

BURGERS

Substitute Onion rings or Waffled Sweet potato fries for 1.5

🍷 Greek Burger

A grilled *veggie* patty handmade from feta cheese, spinach, panko bread crumbs, and fresh herbs, served on a Multi grain bun topped with lettuce, tomato, red onion, Feta and tzatziki sauce on the side. With waffled sweet potato fries.

E.G. Burger

1/2 pound Black Angus ground sirloin steak burger served on a fresh Multi grain bun with lettuce, tomato, onion, and a pickle. With seasoned french fries.

Pub Burger

A fresh 1/3 pound Black Angus Ground Sirloin Steak Burger. Served on a Multigrain Bun with lettuce, Tomato, onion, and a pickle. Served with Seasoned French Fries. Add any of your favorite Toppings for .95 each This is the Kid Brother of our E.G.Nick's Burger.

Meat Loaf Sliders

Our homemade meat loaf made fresh with an array of herbs and spice, grilled over caramelized red onions and topped on three brioche buns with bistro sauce. Served with French Fries.

Ring of Fire Burger

A half-pound of black Angus burger with smoked gouda cheese, grilled jalapeno peppers and two beer battered onion rings with a sriracha mayo, lettuce, tomato and pickle. Served on a fresh grilled brioche bun with French fries. This is a burger that Chef Frank's son, Nico, came up with, and is our best selling burger! when on the menu

French Dip Burger

1/2 lb ground steak burger topped with Gruyere cheese, Fritz onions and fresh grilled mushrooms. Served on Multigrain Bun with a side of beef Aujus. Seasoned French Fries.

Toppings

American, Swiss, Cheddar, Bleu, Smoked Gouda, Gruyere, .95 / each, Apple Wood smoked Bacon, Black Forest Ham, fried Egg 1.25 / each, Mushrooms, Fritz Onions, Sauerkraut, Grilled Onions, Banana Peppers, Peppers & Onions, Blue Cheese Cole Slaw .95 / each

TAVERN

Substitute onion Rings or waffled Sweet Potato Fries for 1.5

Chicken Quesadillas

Home-made blend of grilled chicken, jalapenos, with muenster and cheddar cheeses. Served with lettuce and pico de gallo.

Bourbon Pot Roast Nachos

Tortilla chips with prime cut sirloin roast, basted in Vermont maple syrup and bourbon whiskey. Topped with a home-made tomato, red onion and black bean-corn relish, cheddar and Muenster cheeses. With a side of sour cream and salsa.

Southern Chicken Tenders

Chicken breast fillets deep-fried to golden brown. Served with French fries and (1) of your favorite sauce. (Extra sauce \$.95)

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.

🍷 Butternut Squash & Black Bean Enchiladas

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 fresh sliced Avocado and scallions (Can be prepared Vegan)

SANDWICH BOARD

Cajun Grouper Tacos

Grouper dusted in Cajun spice, placed in (2) grilled flour tortillas with Muenster and cheddar cheeses. Topped with our blue cheese cole slaw, pico de gallo and avocado served with tortilla chips & salsa.

Road House Club

Toasted honey wheat bread with smoked turkey, apple wood-smoked bacon, black forest ham, cheddar cheese, lettuce, tomato and Jack Daniel's Bourbon mayo. With seasoned French fries.

New Orleans Grouper Po' Boy

Grouper fillet dusted in seasoned corn meal and fried golden brown. Served on a golden ale artisan beer roll, fresh lettuce, tomato, sliced avocado and blue-crab mayo with a hint of lemon and sriracha. With a side of blue cheese cole slaw and french fries.

Blackberry Bacon Grilled Cheese

Fresh homemade Blackberry Jam, Smoked Applewood Bacon, Gruyere Cheese, and a hint of fresh Jalapeno grilled on Artisan Sourdough bread. Perfect combination of Savory and sweet. Served with French Fries.

Bang-Bang Shrimp Tacos

Shrimp fried to a golden brown, tossed in a creamy, spicy sauce and placed in (2) grilled flour tortillas with muenster and cheddar cheeses. Topped with shredded lettuce, pico de gallo. Served with fresh tortilla chips, salsa.

Texas Pulled Pork Sandwich

Slow-cooked, hand pulled Pork Butt tossed in our special bbq sauce, topped with tempura fried pickles, caramelized onion. Served on a Multi grain bun. Served with our blue cheese cole slaw and seasoned fries.

Mackinac Island Sandwich

Smoked turkey, apple wood-smoked bacon piled high on toasted whole wheat bread and topped with smoked Gouda cheese, honey mustard, fresh apples, spinach and tomato. Served with waffled sweet potato fries.

Classic Reuben

Slow-braised corned beef topped with sauerkraut, Russian dressing, and Alsace Swiss cheese, served on grilled rye bread. Served with seasoned French fries.

FLAT BREAD PIZZA

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

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.

The Louie

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

Barbeque Chicken Flatbread Pizza

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

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.

🍷 DENOTES ITEM THAT ARE VEGETARIAN

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