



APPETIZERS AND PUB PLATES

Warm Smoked Fish Dip

Our house smoked lake fish, seasoned and baked, topped with melted gruyere cheese and served with crostini 9.95

Smoked Salmon Crostini

House smoked salmon on grilled roasted garlic bread with olive oil, red onion, capers and fresh dill cream 9.95

Honey Goat Crostini

French Montrachet chevre baked with Michigan apple chutney, clover honey, served with crostini (v) 9.95

Daily Take Out Soup Feature

Check our facebook page

for the Soup of the Day

Quarts 9.95

Pints \$6.00

Half Pints \$4.00

Tomato basil soup available

SALADS

Black And Blue Salad

**Hand cut beef tips, seasoned and seared to order, on a blend of greens, blue cheese crumbles, mushrooms, tomato, red onions, croutons, house made blue cheese dressing* 18.95*

Smoked Salmon Salad

House smoked salmon on a bed of mixed greens, red onion, capers, fresh cheese crumbles, croutons with creamy dill dressing 14.95

Garden Salad

Chef's choice of seasonal topping on a bed of mixed greens with a choice of Blue Cheese, Dill Ranch or Vidalia Vinaigrette Dressing. Individual \$4.95 for 2, \$6.95 family size \$9.95

HOUSE SPECIALTIES

All entrees except pastas are served with a seasonal vegetable, sourced locally whenever possible, Add seasonal garden salad or soup of the day 4

Chicken Marsala

All natural antibiotic and hormone free chicken breast, pan seared and oven finished with Marsala mushroom sauce, parmesan risotto petite 14.95, two breast portion 18.95

Grilled Salmon

**Fresh Canadian salmon, seasoned and chargrilled to temperature, Chef suggests medium rare, with parmesan risotto and a fresh dill aioli (gf) 21.95*

Thai Curry

Our classic Thai peanut coconut curry sauce with sautéed vegetables over steamed white rice, request mild, medium or hot spice (v)(df)(gf) 11.95 goes perfectly with chicken 14.95 or shrimp 19.95

Champagne Chicken

A guest favorite, all natural antibiotic and hormone free chicken breast, pan seared and oven finished with a champagne cream sauce, parmesan risotto petite 14.95, two breast portion 18.95

Filet Mignon

**Certified Angus, 7 ounce, center cut, beef tenderloin, grilled to temperature with gratin dauphinoise potatoes (gf) 34.95 Add au poivre sauce, blue cheese cream sauce, mornay sauce, caramelized onions or sautéed wild field mushrooms 4*

Chicago Steak

**Hand cut 8oz tenderloin steak wrapped in apple wood smoked bacon, seasoned and flash seared then oven finished to temperature with a creamy blue cheese sauce, gratin dauphinoise potatoes (gf) 29.95*

Spicy Sausage & Shrimp Alfredo

Sautéed shrimp, Andouille sausage, sautéed vegetables, red onion, garlic, shallots and chipotle in a spicy Alfredo sauce tossed with penne pasta, request mild, medium or hot spice 19.95

Penne Bolognese

Beef, pork, carrots and tomato in a red wine infused tomato ragu with penne pasta \$14.95

Angus Steak Burger

**House ground USDA choice Angus steak, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, field greens, chipotle aioli with Great Lakes Potato Chips 12.95*

For \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, blue cheese, fried egg, fresh mozzarella

We are offering Free Delivery and take out. Please call 231-887-4188 to place your order. Check our facebook page for daily features and promotions.

**Contains raw or undercooked ingredients, consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. (gf)denotes gluten free, (v) vegetarian, other menu items can be modified to gluten free, or vegetarian*