

WEEKLY SPECIALS

APPETIZERS

Chicken Parmesan Sliders \$12

Chicken Breast, Marinara Sauce, Mozzarella Cheese, Brioche Bun, Mini Caesar Salad

ENTRÉES

Three Little Piggies \$17

Pulled Pork, Dearborn Ham, Bacon, Smoked Gouda, Sliced Pickles, Shaved Red Onion, Side of Honey Whole Grain Mustard, Cajun Fries

ENTRÉES

Mediterranean Lamb

Chops \$40

Marinated Grilled Lamb Chops, Rosemary Redskin Potatoes, Asparagus

Alaskan Halibut \$38

Pan Seared Halibut, Cheesy Potato Pancake, Garlic Sautéed Spinach, Casino Butter Sauce

THE MIXED GRILLE

APPETIZERS

Calamari \$14

Marinara, Truffle Aioli

Garlic or Cajun Beef Tips \$16

Toast Points

Pretzel Bites — \$8

Creamy Cheddar Cheese Sauce

Wild Mushroom Crostini \$11

Truffle Oil, Parmesan, Marsala Cream Mushrooms, Micro Beet Green

Wing Dings \$16

Buffalo, BBQ Sauce, Celery, Ranch or Blue Cheese

SOUPS & SALADS

Chili \$4/\$6

Soup of the day— \$4/\$6

Loaded Chili \$8

Chili, Sour Cream, Cheddar Cheese, Chives

Caesar Salad — \$16

Croutons, Grated Parmesan, Caesar Dressing

Cranberry Apple Quinoa Salad \$17

Mixed Greens, Quinoa, Apples, Cranberries, Toasted Pecans, Feta Cheese

Southwest Salad \$17

Roasted Corn, Tomatoes, Bell Pepper Medley, Black Beans, Red Onions, Cheddar Cheese, Mixed Field Greens, Crispy Tortilla Chips, Chipotle Lime Dressing

Garden Salad— \$10

Cucumber, Tomato, Carrot, Shaved Red Onion *GF

Michigan Cherry Salad \$17

Mixed Field Greens, Toasted Walnuts, Dried Michigan Cherries, Blue Cheese Crumbles, Shaved Red Onion, and Raspberry Vinaigrette Dressing

ADD CHICKEN \$5

ADD SALMON OR SHRIMP

\$10

***Gluten free items are prepped and cooked in a kitchen that also handles gluten products*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness