

APPETIZERS

Charcuterie Board \$18

assorted artisan cheeses, brie, goat cheese with house made compote, prosciutto, hard salami, dried fruit, nuts, assorted crackers & crostini.

Smoked Whitefish Dip \$13

creamy house made smoked whitefish dip topped with microgreens. served with crackers & crostini.

Spinach Artichoke Dip \$11

creamy house made blend of spinach, artichokes & artisan cheeses. served with pita chips & crostini.

Sesame Ginger Ahi Tuna \$16

ahi tuna marinated in a ginger garlic sauce. encrusted with sesame seeds and lightly seared. served with sesame ginger glaze & a creamy wasabi sauce.

Soft Pretzel & Beer Cheese Dip \$11

four warm, soft baked pretzel sticks served with a house made beer cheese dip and a mustard dipping sauce.

Crab Cakes \$16

two tuxedo sesame breaded lump crab cakes. served with corn curry relish & mango salsa.

Cajun Shrimp Tacos \$13

shrimp seasoned with cajun spices on 2 warm corn tortillas served with fresh mango salsa, cilantro and drizzled with avocado crema. served with spanish rice.

Pulled Pork Sliders \$11

two hand-pulled roasted pork on a fresh pretzel bun with house carolina bbq sauce & apple slaw. served with kettle chips & a pickle.

SALADS & SOUP

add protein

chicken \$5 • shrimp \$6 • steak \$8 • seared ahi tuna \$8 • salmon \$8 • crab cake \$7

Chop half \$8/full \$14

chopped romaine, red onion, tomato, crumbled bacon, fresh avocado, cucumber, crumbled blue cheese, crispy wonton strips tossed in a roasted sesame ginger vinaigrette.

Wedge half \$6/full \$11

iceberg lettuce, fresh bacon, crumbled bleu cheese, & grape tomatoes. served with house made bleu cheese dressing.

Michigan Apple half \$6/full \$11

spinach, dried cherries, apples, bleu cheese crumbles, & candied pecans. served with cherry vinaigrette.

House half \$5/full \$8/entrée or pasta add on \$4

mixed greens, red onion, tomato, cucumber, carrot & house made croutons. served with your choice of dressing.

Caesar half \$5/full \$8/entree or pasta add on \$4

Romaine, freshly shaved & grated parmesan and house made croutons tossed in caesar dressing.

House Made Soup-Cup \$4/Bowl \$6

dressing choices

balsamic • french • italian • ranch • thousand island • vinegar & oil

house made dressings-bleu cheese • cherry vinaigrette • sesame ginger vinaigrette

FLATBREADS

Spinach Artichoke Flatbread \$10

naan bread topped with spinach, artichokes & artisan cheeses.

Steak & Smoked Gouda Flatbread \$12

naan bread topped with fresh cut steak, smoked gouda cheese, roasted peppers & onions.

Chicken Marsala Flatbread \$11

naan bread topped with marsala sauce, chicken, prosciutto, mushroom & onion.

Chicken Pesto Flatbread \$11

naan bread topped with grilled chicken, mushrooms, peppers and topped with basil pesto sauce & artisan cheeses.

Pulled Chicken & Apple Flatbread \$11

naan bread topped with pulled chicken & prosciutto, with smoked gouda, apples & smash sauce.

PASTA

served with garlic pita bread

Cajun Sirloin Alfredo \$22

top sirloin seasoned with cajun spices over linguini and tossed with mushrooms in a creamy cajun alfredo sauce.

Peirano Estates Zinfandel

Chicken Marsala \$21

crispy parmesan crusted chicken served over linguini and lightly tossed in marsala cream sauce. garnished with crispy prosciutto & sautéed mushrooms.

Willamette Pinot Noir

Mushroom Florentine \$14

mushrooms, spinach & linguini tossed in garlic cream sauce.

sp. boya sauvignon blanc

Ranga Ranga Sauvignon Blanc

Shrimp Scampi \$22

sautéed shrimp tossed in a white wine & lemon garlic sauce served over linguini. topped with a pesto drizzle & fresh herbs.

Imagery Sauvignon Blanc

ENTREES

served with seasonal vegetable & choice of one side

Parmesan Chicken \$21

crispy pamesan crusted chicken, topped with marsala cream sauce.

Los Haroldos Chardonnay

Maple Cherry Salmon \$25

pan seared atlantic salmon, topped with maple cherry chutney.

Nevermore Pinot Noir

Pretzel & Pecan Crusted Walleye \$24

hand crusted walleye drizzled with curry corn relish.

Bocking Riesling

10 oz. Top Sirloin \$24

Revelry Merlot

8 oz. Filet Mignon \$33

Beringer Bros Bourbon Cabernet Sauvignon

18 oz. Ribeye \$35

Anne Amie Pinot Noir

Pork Back Ribs 1lb. \$24/2 lb. \$29

fall off the bone ribs

Montinore Pinot Gris

SIDES

au gratin potatoes with roasted cauliflower
parmesan garlic mashed potatoes
cinnamon mashed sweet potatoes with candied pecans
spanish rice

white cheddar macaroni & cheese

cup of soup add \$3

caprese salad add \$4

Consuming raw or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.