

THE GRILL

Add a E.G. House Salad or a Cup of Soup for 2.5

🦋BBQ Rib Dinner

Lean baby-back ribs, cooked with our special rub and topped with barbecue sauce. Voted "Michigan's Best" (Detroit News). Served with seasoned french fries.

* **Bistro Steak and Pomme Frites**

8oz black angus tender Bistro cut steak, seasoned with a chili rub & coffee cure (a little sweet & savory); char-grilled to seal in all the natural juices. Served with Steak cut French Fries and a light Bourbon Peppercorn sauce on the side.

***The New York Strip**

14 oz. New York Strip Steak, rub with house made steak seasoning. Char grilled just the way you like it, topped with zip sauce. Served with cheddar mashed red skin potatoes and vegetable medley.

Pork Osso Bocco

Slow roasted pork shank cooked fork-tender. Topped with a port wine veal demi-glace reduction with fresh mushrooms and caramelized-onions. Served over cheddar mashed potatoes and fresh vegetables.

🦋**Pork Loin With Brandied Cherries & Gorgonzola Cheese**

Boneless pork loin chop char-grilled, covered with melted herb Gorgonzola cheese, topped with flamed brandied cherries. Served with cheddar mashed redskin potatoes and a fresh vegetable medley.

Char-Grilled Meat Loaf

Our homemade meat loaf made fresh with an array of herbs and spices, char-grilled to sear in the flavor. Served over our cheddar mashed redskin potatoes and topped with a Port wine veal demi-glace reduction, sun-dried tomatoes, mushrooms, onions and fresh spinach.

* **Filet Mignon Medallions Marsala**

Tender Sliced Filet Sautéed with mushrooms and onions, finished with a marsala, veal wine reduction. Served with cheddar Mashed potatoes and fresh vegetables.

🦋**Baby Back Ribs for two**

A full slab of Baby Back BBQ Ribs served with your choice of two sides & a Greek or Caesar Salad.

POULTRY & PASTAS

Add a E.G. House Salad or A Cup Of Soup for 2.5

All of our pasta noodles are made fresh in Plymouth by Mama Mucci's Pasta

The Ultimate Mac & Cheese

Grilled chicken, apple wood smoked bacon, and green onions. Tossed with home-made mac & cheese sauce made from Smoked Vermont Cheddar Muenster, and Parmesan cheeses.

🍷 **Asparagus & Mascarpone Ravioli**

This light favorite, Pasta stuffed with fresh Asparagus, creamy Mascarpone, Ricotta, Parmesan cheeses and a hint of Lemon Zest tossed in a light dijon mustard cream sauce with fresh scallions.

Baked Lasagna Bolognese

Layers of fresh egg noodles with a blend of ground beef and Italian sausage and layers of fresh ricotta, mozzarella, and Münster cheeses mixed with our homemade bolognese sauce.

🦋**Chicken Parmesan**

Breast of chicken lightly dusted in herb-seasoned flour and finished with our marinara sauce and mozzarella and Parmesan cheeses. Served over a bed of spaghetti pasta.

Chicken Picatta

Tender breast of chicken sautéed in white wine with capers, lemons, and artichoke hearts. Served over a bed of spaghetti pasta.

🍷 **Pesto Vegetable Ravioli**

Ravioli stuffed with roasted broccoli, red bell pepper, carrot, corn, leek, and celery with Ricotta, Parmesan, and mozzarella cheeses with garlic. Tossed in a Pesto Alfredo sauce with green onions and roasted red pepper.

SEA AND LAKE

Add a E.G. House Salad or a Cup of Soup for 2.5

🦋**Planked Whitefish**

Our house specialty: voted "Best Whitefish in Lower Michigan". Fresh Lake Superior whitefish served Charlevoix style on a seasoned oak-plank, surrounded by duchess potatoes and fresh vegetables.

Cedar Planked Bourbon Salmon

Fresh Atlantic Salmon marinated in our own Jack Daniel's marinade, then grilled and finished on a cedar plank. Served with a fresh vegetables medley and cheddar mashed redskin potatoes.

Coconut Shrimp

Fresh White Gulf shrimp dipped in our own coconut batter and fried to golden brown. Served with a mango chutney sauce and seasoned French fries.

Key West Beer Battered Grouper

Grouper dusted in cracker meal, dipped in Sam Adams Boston Lager beer batter, a hint of lemon and a touch of old bay. Fried golden brown. Served with blue cheese cole slaw, home-made tartar sauce and a side french fries. This is what happens when Sam Adams goes to Key West.

FLAT BREAD PIZZA

Hand made Artisan flat bread. Pecan wood Grilled and finished with our fresh toppings.

Barbeque Chicken Flatbread Pizza

BBQ sauce, Grilled chicken, caramelized red onions, Cilantro, Mozzarella and Muenster Cheese.

The Louie

Traditional tomato sauce, Mozzarella and Muenster cheeses, hand cut pepperoni, Italian sausage, caramelized red onions and roasted red peppers.

The Classic Flatbread

Our classic tomato sauce topped with fresh grated mozzarella and Muenster cheeses, and hand cut imported Italian pepperoni.

BLT

Our olive oil sauce, topped with fresh mozzarella, Muenster and Parmesan cheeses, apple-wood bacon. Finished with fresh shredded lettuce, chopped tomato and a light mayo drizzle.

🍷 **Four Cheese and Tomato**

Mozzarella, Muenster, Parmesan, and Feta and fresh Tomato atop a garlic and olive oil sauce and then baked to perfection.

Build Your Own

Pick any three toppings along with our traditional tomato or olive oil sauce and Mozzarella, Muenster cheeses.

BYO Toppings

pepperoni, bacon, Italian sausage, ham, mushrooms, onions, tomato, green peppers, banana peppers, black olives, pineapple.

🦋 DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE.

* COOKED TO ORDER; CONSUMING RAW OR UNDER COOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

🍷 DENOTES ITEMS THAT ARE VEGETARIAN