

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

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

Phil's Corned Beef- House cured Corned Beef on Detroit Rye, grilled bean sprout, basil, chili mayo and lime, scallions and swiss cheese. \$18.00 add jalapeños... \$.50

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

Poke Bowl- Sticky rice, edamame, fried Brussel sprout~avocado~arugula salad, roasted mushrooms, sweet potato peanut romesco, finished with sesame Korean bbq sauce. \$23.00

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 Scampi- Sautéed shrimp, garlic, shallots, chili flakes, white wine butter sauce, pecorino cheese, chive oil and garlic parsley linguini. \$37.00

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