



APPETIZERS

Charcuterie Board \$22

brie, smoked cheddar, parmesan crisps, whipped goat cheese with blackberry compote, pepperoni, salami, spiced capicola, stuffed olives, candied pecans, dried cherries, fresh seasonal fruit, pretzel sticks & crackers.

Spinach Artichoke Dip \$11

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

Soft Pretzels 2 for \$6/4 for \$11

warm, soft baked pretzel sticks served with house made beer cheese dip.

Kettle Chips & House Made French Onion Dip \$5

Smoked Whitefish Dip \$13

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

Pulled Pork Slider \$8

one hand-pulled roasted pork on a fresh pretzel bun with house Carolina BBQ sauce & apple slaw served with kettle chips.

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 & creamy wasabi sauce.

FLATBREADS

Spinach Artichoke Flatbread \$10

naan bread topped with spinach, artichokes & artisan cheeses.

Margherita Flatbread \$10

naan bread topped with house made marinara, basil pesto, roma tomatoes, mozzarella & drizzled with a balsamic glaze.

Pulled Chicken & Apple Flatbread \$11

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

Chicken Pesto Flatbread \$11

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

Chicken Marsala Flatbread \$11

naan bread topped with marsala sauce, chicken, prosciutto, mushrooms & onions.

Steak & Smoked Gouda Flatbread \$12

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

SOUP/SALADS

Soup-Cup \$4/Bowl \$6

add protein

chicken \$6 • sirloin \$8 • shrimp \$8
seared ahi tuna \$8 • salmon \$8

House \$10

mixed greens, red onion, tomato, cucumber, carrot & house made croutons.

Caesar \$10

romaine, parmesan & house made croutons tossed in Caesar dressing.

Caprese \$8

roma tomatoes, fresh mozzarella topped with basil pesto & drizzled with balsamic glaze

Smash Slaw with Shrimp \$12

five jumbo shrimp with kale, dried cherries & sunflower seeds tossed in poppyseed dressing topped with crispy wonton strips.

Michigan Apple \$11

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

Southwest Chicken \$13

grilled cajun chicken, black bean & corn salsa, and cheddar over mixed greens topped with tortilla strips and drizzled with spicy ranch.

Chop \$14

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

dressing choices

balsamic • french • poppyseed • ranch • thousand island

house made dressings

bleu cheese
cherry vinaigrette • sesame ginger vinaigrette

ENTREES

served with seasonal vegetable and your choice of side

Chicken Parmesan \$22

parmesan crusted chicken topped with house made marinara & mozzarella.

Maple Cherry Salmon \$25

pan seared atlantic salmon topped with maple cherry chutney.

8 oz. Top Sirloin \$21

pan seared and topped with garlic herb butter.

6 oz. Filet \$33

pan seared and topped with garlic herb butter.

SIDES

Smash slaw

red skin mashed potatoes with beef gravy

au gratin potatoes with roasted cauliflower

cinnamon mashed sweet potatoes with candied pecans

cup of soup +\$2

house side salad +\$2

caesar side salad +\$2

4 grilled shrimp +\$6

PASTAS

served with garlic pita

Mushroom Florentine \$14

mushrooms, spinach & linguine tossed in garlic cream sauce.

Chicken Marsala \$21

crispy parmesan crusted chicken served over linguine lightly tossed in marsala cream sauce and topped with sautéed mushrooms & onions and prosciutto.

Chicken Parmesan Linguine \$22

parmesan crusted chicken topped with house made marinara & mozzarella served over linguine alfredo.

Linguine Alfredo

chicken \$19 • sirloin \$22 • shrimp \$22

your choice of protein over linguine tossed with alfredo sauce.

Cajun Linguine Alfredo

chicken \$19 • sirloin \$22 • shrimp \$22

your choice of protein seasoned with cajun spices over linguine tossed with mushrooms in a creamy cajun alfredo sauce.

Creamy Pesto Linguine

chicken \$19 • sirloin \$22 • shrimp \$22

your choice of protein over linguine tossed with house made creamy pesto sauce.

HANDHELDS

served with kettle chips or Smash slaw

Southwest Vegetarian Wrap \$9

avocado, black beans, roasted corn, bell peppers, red onion, tomato & cheddar drizzled with a lime cream sauce.

Chicken Bacon Ranch Wrap \$11

grilled chicken, bacon, ranch, cheddar, lettuce & tomato

Grilled Chicken Sandwich \$11

grilled chicken on a pretzel bun with mayo, lettuce & tomato.

Chipotle Steak Wrap \$12

tender strips of sirloin, sautéed mushrooms and onions, cheddar, lettuce, tomato & chipotle mayo.

Pulled Pork Wrap \$12

hand-pulled roasted pork with house bbq sauce & apple slaw rolled in a wrap.

Pulled Pork Sandwich \$12

hand-pulled roasted pork with house bbq sauce & apple slaw served on a pretzel bun.

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

Please note that all credit card transactions will be charged a 4% service fee.