

APPETIZERS

BUTTERMILK BATTERED SWEET ONION RINGS	\$ 7
Served with fresh homemade ranch dressing	
SEASONED WINGS	\$ 7
Cooked fresh to order with our special seasonings and a choice of buffalo, BBQ or teriyaki sauces	
GOAT CHEESE CAKE	\$ 8
Oven roasted goat cheese served with tomato herb sauce with roasted garlic, calamata olives, artichokes and garlic toast	
SALMON CAKES	\$ 8.
Wild greens, char-grilled red onions served with honey sesame vinaigrette and spicy mustard sauce	
CAJUN CATFISH FINGERS	\$ 9
Deep fried in a cajun batter on top of sautéed collard greens, andouille sausage and sweet white onions with cajun tarter sauce	
CHICKEN QUESADILLA	\$ 9
Poached chicken, parmesan cheese, goat cheese, roasted red bell peppers and basil in a cilantro tortilla shell with chipotle BBQ topped with roasted corn and onion salsa	
ESCARGOT	\$ 9
Baked with garlic herb butter	
*CALAMARI	\$10
Deep fried squid in a parmesan cheese batter with warm marinara sauce	
BAKED BRIE	\$10
Grilled flat bread, apricot chutney, brie cheese and toasted almonds	
SZECHUAN BEEF SPRING ROLLS	\$10
Basmati rice with Asian vegetables and a spicy peanut sauce	
*MUSSELS CHEF DARYL	\$10
Sautéed pancetta, fresh basil and crushed red peppers in a tomato basil wine sauce	
*OYSTERS ON A HALF SHELL	\$12
Fresh Massachusetts blue point oysters served with horseradish, capers and cocktail sauce	
*SHRIMP COCKTAIL	\$12
Large shrimp served with horseradish, capers and cocktail sauce	
JUMBO SHRIMP TEMPURA	\$12
Tempura fried shrimp served with honey pineapple dipping sauce	
*AHI TUNA SASHIMI	\$12
Blackened tuna, sliced thin served with asian slaw, wasabi and hoisin sauce	
MARYLAND CRAB CAKE	\$ 14
Maryland crab cake served with fried green tomatoes, tomato concasse topped with remoulade sauce	

SOUP-SALAD-SANDWICHES

Dressing Choices: Strawberry Vinaigrette, Blue Cheese, French Roquefort, Ranch
Balsamic Vinaigrette and Honey Cumin

SOUP OF THE DAY	\$ 5
Prepared fresh dailyAsk your server about today's creation	
GAZPACHO	\$ 5
Chilled vegetable soup with onions, cucumbers, peppers and tomatoes topped with sour cream and croutons	
SEAFOOD CHOWDER	\$ 5
Shrimp, scallops and fish in a saffron tomato broth	
ROASTED THREE ONION SOUP	\$ 5
Oven roasted leeks, red and spanish onions in a hearty beef broth with melted provolone cheese	
*ANGUS BURGER	\$ 9
Add .50 per topping	
Eight ounces of grilled ground black angus beef served on a homemade bun with fries	
Additional toppings: sautéed onions, mushrooms, bacon or cheese	
*CAESAR SALAD	\$10
Add \$ 3. Grilled Chicken \$ 4. Salmon	
Romaine lettuce and parmesan cheese tossed in a traditional Caesar dressing topped with anchovies and croutons	
*CAJUN NEW YORK SALAD	\$14
Blackened New York Strip Steak on baby greens with tomatoes, onions, cornbread croutons	
CHAR-GRILLED SALMON SALAD	\$14
Grilled salmon, Traverse City dried cherries, almonds, asparagus served on greens with poppy seed dressing	

PASTA

All entrees: Choice of Soup or Salad

MEAT LINGUINE	\$16
Slow cooked meat sauce tossed with linguine noodles topped with grilled Italian sausage	
PASTA PRIMAVERA	\$18
Broccoli, peas, carrots, zucchini, red and yellow peppers, spinach, tomato and mushrooms sautéed in a garlic herb sauce on fettuccini pasta	
GRILLED CHICKEN CHEF DARYL	\$19
Grilled chicken breast in a garlic cream sauce with fresh broccoli, mushrooms and fettuccini pasta w/tomato concasse	
SMOKED CHICKEN PASTA	\$19
Angel hair pasta, fresh basil, crushed red peppers, pancetta and marinara sauce	
STUFFED CHICKEN PASTA	\$21
Oven roasted breast of chicken stuffed with prosciutto, spinach and dill harvarti cheese served on spinach fetticcini in a garlic cream sauce	
BEEF TENDERLOIN PASTA	\$22
Sautéed filet mignon in a gorgonzola cream sauce served on fetticcini pasta	
LOBSTER RAVIOLI	\$22
Lobster and goat cheese filled ravioli served in a champagne cream sauce	
SHRIMP AND LOBSTER FETTUCCINI	\$22
Sautéed Gulf shrimp and Maine lobster in a red bell pepper cream sauce	
SEAFOOD PASTA	\$23
Sautéed Gulf shrimp, scallops, Maine lobster, mussels and mushrooms in a white clam sauce served on angel hair pasta	

