONEY SRIRACHA AHI Two 6oz. seared ahi tuna filets with a sweet & spicy honey sriracha sauce. Served with rice pilaf & grilled pineapple. 26.99

WALLEYE is known for its succulently sweet, mild flavor. Prepared **beer-battered** or **pan-fried**. Served with homemade tartar sauce and lemon. 26.99

PERCH A generous portion of perch **beer-battered** or **pan-fried**. Served with our homemade tartar sauce and lemon. 25.99

GRILLED SHRIMP Skewers of plump shrimp lightly seasoned and grilled. Served with rice pilaf & grilled pineapple. 23.99

- LOBSTER BISQUE** 8.99
- SOUP OF THE DAY CUP** 5.99
- GARDEN SIDE SALAD** 4.99
- CAESAR SIDE SALAD** 5.99
- BASKET OF FRIES** 4.99
- SWEET POTATO FRIES** 5.99
- BASKET OF ONION RINGS** 8.99
- SEASONAL VEGETABLES** 4.99
- RICE PILAF** 3.99
- BAKED POTATO** 3.99
- HOUSE-MADE COLESLAW** 1.99

10 & UNDER

- FISH & CHIPS** 7.99
- CHICKEN TENDERS** 7.99
- MAC & CHEESE** 6.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness, especially if you have certain medical conditions