

215 BUTLER STREET, SAUGATUCK MI 49453 269-857-1555

**-APPETIZERS-**

**Goat Cheese Croquette-** Warm goat cheese, romesco sauce, toasted almonds and scallions served with toast points and drizzles with truffle oil. \$17.00

**Broasted Wings-** Whole chicken wings broasted and tossed with an ancho-chile citrus glaze, served Mild or Hot... \$17.00

**\*\*Hot Tortillas-** Corn tortilla chips made to order and served with our fresh salsa. \$9.00

**Portobello Mushroom Fries-** Lightly seasoned, sliced portobello mushroom caps flash fried, served with a stone ground mustard dipping sauce. \$14.00

**Sake Seared Sea Scallops-** Pan seared sea scallops deglazed with sake and served with a sesame-vegetable slaw, finished with a candied ginger vinaigrette. \$20.00

**\*\*Tuna Poke\*-** Sashimi grade Tuna, soy sauce, toasted sesame seeds, ginger, yuzu, red chili and scallions served on crispy wontons with seaweed salad and yuzu mayo. \$19.00

**-SALADS-**

**\*\*Cobb Salad-** Crumbled gorgonzola, fresh avocado, bacon, tomatoes and hard-boiled egg served atop of mixed greens with your choice of dressing. \$19.00 With Grilled Chicken Breast ... Add \$6.00 With 5-6 Lobster Tail...Add \$21.00

**\*\*Tenderloin Salad\*-** Blackened beef tenderloin over arugula and bibb lettuce, sweet and sour onions, avocado, grape tomatoes, and warm goat cheese, roasted jalapeno vinaigrette. \$22.00

**\*\*Nutty Salad-** Mixed greens, crumbled gorgonzola cheese, sliced apples, caramelized walnuts, tomatoes with your choice of dressing. \$15.00  
1/2 Salad...\$12.00 With Grilled Chicken Breast ... Add \$7.00

**\*\*House Salad-** Mixed greens topped with garbanzo beans, grape tomatoes and sunflower seeds. \$7.00

**-SANDWICHES-**

Served with potato wedges or coleslaw

Substitute Vegetable Add...\$5.00

**\*\*"The Burger"\*-** 1/2# ground Moraine Park Farms Michigan Craft Beef\* (Zeeland, MI) grilled to temperature served on a toasted ciabatta bun with your choice of toppings. \$16.00...add Cheddar, Pepper Jack, Swiss, Gorgonzola... \$2.00 ...add bacon or avocado slices ...\$2.00

**\*\*Blackened Burger\*-** 1/2 # ground Moraine Park Farms Michigan Craft Beef\* (Zeeland, MI) dusted with cajun seasonings grilled to temperature topped with bacon, gorgonzola cheese, lettuce, tomato and mayo. \$21.00

**Veggie Burger-** House made portobello mushroom and chickpea patty, flashed fried and finished on the grill, served on brioche with lettuce, tomato, red onion, avocado, spicy pickled carrot and fry sauce. \$16.00

**Fish Tacos-(3)** Beer battered and flash fried Cod fillets wrapped in your choice of corn or flour tortillas with avocado, cabbage, homemade fresh salsa, light lime-yogurt sauce and tortilla chips. \$17.00

**Muffuletta-** Capicola, mortadella, salami, smoked provolone, spicy olive salad and a side of aioli, on ciabatta. \$18.00

**Crispy Chicken Sandwich-** Buttermilk-soaked Chicken breast, pepper jack cheese, bibb lettuce, pickled red onion, avocado, spicy sriracha~marcona almond sauce on brioche. \$17.00

**Grilled Ham and Cheese-** Grilled smoked applewood ham & swiss cheese, yellow mustard, served on pretzel bread. \$13.50

**\*\*Poke Bowl-** Roasted maitake mushrooms, edamame scallion relish, cucumber arugula salad, marcona almonds and jasmine rice with a miso mustard glaze and chili mayo. \$24.00

**With Faroe Island Salmon Add-\$18.00 Spiced Rubbed Ahi Tuna (Seared Rare) Add-\$15.00**

**Perch Sandwich-** Lake perch fillets lightly dusted with dill flour, on brioche with our homemade tartar sauce, topped with lettuce. \$18.00

**-ENTREES- Served at 4:00**

**\*\*Shrimp Pad Thai-** Garlic butter shrimp, broccolini, shiitake mushrooms, bean sprouts, fresh basil and egg tossed with rice noodles, finished with spicy Thai peanuts. \$35.00

**\*\*Vegetarian \$24.00**

**Lamb Lollipops\*-** 3 double cut Lamb Chops marinated and charbroiled to temperature, topped with a pomegranate gastrique, served with spinach and shiitake mushroom risotto. \$42.00

**\*\*Canadian Walleye-** Potato encrusted Walleye finished with a Dijon-cream, served with vegetable and smashed redskin potatoes. \$32.00

**Salmon\*-** Faroe Island Salmon Blackened with basmati lump crab cake, arugula-fried sweet potato-apple salad, sriracha~marcona almond sauce, lemon extra virgin olive oil. \$32.00

**\*\*Filet\*-** 8 oz. grilled Filet, local mushroom blend, asparagus tip, fontina cheese risotto, Demi glacé. \$49.00

**\*\*Perch Dinner-** Fresh Lake Perch lightly dusted with dill flour, flash fried, served with homemade tarter, vegetable and smashed redskin potatoes. \$29.00

**Phil's Pasta-** Chicken, bacon, sweet potato, spinach, rigatoni pasta in a bourbon cream sauce, finished with goat cheese crème fraiche and parmesan cheese. \$26.00 **Vegetarian-** \$21.00

**Ribs-** Baby-Back Ribs, spiced rubbed and slow roasted in Guinness, served with potato wedges and coleslaw.

**Full Rack \$30.00 or Half Rack \$24.00**

**Broasted Chicken- Served with potato wedges and coleslaw Served all day**

4-piece Dinner	(Breast, Wing, Leg and Thigh)	\$18.50
4-piece White	(2 Breasts, 2 Wings)	\$21.00
4-piece Dark	(2 Legs, 2 Thighs)	\$16.00
2-piece White	(Breast & Wing)	\$15.00
2-piece Snack	(Leg & Thigh)	\$13.00