

# DINNER SET MENU CHOICES

FOR GROUPS OF 20-30  
GUESTS- PICK 4 MENU CHOICES,  
BAR OPTIONS AND ADD ON'S.  
ALL GUESTS MUST BE ON ONE  
CHECK

**Bar Choices: Open Bar,  
Cash Bar, Limited Bar**

**BLACK OR WHITE LINEN  
AVAILABLE FOR \$2.50 PER  
PERSON**

**ANY DESSERTS BROUGHT IN MUST BE  
COMERCIAALLY MADE  
\$1 PER PERSON SURCHARGE FOR  
OUTSIDE CAKE/DESSERTS**

**22% GRATUITY + TAX WILL BE ADDED  
TO THE TOTAL BILL**

**25% DEPOSIT REQUIRED TO SECURE  
EVENT SPACE AND DATE. IF YOU MUST  
CANCEL YOUR EVENT, YOU ARE  
REQUIRED TO GIVE AT LEAST 1 WEEK  
NOTICE OR DEPOSIT IS FORFEITED.  
OTHERWISE THE DEPOSIT IS  
SUBTRACTED FROM YOUR FINAL BILL**

**FINAL HEAD COUNT AND MENU  
SELECTIONS DUE 2 WEEKS PRIOR TO  
EVENT**

# ALL ITEMS WILL BE SERVED WITH A HOUSE SALAD AND FRESH BREADSTICKS

## **KENTUCKY PRIME PORK CHOP 29**

Thick French cut bone in pork chop, Evan Williams bourbon marinade, char-grilled and finished with a light bourbon glaze. Served with cheddar mashed potatoes and vegetables.

## **NEW YORK STRIP 43**

This classic cut 14 oz. New York Strip Steak cooked to your liking, rubbed with our house made steak seasoning.

Char-grilled and topped with zip sauce. Served with cheddar mashed red skin potatoes and vegetables.

## **BABY BACK RIBS 28**

Lean baby-back ribs, cooked with our special rub and topped with barbecue sauce. Served with french fries and Memphis-style cole slaw. (Cannot substitute another side for cole slaw)

## **CHICKEN PARMESAN 26**

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

## **CHICKEN TERIYAKI 26**

Char-grilled, boneless chicken thighs basted in our special teriyaki sauce, topped with grilled pineapple and fritz-onions. Served with vegetables and rice pilaf.

## **3 GREEK STYLE LAMB CHOPS 38**

Tender, lean frenched rib lamb chops seasoned with Greek spices, char-grilled to your liking. Finished with a lemon wedge and served with rice pilaf and vegetables.

## **CHAR-GRILLED MEATLOAF 24**

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

## **CHICKEN PICATTA 26**

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

## **BAKED LASAGNA BOLOGNESE 23**

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

## **KILLER MAC AND CHEESE 27**

Artisan white creamy mac & cheese tossed with gemelli pasta with your choice of Chicken or Pulled Pork. Topped with bacon & shallot breadcrumbs

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## **BUTTERNUT SQUASH ENCHILADAS (V) 22.5**

Butternut squash, black beans, tomatoes, cilantro, jalapenos, green Chiles and spices slow simmered. Rolled in flour tortillas, baked with enchilada sauce and topped with cheddar and muenster cheeses. Garnished with sliced avocado and scallions (can be prepared vegan)

## **PESTO VEGETABLE RAVIOLI (V) 25**

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

## **PLANKED WHITEFISH 33**

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 vegetables.

## **NICK'S CHICKEN TENDERS 22.50**

Scratch-made chicken strips deep fried to golden brown. Served with french fries, Memphis-style coleslaw (Cannot substitute another side for coleslaw) and (1) of your favorite sauce.

## **CEDAR PLANK BOURBON SALMON 32**

Fresh Atlantic Salmon marinated in our own Evan Williams bourbon marinade, grilled and finished on a cedar plank. Served with rice pilaf and vegetables.

## **KEY WEST BEER BATTERED GROUPEUR 25**

Grouper dusted in cracker meal, dipped in beer batter, a hint of lemon and a touch of old bay. Fried golden brown. Served with Memphis style cole slaw, home-made tartar sauce, and french fries. (Cannot substitute another side for cole slaw)

## **PORTABELLA MUSHROOM RAVIOLI 21**

Savory Black pepper pasta filled with Portabella mushrooms, onion, white wine and cream cheese. Tossed in a creamy Marsala sauce.