ENTREES

All entrees: Choice of Soup or Salad

VEGETABLE PLATE **\$ 14.**

A sampling of sautéed spinach, tomatoes, parmesan cheese, baked vegetable napoleon, portabella mushroom, eggplant, red and yellow peppers served with tomato herb sauce and wild mushroom polenta

GRILLED MEATS

DOWNTOWN RIBS **\$ 16.**

One half slab of ribs served with jalapeno cornbread, fries and fresh vegetable of the day

BBQ RIBS AND PERCH COMBINATION **\$ 16.**

Our famous ribs with fried fresh lake perch served with fries and jalapeno cornbread

BBQ PORK LOIN **\$ 16.**

Served with red onion marmalade, white cheddar mashed potatoes and jalapeno cornbread

PISTACHIO BASIL CHICKEN **\$ 16.**

Sauteed breast of chicken topped with pistachio basil cream sauce served with rice pilaf and fresh vegetables

CHEESE STUFFED HERB CHICKEN **\$ 17.**

Grilled herb chicken breast stuffed with chevre, parmesan and monterey jack cheeses with fresh basil, sun dried tomatoes topped with cider sauce served with rice pilaf and fresh vegetable of the day

***GRILLED SIRLOIN** **\$ 22.**

Grilled and sliced sirloin with roasted wild mushrooms, pinot noir butter, white cheddar mashers and vegetables

***NEW YORK STRIP STEAK** **\$ 24.**

Char-grilled to your taste and topped with zinfandel reduction sauce served with white cheddar mashed potatoes and fresh vegetable of the day

***FILET MIGNON** **\$ 30.**

Char-grilled sliced beef tenderloin topped with zinfandel reduction sauce, bleu cheese walnut butter served with white cheddar mashers and fresh vegetable of the day

SURF AND TURF **\$ 36.**

Filet mignon and Maine lobster tail served with fresh vegetable and roasted redskins

FRESH SEAFOOD

CAJUN WHITEFISH **\$ 20.**

Lightly seasoned with our cajun spice, broiled, topped with sautéed shrimp, scallops and mushrooms in an olive oil garlic sauce served with red beans and rice, fresh vegetable

SESAME ENCRUSTED SALMON **\$ 22.**

Pan seared sesame salmon served with asian vegetables, wasabi mashers and hoisin sauce

HAZELNUT WALLEYE **\$ 22.**

Hazelnut encrusted walleye with lemon caper mushroom butter served with rice pilaf, fresh vegetable

CRAB STUFFED WHITEFISH **\$ 22.**

Breaded baked whitefish stuffed with crab meat topped with sweet Georgia tartar sauce served with redskin potatoes, fresh vegetable

JUMBO SHRIMP TEMPURA **\$ 22.**

Tempura fried Gulf shrimp with honey pineapple sauce served with rice pilaf, fresh vegetable

SHERRY BROILED SCALLOPS **\$ 22.**

Lightly dusted in tempura batter, broiled to perfection topped with sherry garlic wine sauce served with rice pilaf, fresh vegetable

MEDITERRANEAN SEA BASS **\$ 24.**

Pan seared sea bass with roasted yellow, red peppers, kalamata olives, sun-dried tomatoes and mussels served with white cheddar mashers in a tomato white wine garlic sauce

BROILED MARYLAND CRAB CAKES **\$ 28.**

Broiled crab cakes topped with remoulade sauce served with rice pilaf, fresh vegetables

LOBSTER TAILS **Market Price**

Broiled Maine Lobster Tails served with vegetable, roasted redskin potatoes and drawn butter

CRAB LEGS **Market Price**

1lb. of Alaskan King Crab legs, served with roasted redskin potatoes and fresh vegetables and drawn butter

FRESH FISH SELECTIONS

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| *TUNA | - | Rich flavored firm, flaky textured flesh. Best when served medium rare, chargrilled or blackened | \$ 22. |
| *SALMON | - | Mild flavored soft, flaky textured flesh. Best when served poached, chargrilled or blackened | \$ 22. |
| *CATFISH | - | Farm-raised mild flavored firm, white flesh. Best when deep fried, chargrilled or blackened | \$ 19. |
| *WHITEFISH | - | Mild flavored firm, white flesh. Best when baked, broiled, chargrilled or blackened | \$ 18. |
| * LAKE PERCH | - | Mild flavored firm, white flesh. Best when sautéed, pan fried or deep fried | \$ 22. |

**Can be cooked to order- NOTICE: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*