

THE GRILL

ADD A E.G. HOUSE SALAD OR A CUP OF SOUP FOR 2.5

**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 POTATO AND FRESH VEGETABLES.

*FLAT IRON STEAK

SIX-OUNCE BLACK ANGUS FLAT IRON CUT OF STEAK, SEASONED WITH A CHILI RUB & COFFEE CURE (A LITTLE SWEET & SAVORY); CHAR-GRILLED TO SEAL IN ALL THE NATURAL JUICES. WE RECOMMEND THIS STEAK TO BE COOKED MEDIUM OR BELOW TO CONSERVE ITS PEAK FLAVOR. SERVED WITH OUR CHEDDAR MASHED RED SKIN POTATOES AND FRESH VEGETABLE MEDLEY. *COOKED MEDIUM.

*TWIN FILLETS

DUAL FILLETS SAUTÉED WITH MUSHROOMS AND ONIONS. FINISHED WITH AN INFUSION OF MONKEY SHOULDER BLENDED MALT SCOTCH WHISKY AND PEPPER-CORN VEAL DEMI-GLACE. SERVED WITH CHEDDAR MASHED RED SKIN POTATOES AND FRESH MIXED VEGETABLES. *SERVED MEDIUM

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.

GF 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.

GF 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.

GF 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.

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

PESTO VEGETABLE RAVIOLI

ROASTED VEGETABLES CONSISTING OF BROCCOLI, RED BELL PEPPER, CARROT, CORN, LEEK, AND CELERY WITH RICOTTA, PARMESAN, AND MOZZARELLA CHEESES WITH SOME FRESH GARLIC MAKE UP THIS DELICIOUS, FRESHLY WRAPPED RAVIOLI. THEN TOSSED IN A LIGHT BASIL-CREAM SAUCE WITH GREEN ONIONS AND ROASTED RED PEPPER.

THE ULTIMATE MAC & CHEESE

TENDERS SLICES OF GRILLED CHICKEN, APPLE WOOD BACON, GREEN ONIONS TOSSED WITH HOUSE MADE MAC & CHEESE MADE FROM SMOKED VERMONT CHEDDAR MUENSTER, AND PARMESAN CHEESES.

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 PICATTA

TENDER BREAST OF CHICKEN SAUTÉED IN WHITE WINE WITH CAPERS, LEMONS, AND ARTICHOKE HEARTS. SERVED OVER A BED OF SPAGHETTI PASTA.

GF 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.

GF 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.



SEA AND LAKE

ADD A E.G. HOUSE SALAD OR A CUP OF SOUP FOR 2.5

GF 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.

HERB ENCRUSTED BOSTON BLUE

A TENDER, FLAKEY WHITEFISH ENCRUSTED IN PANKO-BREAD CRUMBS AND HERBS. LIGHTLY FRIED TO A GOLDEN BROWN WITH A LIGHT DRIZZLE OF CHEF LOU'S ROASTED-RED PEPPER BISTRO SAUCE. SERVED WITH FRESH VEGETABLES AND RICE PILAF.

PUB FISH AND CHIPS

ICELANDIC COD FILET CUT AND DUSTED IN SEASONED CRACKER MEAL AND A GUINNESS BEER BATTER, THEN FRIED GOLDEN BROWN. SERVED WITH TARTAR SAUCE, SAPUTO BLUE CHEESE COLE SLAW AND SEASONED FRENCH FRIES.

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 VEGETABLE 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.

PORK OSSO BOCCO

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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.

FLAT BREAD PIZZA

HAND MADE ARTISAN FLAT BREAD. PECAN WOOD GRILLED AND FINISHED WITH OUR FRESH TOPPINGS.

BUILD YOUR OWN

PICK ANY THREE TOPPINGS ALONG WITH OUR TRADITIONAL TOMATO OR OLIVE OIL SAUCE AND MOZZARELLA, MUENSTER CHEESES.

TOPPINGS

PEPPERONI, BACON, ITALIAN SAUSAGE, HAM, MUSHROOMS, ONIONS, TOMATO, GREEN PEPPERS, BANANA PEPPERS, BLACK OLIVES, PINEAPPLE.

THE CLASSIC - FLATBREAD PIZZA

OUR CLASSIC TOMATO SAUCE TOPPED WITH FRESH GRATED MOZZARELLA AND MUENSTER CHEESES, AND HAND CUT IMPORTED ITALIAN PEPPERONI.

BARBEQUE CHICKEN

BBQ SAUCE, GRILLED CHICKEN, CARAMELIZED RED ONIONS, CILANTRO, MOZZARELLA AND MUENSTER CHEESE.

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.

CALIFORNIA

OUR OLIVE OIL SAUCE, TOPPED WITH FRESH MOZZARELLA, MUENSTER AND PARMESAN CHEESES, GRILLED CHICKEN AND APPLEWOOD-SMOKED BACON. FINISHED WITH FRESH SHREDDED LETTUCE, CHOPPED TOMATOES, FRESH AVOCADO AND A LIGHT MAYO DRIZZLE.

THE LOUIE

TRADITIONAL TOMATO SAUCE, MOZZARELLA AND MUENSTER CHEESES, HAND CUT PEPPERONI, ITALIAN SAUSAGE, CARAMELIZED RED ONIONS AND ROASTED RED PEPPERS.

FOUR CHEESE AND TOMATO

MOZZARELLA, MUENSTER, PARMESAN, AND FETA AND FRESH TOMATO ATOP A GARLIC AND OLIVE OIL SAUCE AND THEN BAKED TO PERFECTION.

SIDES

FRESH VEGETABLE MEDLEY | FRENCH FRIES | CHEDDAR MASHED POTATOES | PASTA WITH MEAT OR MARINARA SAUCE | MAC & CHEESE | SWEET POTATO FRIES | ONION RINGS | RICE PILAF | BLUE CHEESE COLESLAW