



APPETIZERS

BUFFALO ROLLS . 13

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

ST. IVES BRUSSEL SPROUTS . 12

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

BONELESS CHICKEN WINGS . 10/18

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

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

BAM BAM SHRIMP . 15

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

BEER BREAD . 6

House beer bread served with honey butter

STEAK FAJITA QUESADILLA . 14

Marinated skirt steak, fire-roasted peppers and onions, triple cheddar cheese, flour tortilla. Served with sour cream and salsa

SOUPS

MAPLE BOURBON CHILI . 5 | 7

SOUP DU JOUR . 5 | 7

Ask your server for today's offering

JOIN US FOR TRIVIA

EVERY WEDNESDAY NIGHT

**FOR A FUN NIGHT WITH FRIENDS &
GREAT DINNER AND DRINK SPECIALS!**

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, garlic herb croutons, house caesar dressing

COBB SALAD . 16/ 10

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

FALL HARVEST SALAD . 12/7

Romaine, kale, Michigan apples, roasted butternut squash, dried cherries, feta, red onion, toasted pepitas, served with apple cider vinaigrette

BURGERS

SERVED WITH OUR HOUSE CHIPS OR COLESLAW
AND A PICKLE SPEAR

UPGRADES: FRENCH FRIES . 2 ONION RINGS . 3

ST. IVES BURGER [LOADED UP] . 17

Hickory smoked bacon, chopped green olives, smoky mayo, swiss, havarti, cheddar, lettuce, tomato, onion

MUSHROOM BURGER . 17

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

CHEESEBURGER . 16

Sharp cheddar, mayo, lettuce, tomato, onion
ADD BACON - \$1

OUR HALF-POUND CUSTOM BLENDED PATTIES ARE MADE
WITH GROUND CHUCK, FLAT IRON STEAK AND BRISKET.
SERVED ON A MICHIGAN BAKERY BRIOCHE BUN.
UPGRADE TO A GF BUN FOR \$1

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

HANDHELDS

SERVED WITH OUR HOUSE CHIPS OR COLESLAW AND A PICKLE SPEAR
UPGRADES: FRENCH FRIES . 2 ONION RINGS . 3

CLASSIC CLUB SANDWICH . 15

Honey smoked turkey, cheddar cheese, hickory-smoked bacon, mayo, lettuce, tomato, served on MI bakery sourdough

GROWN UP GRILLED CHEESE . 15

Boursin cheese, havarti, cheddar, grilled tomatoes, mixed greens, hickory smoked bacon, served on MI bakery sourdough. Accompanied with a cup of soup

THE PHILLY . 15

Garlic butter marinated ribeye, grilled onions and peppers, provolone and American cheeses. Served on a toasted hoagie roll.

THE TUSCANA . 16

Honey smoked turkey, genoa salami, smoked provolone, pesto aioli, tomato, red onion, banana peppers, served on an Italian focaccia roll.

ENTREES

PERCH BASKET . 24

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

SHRIMP STIR FRY . 25

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

CHICKEN MARSALA . 26

Pan seared chicken breast coated in a silky marsala wine sauce. Served on a bed of house made pappardelle noodles and baby cremini mushrooms

STEELHEAD TROUT . 29

Roasted and topped with garlic-butter and fresh herbs. Served with butternut squash risotto and our seasonal vegetable

PORK CHOP . 27

Marinated and grilled eight-ounce pork chop topped with maple bacon jam. Served with butternut squash risotto and our seasonal vegetable

BLACK & BLEU SIRLOIN . 30

Eight-ounce sirloin, char-grilled and topped with mushrooms, onions and melted bleu cheese. Served with butternut squash risotto and our seasonal vegetable

DESSERT

ROTATING SEASONAL DESSERTS

Ask your server for today's offerings

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

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