

APPETIZERS

BUFFALO ROLLS 13

All-natural chicken breast, cheddar and monterey jack cheese, buffalo sauce, wonton, ranch or bleu cheese

BONELESS CHICKEN WINGS 11/19

½ lb. or full pound boneless wings, celery and ranch or bleu cheese dressing

Sauces: buffalo, honey bbq, garlic parmesan, spicy peach, sweet chili

CHEESEBURGER SLIDERS (4) 16

Grilled steakburger patties, American cheese, ketchup, mustard, pickle

POTSTICKERS 15

Pork and ginger stuffed dumplings, pan seared. Served with honey-sriracha

BAM BAM SHRIMP 17

Breaded and fried shrimp tossed in our sweet chili bam bam sauce

CHIPS & DIP 9

House chips served with caramelized onion dip

St. Ives Brussel Sprouts 13

Deep fried brussel sprouts tossed in a hot honey-garlic sauce and bacon

FAJITA CHICKEN QUESADILLA 16

Marinated fajita chicken, fire-roasted peppers and onions, Chihuahua cheese, flour tortilla. Served with sour cream and salsa

SOUPS

Soup Du Jour . 5 | 7

Ask your server for today's offering

HAVE YOU JOINED OUR MUG & CORK CLUB, YET?

SPECIAL BENEFITS DURING EACH VISIT! \$20 PER YEAR

A 20% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SALADS

ENHANCEMENTS:

GRILLED CHICKEN BREAST 6 | BLACKENED SHRIMP 8

House Salad 11/6

Romaine, mixed greens, cucumbers, carrots, grape tomatoes, red onion, cheddar, garlic herb croutons, choice of dressing

CAESAR SALAD 11/6

Romaine, pecorino-romano, grape tomatoes, garlic herb croutons, house caesar dressing

COBB SALAD 18/13

Romaine, mixed greens, hard-boiled egg, grilled chicken, bacon, avocado, bleu cheese, grape tomatoes, green onion, croutons, choice of dressing

BERNICE'S APPLE SALAD 18/13

Romaine, mixed greens, fresh MI apples, dried Montmorency cherries, candied walnuts and pecans, red onion, feta, grape tomatoes and grilled chicken. Served with raspberry walnut vinaigrette

SOUTHWEST CHICKEN SALAD 18/13

Romaine, mixed greens, fajita roasted chicken, tomatoes, onions, black beans, corn, jalapeno, avocado, cheddar-jack and tortilla strips. Served with avocado ranch

BURGERS

ALL SERVED WITH HOUSE CHIPS OR COLESLAW

AND A PICKLE SPEAR

FRIES . 2 | ONION RINGS . 3 | SWEET POTATO FRIES . 3
ADD BACON . 2

ALL-AMERICAN BURGER 16

Cheddar, ketchup, mustard, mayo, pickle, lettuce, tomato, onion

Mushroom Burger 17

Grilled mushrooms, mayo, A-1, swiss, lettuce, tomato, onion

CAJUN BURGER 17

House cajun blend, bacon, pepper-jack, jalapenos, crispy onions, chipotle mayo, lettuce, tomato

GF buns available for a \$1 upcharge

Our $\frac{1}{2}$ lb. all beef burgers are made with ground chuck, flat iron steak and brisket, char-grilled to order and served on a MI bakery brioche bun.

HANDHELDS

ALL SERVED WITH HOUSE CHIPS OR COLESLAW AND A PICKLE SPEAR.

Fries . 2 \mid Onion Rings . 3 \mid Sweet Potato Fries . 3 Add Bacon . 2

SMOKED SALMON BLT 16

House-smoked Atlantic salmon, bacon, lettuce, tomato and lemon-dill aioli. Served on MI bakery sourdough

NASHVILLE CHICKEN SANDWICH 16

Hand breaded and fried chicken, Nashville rub, hot honey drizzle, house bread and butter pickles, chipotle mayo. Topped with slaw and served on a MI bakery brioche bun

CLASSIC CLUB 16

Honey-roasted turkey and ham, hickory smoked bacon, cheddar, lettuce, tomato and mayo. Served on MI bakery sourdough

THE CUBAN 15

House-smoked mojo pork, honey-glazed ham, French's mustard, dill pickle and swiss. Served on a pressed hoagie roll

CAPRESE CHICKEN PITA 15

Grilled Chicken, basil pesto, mozzarella, tomato, mixed greens and balsamic glaze. Served on toasted pita

DESSERT

ROOT BEER FLOAT 6

Vanilla ice cream, root beer and whipped cream

KEY LIME PIE 9

House made. Macadamia graham crust. Fresh key lime filling and whipped cream

COOKIE SKILLET 10

Jumbo chocolate chip cookie topped with brownie batter cookie dough ice cream, whipped cream and chocolate

SOFT DRINKS

Pepsi Products

Pepsi . Diet Pepsi . Starry . Ginger Ale . Mountain Dew

OTHER NON-ALCOHOLIC OPTIONS

Coffee . Fresh Brewed Iced Tea Orange Juice . Cranberry Juice . Lemonade

ENTREES

PERCH BASKET 24

Half pound of hand breaded and fried lake perch, french fries, coleslaw, house tartar, fresh lemon

BABY BACK RIBS 23/31

House-smoked pork back ribs coated in honey bbq. Served with garlic mashed potatoes, coleslaw and jalapeno cornbread

SHRIMP STIR FRY 26

Blackened shrimp, bell peppers, carrots, broccoli, onions and sugar snap peas all tossed in stir fry sauce. Served on a bed of coconut rice and topped with wonton strips

WALLEYE 30

Panko and herb crusted walleye, pan seared. Served with garlic mashed potatoes, seasonal vegetables and house tartar

TUSCAN CHICKEN & GNOCCHI 25

Pan-seared chicken breast, Tuscan cream sauce, blistered tomatoes, spinach, gnocchi and pecorinoromano.

SMOTHERED SIRLOIN 30

Eight ounce sirloin, char-grilled and smothered in mushrooms, onions and smoked provolone. Served with garlic mashed potatoes and seasonal vegetables

BEERS & SELTZERS

BOTTLED BEERS

Budweiser . Bud Light . Stella Artois . Corona Miller Lite . Coors Light . Oberon Summer Shandy . Two Hearted . All Day IPA

CANNED SELTZERS

White Claw (Black Cherry and Mango) High Noon (Peach and Pineapple)

ASK YOUR SERVER FOR TODAY'S DRAFT SELECTIONS

WINE BY THE GLASS

House Reds

Merlot . Pinot Noir . Cabernet Sauvignon

HOUSE WHITES

Pinot Grigio . Sauvignon Blanc . Chardonnay

FEATURED WINES BY THE GLASS

Francis Coppola Director's Cut Pinot Noir Ranga Ranga Sauvignon Blanc