

**-APPETIZERS-**

- \*\*Cajun Shrimp Cocktail-** Chilled jumbo shrimp, spicy pickled celery, capers, microgreens, rouille and grilled lemon. \$19.00
- Goat Cheese Croquette-** Warm goat cheese, romesco sauce, toasted almonds and scallions served with toast points and drizzles with truffle oil. \$15.50
- 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. \$16.00

**-SALADS-**

- \*\*Cobb Salad-** Crumbled gorgonzola, fresh avocado, bacon, tomatoes and hard-boiled egg served atop of mixed greens with your choice of dressing. \$16.00 With Grilled Chicken Breast ... Add \$5.00 With 5-6 Lobster Tail...Add \$18.00
- \*\*Tenderloin Salad\*-** Blackened beef tenderloin over arugula and bibb lettuce, sweet and sour onions, avocado, grape tomatoes, and warm goat cheese, roasted jalapeno vinaigrette. \$18.00
- \*\*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 \$5.00
- \*\*House Salad-** Mixed greens topped with garbanzo beans, grape tomatoes and sunflower seeds. \$5.00

Add 6 oz Salmon to salad- \$14.00

**-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. \$14.00...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. \$17.00
- 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. \$15.00
- Crispy Chicken Sandwich-** Buttermilk-soaked Chicken breast, pepper jack cheese, bibb lettuce, pickled red onion, avocado, spicy sriracha~marcona almond sauce on brioche. \$14.50
- Grilled Ham and Cheese-** Grilled smoked applewood ham & swiss cheese, yellow mustard, served on pretzel bread. \$12.00
- \*\*Portobello Mushroom-** Roasted Portobello mushroom cap, pesto, sweet & sour onions, avocado, spinach and honey goat cheese served on brioche. \$14.00
- 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. \$17.00

**-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. \$33.00 **\*\*Vegetarian** \$22.00 **\*\*Gluten Friendly**-\$34.00
- 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. \$28.00
- 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. \$29.00
- \*\*Filet\*-**8 oz. grilled Filet, local mushroom blend, asparagus tip, fontina cheese risotto, Demi glacé. \$46.00
- \*\*Perch Dinner-** Fresh Lake Perch lightly dusted with dill flour, flash fried, served with homemade tarter, vegetable and smashed redskin potatoes. \$26.00
- Phil's Pasta-** Chicken, bacon, sweet potato, spinach, rigatoni pasta in a bourbon cream sauce, finished with goat cheese crème fraiche and parmesan cheese. \$23.00 **Vegetarian-** \$19.00
- Ribs-** Baby-Back Ribs, spiced rubbed and slow roasted in Guinness, served with potato wedges and coleslaw.
- Full Rack** \$27.00 or **Half Rack** \$20.00

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

4-piece Dinner	(Breast, Wing, Leg and Thigh)	\$16.50
4-piece White	(2 Breasts, 2 Wings)	\$19.00
4-piece Dark	(2 Legs, 2 Thighs)	\$14.00
2-piece White	(Breast & Wing)	\$13.00
2-piece Snack	(Leg & Thigh)	\$11.00

**\*\* Gluten Friendly Option**