

**-APPETIZERS-**

**Goat Cheese Croquette-** Warm goat cheese, romesco sauce, toasted almonds and scallions served with toast points and drizzles with truffle oil. \$16.00

**Broasted Wings-** Whole chicken wings broasted and tossed with an ancho-chile citrus glaze, served Mild or Hot... \$16.00

**\*\*Hot Tortillas-** Corn tortilla chips made to order and served with our fresh salsa. \$8.00

**Portobello Mushroom Fries-**Lightly seasoned, sliced portobello mushroom caps flash fried, served with a stone ground mustard dipping sauce. \$13.00

**Sake Seared Sea Scallops-** Pan seared sea scallops deglazed with sake and served with a sesame-vegetable slaw, finished with a candied ginger vinaigrette. \$18.00

**\*\*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. \$17.00

**-SALADS-**

**\*\*Cobb Salad-** Crumbled gorgonzola, fresh avocado, bacon, tomatoes and hard-boiled egg served atop of mixed greens with your choice of dressing. \$18.00 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. \$19.00

**\*\*Nutty Salad-**Mixed greens, crumbled gorgonzola cheese, sliced apples, caramelized walnuts, tomatoes with your choice of dressing. \$13.00  
1/2 Salad...\$10.00 With Grilled Chicken Breast ... Add \$6.00

**\*\*House Salad-** Mixed greens topped with garbanzo beans, grape tomatoes and sunflower seeds. \$5.50

Add 6 oz Salmon to salad- \$15.00

**-SANDWICHES-**

Served with potato wedges or coleslaw

Substitute Vegetable Add...\$4.00

**\*\*"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. \$15.00...add Cheddar, Pepper Jack, Swiss, Gorgonzola... \$1.00 ...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. \$18.00

**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. \$16.00

**Crispy Chicken Sandwich-** Buttermilk-soaked Chicken breast, pepper jack cheese, bibb lettuce, pickled red onion, avocado, spicy sriracha~marcona almond sauce on brioche. \$15.00

**Grilled Ham and Cheese-** Grilled smoked applewood ham & swiss cheese, yellow mustard, served on pretzel bread. \$12.50

**\*\*Portobello Mushroom-** Roasted Portobello mushroom cap, pesto, sweet & sour onions, avocado, spinach and honey goat cheese served on brioche. \$14.50

**Fried Bologna Sandwich-**Mortadella, fontina cheese, burnt onion bacon jam & arugula on brioche with roasted garlic aioli. \$14.50

**Perch Sandwich-** Lake perch fillets lightly dusted with dill flour, on brioche with our homemade tartar sauce, topped with lettuce. \$17.50

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

**\*\*Scallop Pad Thai-** Fresh Sea Scallops, broccolini, shiitake mushrooms, roasted red peppers and egg tossed with rice noodles, served with spicy Thai peanuts. \$34.00 **\*\*Vegetarian** \$22.00

**Lamb Lollipops\*-** 3 double cut Lamb Chops marinated and charbroiled to temperature, topped with a pomegranate gastrique, served with spinach and shiitake mushroom risotto. \$39.00

**\*\*Canadian Walleye-** Potato encrusted Walleye finished with a Dijon-cream, served with vegetable and smashed redskin potatoes. \$30.00

**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. \$30.00

**\*\*Filet\*-**8 oz. grilled Filet, local mushroom blend, asparagus tip, fontina cheese risotto, Demi glacé. \$48.00

**\*\*Perch Dinner-** Fresh Lake Perch lightly dusted with dill flour, flash fried, served with homemade tarter, vegetable and smashed redskin potatoes. \$27.00

**Phil's Pasta-** Chicken, bacon, sweet potato, spinach, rigatoni pasta in a bourbon cream sauce, finished with goat cheese crème fraiche and parmesan cheese. \$25.00 **Vegetarian-** \$20.00

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

**Full Rack** \$28.00 or **Half Rack** \$22.00

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

|                |                               |         |
|----------------|-------------------------------|---------|
| 4-piece Dinner | (Breast, Wing, Leg and Thigh) | \$17.50 |
| 4-piece White  | (2 Breasts, 2 Wings)          | \$20.00 |
| 4-piece Dark   | (2 Legs, 2 Thighs)            | \$15.00 |
| 2-piece White  | (Breast & Wing)               | \$14.00 |
| 2-piece Snack  | (Leg & Thigh)                 | \$12.00 |

**\*\* Gluten Friendly Option**