



## SHAREABLES

### ST. IVES SAMPLER 20

Buffalo Rolls, fajita quesadillas, chips & salsa, boneless wings, choice of ranch or bleu cheese

### CHICKEN FAJITA QUESADILLA 14

Fire roasted bell peppers & onions, Chihuahua cheese, tequila-lime marinated chicken, flour tortilla, sour cream & salsa

### CHEESEBURGER SLIDERS (4) 14

Grilled beef patties, aged white cheddar & onion bacon jam, MI bakery brioche buns

### BAM-BAM SHRIMP 13

Breaded & fried shrimp tossed in our sweet-chili bam-bam sauce

### POTSTICKERS 12

Deep fried pork & ginger stuffed dumplings, honey-sriracha

### BONELESS CHICKEN WINGS 10/18

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

SAUCES: MILD, HOT, BBQ, GARLIC PARMESAN, MANGO HABANERO, CAROLINA BBQ, SWEET CHILI, HONEY-SRIRACHA

### BUFFALO ROLLS 13

all-natural chicken breast, cheddar & Monterey jack cheese, buffalo sauce, wonton, ranch or bleu cheese dressing

### TENDERLOIN FINGERS 18

Marinated beef tenderloin tails, char-grilled, toasted baguette, horseradish cream sauce

## HANDHELDS

SERVED WITH HOUSE CHIPS OR COLESLAW AND A PICKLE SPEAR.  
SUBSTITUTE FRIES, ONION RINGS, SIDE CAESAR OR HOUSE SALAD FOR \$3

### SMOKED HAM GRILLED CHEESE 14

MI bakery sourdough, boursin cheese, aged white cheddar, Swiss, smoked ham, cup of tomato-basil bisque

### GYRO 15

Greek seasoned lamb & beef, tzatziki sauce, feta cheese, mixed greens, tomato, onion, warm pita bread

### CLASSIC CLUB SANDWICH 15

Honey smoked turkey breast, cheddar cheese, double smoked bacon, mayo, lettuce, tomato, MI bakery sourdough

### THE CUBAN 15

House roasted pork, honey glazed ham, mustard, dill pickle, Swiss cheese, soft & crunchy bread

### BLT 12

Double smoked bacon, lettuce, tomato, mayo, MI bakery sourdough

## SALADS

ENHANCEMENTS: GRILLED CHICKEN BREAST \$5  
CRISPY FRIED CHICKEN \$5, GRILLED SHRIMP \$7

### HOUSE SALAD 7/10

romaine, mixed greens, cucumbers, carrots, grape tomato, red onion, cheddar, garlic herb croutons, choice of dressing

### CAESAR SALAD 8/11

Romaine, pecorino romano, garlic herb croutons, Caesar dressing

### MICHIGAN APPLE SALAD 9/13

Romaine, mixed greens, Fuji apple, granny smith apple, candied walnuts, dried MI Montgomery cherries, tomato, red onion, raspberry walnut vinaigrette

### COBB SALAD 13/17

romaine, mixed greens, hard-boiled egg, grilled chicken breast, hardwood bacon, avocado, bleu cheese, grape tomato, green onion, croutons, choice of dressing

### ASIAN CHICKEN SALAD 13/17

Romaine, red cabbage, carrots, mandarin oranges, roasted cashews, crunchy chow mein noodles, teriyaki chicken, green onion, Thai-peanut dressing

## SOUPS

TWO SOUPS COMPRISED OF THE FRESHEST SEASONAL INGREDIENTS, HAND-CRAFTED BY OUR CULINARY TEAM.

### TOMATO BASIL BISQUE 5/7

### CHEF'S SELECTION 5/7

*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

## BURGERS

OUR ½ LB. ALL BEEF BURGERS ARE MADE WITH GROUND CHUCK, FLAT IRON STEAK AND BRISKET, CHAR-GRILLED TO ORDER AND SERVED ON A MI BAKERY BUN. GF BUNS: \$1 UPCHARGE - PLANT BASED BURGER/CHICKEN AVAILABLE AT NO EXTRA CHARGE.

ALL SERVED WITH HOUSE CHIPS OR COLESLAW AND A PICKLE SPEAR.  
SUBSTITUTE FRIES, ONION RINGS, SIDE CAESAR OR SIDE SALAD FOR \$3

### CHEESEBURGER 15

2 slices sharp cheddar, mayo, lettuce, tomato, onion

### BULLEIT BURGER 17

House-made Bulleit bourbon BBQ sauce, aged white cheddar, double smoked bacon, fried haystack onions, lettuce, tomato

### BLACK & BLEU BURGER 16

Double-smoked bacon, Cajun spices, sauteed onions, bleu cheese crumbles, mayo, lettuce, tomato

### BACON CHEESEBURGER 16

Double-smoked bacon, aged white cheddar, mayo, lettuce, tomato, onion

### PATTY MELT 16

Swiss, caramelized onions, house-made Russian sauce, MI bakery marble rye

## ENTREES

### BLACK & BLEU TENDERLOIN 34

Two beef tenderloin tails, char-grilled, topped with sauteed mushrooms, onions & our 'stella' bleu sauce, garlic mashed potatoes, seasonal vegetable

Add grilled shrimp skewer: \$7

### FISH & CHIPS 21

Half-pound of beer-battered cod, house tartar sauce, lemon, fries & slaw

### GENERAL TSO'S CHICKEN STIR FRY 21

Crispy fried chicken tossed in our general Tso sauce, sugar snap peas, bell peppers, carrots, broccoli, on a bed of lemon rice, topped with fried wonton strips

### SALMON 30

Half-pound fresh Atlantic Salmon, parmesan herb crust, lemon rice, seasonal vegetable

### WALLEYE 28

Half-pound walleye, pretzel crust, Dijon cream sauce, garlic mashed potatoes, seasonal vegetable

### PESTO CHICKEN PASTA 18

Fettuccine coated in our rich & creamy cashew & basil pesto sauce, parmesan & grilled chicken

### CHICKEN PARMESAN 21

Hand breaded & fried chicken breast topped with house marinara, mozzarella, parmesan & basil. Served on a bed of linguini

## BOTTLED BEER

Budweiser - Bud Light - Miller Lite  
Coors Light - Labatt Blue Light  
Labatt Blue - Corona - Founders All Day  
Bells Two Hearted - Stella Artois  
New Holland "The Poet" (12 oz. Can)

## DRAFT BEER

Ask your server for today's draft beer features

## WINE LIST

### REDS:

Toschi Pinot Noir - Director's Cut Pinot Noir  
Toschi Merlot - Toschi Cabernet Sauvignon  
Director's Cut Cabernet Sauvignon  
Luminis Malbec

### WHITES:

Toschi Pinot Grigio - Avia Sauvignon Blanc  
Ranga Ranga Sauvignon Blanc  
Avia Chardonnay - Lago Rose  
Shady Lane Late Harvest Riesling  
Toschi Moscato

### BUBBLES:

Chic Cava

## DESSERTS

### CRÈME BRULÉE 7

Rich vanilla custard

### SALTED CARAMEL BROWNIE 6

Pretzel crust, two scoops of ice cream

### NEW YORK CHEESECAKE 7

Topped with assorted berries & fresh berry sauce

### SEASONAL DESSERT

Be sure to ask your server about today's seasonal selection

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