

WEEKLY SPECIALS

APPETIZERS

Jerk Chicken Sliders \$13

Grilled Pineapple, Bacon

ENTRÉES

Pan Seared Halibut Sitka \$42

Sweet Pea Risotto, Roasted Cauliflower
Puree, Leek Frise

Smoked Half Amish Chicken \$26

Killians Red Ale BBQ Sauce,
Smashed Loaded Red Skin
Potatoes, Green Beans

THE MIXED GRILLE

APPETIZERS

Crab Cakes \$18

New England Style Crab Cakes
with Remoulade Sauce

Calamari \$14

Marinara, Truffle Aioli

Brussel Sprouts \$14

Dried Cherries, Pickled Red Onion, Pine
Nuts, Maple Balsamic Glaze *GF,V

Cajun Beef Tips \$16

Béarnaise Sauce, Toast Points

Pretzel Bites — \$8

Beer Cheese

Caprese \$12

Roma Tomatoes, Fresh Mozzarella
Cheese, Olive Oil Basil Balsamic Glaze

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

Minestrone \$4/\$6

Soup of the day— \$4/\$6

Caesar Salad — \$16

Croutons, Grated Parmesan,
Caesar Dressing

Greek Salad \$17

Mixed Greens, Kalamata Olives, Beets,
Banana Pepper Rings, Feta Cheese,
Tomato, Shaved Red Onion

Napa Salad \$16

Mixed Field Greens, Diced Fresh
Pineapple, Red Bell Peppers, Mandarin
Oranges, Candied Almonds, Crispy Rice
Noodles and Poppy Seed Dressing

Garden Salad— \$10

Cucumber, Tomato, Carrot
*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 \$10