

SHAREABLES

Bang Bang Shrimp

Crispy, tender shrimp fried to a golden brown. Tossed in a creamy, spicy Bang Bang sauce.

🍷 Hot & Spicy Edamame

Steamed edamame tossed in a garlic crushed red chili sauce.

🍷 BBQ Rib Fingers

Lean, seasoned baby-back ribs cooked and basted with our famous sauce, then cut individually.

🍷 Tempura Battered Pickles

Tempura battered Pickles, accompanied with Chef Lou's Bistro sauce.

Coconut Shrimp

White Gulf shrimp hand-dipped in coconut batter and fried to a perfect crunch. Served with mango chutney. A guest favorite!

🍷 Crispy Asian Spring Rolls

Light and crispy spring rolls filled with an assortment of fresh Asian vegetables. Served with Plum sauce.

Spinach & Artichoke Dip

Baby spinach, blended with artichoke hearts and topped with Mozzarella and Parmesan cheeses before being baked golden in our oven. Served with a side of home fried tortilla chips.

🍷 Tempura Battered Brie

Creamy Brie dipped in tempura-batter made from Sam Adams Boston Lager, fried until warm and soft, placed on top of raspberry sauce. Served with warm pita bread.

🍷 Chicken Wings

Pick Your Sauce (Sweet Heat, Garlic Parmesan, BBQ, Teriyaki)Tender, fresh, jumbo wings lightly dusted and fried until golden brown and Tossed in your Favorite sauce.

Fresh Pierogis

Homemade loaded baked Potato Pierogis. Served on caramelized onions. With Sour Cream on the side

SOUPS

Chicken Gumbo

New Orleans style gumbo. A patron favorite for over 19 years!

Soup of the Day

Lobster Bisque

A creamy delight--rich and flavorful, with a hint of shrimp and crab.

FRESH SALADS

Apple Orchard Salad

Mixed greens, grilled chicken, red onion, sun dried cranberries, sliced apple, parmesan cheese and mixed nuts. Poppy seed dressing on the side.

🍷 Southwest Salad

Mixed greens with black bean-corn relish, tomatoes, cucumbers, red onions, bacon, cheddar cheese blend. Topped with Corn Tortilla strips. Ranch dressing on the side. Add Chicken (\$4), Salmon (\$6), or Steak (\$6)

Bourbon Street Salmon Salad

Mixed greens with tomatoes, cucumbers, sweet red onions, sun-dried cranberries and toasted nuts. Topped with our Jack Daniels Bourbon-marinated salmon and parmesan cheese. Raspberry vinaigrette on the side.

🍷*Gorgonzola Steak Salad

Mixed greens, tender grilled steak, apple wood-smoked bacon, aged Gorgonzola cheese, toasted sesame sticks, red onions, Mandarin oranges and sun-dried cranberries. Raspberry vinaigrette on the side.

🍷 Tuscany Italian Caesar Salad

Romaine and baby spinach, tossed with agnolotti (baby ravioli) pasta stuffed with Ricotta and hard Italian cheeses. Roasted red peppers, artichoke hearts, red onions, garlic croutons and fresh parmesan cheese. Mixed with creamy Caesar dressing. Add Chicken (\$4), Salmon (\$6), or Steak (\$6)

🍷 E.G. Greek Salad

Mixed greens, topped with beets, imported Feta cheese, tomatoes, cucumbers, black olives, red onions and pepperoncini. Tossed with our family Greek dressing. Add Chicken (\$4), Salmon (\$6), or Steak (\$6)

CLASSICS

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

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.

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.

🍷 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.

🍷 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.

BBQ Rib Lunch

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

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.

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.

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

All of our Poultry is Antibiotic Free, Hormone and Steroid Free, 100% All Natural Chicken and no animal By - Products added

🍷-- DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE OR ALREADY ARE

🍷 DENOTES ITEMS THAT ARE VEGETARIAN