**Starter + Sharing**

**Steak Bites** $15.95
Juicy chunks of steak marinated in our special recipe. Served with bleu cheese dipping sauce

**Northern Michigan Smoked Whitefish Spread** $9.75
Northern Michigan smoked whitefish spread served with toasted flatbread

**Firecracker Shrimp** $13
Crispy tiger shrimp tossed in a creamy, spicy sauce + Asian sauce

**Jumbo Wings** $11
Plain, Mild, Medium, Hot, Too Hot To Handle. BBQ, Sweet Chili, or Parmesan Garlic

**Ahi Tuna Crisps** $13
Seared Ahi Tuna, wonton crisps, avocado, spicy aioli, sweet soy, wasabi

**Loaded Potato Skins** $9.75
Loaded with bacon, cheddar, mozzarella, & scallions, served with sour cream

**Quesadillas** $13.95
Grilled chicken, sautéed onions & bell peppers, cilantro aioli. W/Shrimp +$8 W/Steak +$10

**Calamari** $11.50
Baby calamari dusted with flour & flash fried. Topped with tomato, scallions, and beurre blanc

**Charcuterie Board** $15.95
Prosciutto + cappuccio, olives, goat cheese, bleu cheese, fig jam, bread

**Truffle Fries** $8.95
Shoestring fries, fresh grated truffle parmesan, truffle aioli

**Sautéed Mussels** $12.50
Sautéed mussels in a white wine + butter broth

**Spinach + Artichoke Dip** $11
Topped with our special cheese blend and baked until bubbly. Flat bread + tortilla chips

**Steady + Chops**

We use only the highest quality U.S.D.A steaks graded choice or higher. Our Award Winning steaks are hand cut daily and char-grilled at 1000 degrees to seal in flavor

**RARE** cool red center
**MEDIUM RARE** warm red center
**MEDIUM**- pink center
**MEDIUM WELL**- slight pink center
**WELL**- no pink

**STEAK ADD ONS:**
- **BLEU CHEESE + ONION STRAWS** +$3
- **& DE MAINE LOBSTER TAIL + DRAWN BUTTER** +$11
- **SALTED CASLIN SHRIMP** +$1
- **UPGRADE TO LOADED BAKED OR SMASHED** +$3
- **SALTED ONIONS & MUSHROOMS** +$3

**New York Strip** $31.95
16 oz signature New York Strip, one of our leaner cuts, choice of potato and vegetable. *Size mid size +$16.95

**Filet + Sautéed Shrimp** $26.95
Our tender 6 oz filet paired with sautéed calamari shrimp. Potato + vegetable

**Lamb Chops** $20.95
Five pieces of domestic lamb chops in a Mediterranean marinade, potato + vegetable

**Maple Cured Pork Chop** $24.95
10 oz maple cured bone-in pork chop with peppercorn sauce, smashed potatoes + asparagus

**Tomahawk Ribeye** $30.95
42 oz bone-in Tomahawk Ribeye. Choice of potato and asparagus

**Ribeye** $26.95
16 oz of our juiciest steak. Well marbled, naturally having a bit more fat than others. Potato + vegetable

**Filet Bites** $22.50
Juicy chunks of filet marinated in our special recipe, served with potato, & small. *6 oz petite size +$2

**Filet Mignon** $32
Our most tender cut. 10 oz tenderloin served with potato + vegetable. *6 oz petite size +$2

**Filet + Lobster Tail** $35.95
Our tender 6 oz filet paired with a 6 oz Maine Lobster Tail. Potato + vegetable, drawn butter

**Pasta**

**Lasagna** $17.50
Pasta layered with meat & cheeses. Topped with sauce & mozzarella, then baked until bubbly

**Citrus Chicken Pasta** $17.95
Penne in a light citrus cream sauce. Chicken, bell peppers, scallions, & tomato. Flash fried artichokes

**Chicken Parmesan** $17.95
Lightly breaded and sautéed chicken breasts topped with marinara and mozzarella

**Traverse City Pasta** $17.95
Penne tossed in creamy wine sauce, chicken, Michigan drizzed cherry, tomatoes, scallions, sunflower seeds. With Steak +$2

**Seafood Pasta** $21
Linguini in a light clam sauce tossed with sautéed shrimp & scallops

**Entrees**

**Cajun Double Chicken Breast** $16.95
Two 1/2 lb chicken breasts seasoned & seared in our cajun blend of spices. Choice of potato & salad

**Whitefish** $18.75
Lake Superior Whitefish baked with seasoned breadcrumbs OR blackened. Choice of potato & salad

**Fish Tacos** $17.95
Crispy Icelandic Cod on soft corn tortillas topped with pickled red cabbage, cilantro, chipped aioli. Served with jasmine rice

**Salmon Filet** $21
10 oz wild Salmon Filet topped with our signature lemon glaze. Choice of potato & salad

**Tuscan Chicken** $26.75
Two 1/2 lb chicken breasts with goat cheese, sun-dried tomatoes, & beurre blanc. Choice of potato & salad

**Baked Ahi Tuna** $26.95
Seared Ahi Tuna, jasmine rice, broccoli, sweet soy, spicy aioli, wasabi

**Fish & Chips** $16.50
Hand dipped crispy Icelandic Cod, shoestring fries, homemade tartar, & cole slaw

**Coconut Shrimp** $18.25
Flash fried coconut shrimp served with shoestring fries, coleslaw, & zesty orange sauce

**Chicken Piccata** $20
Lightly breaded & sautéed chicken breast, creamy piccata sauce, asparagus, smashed potatoes

**Crab Cakes** $19.50
Louisiana style jumbo lump crab cakes with sweet chili sauce. Choice of potato & wide salad

**Praised Short Ribs of Beef** $27.50
Purgyun Sue, crispy onions, smasted potatoes, broccoli, horseradish sauce

**Thanksgiving Day Dinner** $16.75
Slow roasted turkey, mashed potatoes, gravy, stuffing, cole slaw & cranberry sauce

**BBQ Ribs** $23.50
Full slab of award winning baby back ribs, covered in our BBQ sauce, potato + cole slaw

**Penne Pesto** $15.50
Penne pasta served with a creamy pesto sauce & sautéed vegetables. Add chicken breast +$7

**Rattlesnake Pasta** $19.50
Spicy Southwest cream sauce, bell peppers, linguini, grilled chicken. W/Shrimp +$4.95

**Chicken Florentine** $19
Lightly breaded and sautéed chicken breasts, fresh spinach, Alfredo sauce, mozzarella, linguini Alfredo

**Leber Ravioli** $20
Ravioli filled with tender lobster, tossed in creamy lobster sauce

**Pasta Sinatra** $17.95
Fettuccine Alfredo, mushrooms, scallions, sun-dried tomatoes, & beurre blanc. *W/ Shrimp +$4.95

**Butternut Squash Ravioli** $18.50
Butternut squash ravioli in a light sage cream sauce + spinach + candied walnuts & dried cranberries
SALADS
We use a house blend spring mix of salad with five different types of lettuce chopped fresh daily. Dressings are all made from scratch: Ranch Greek Italian Bleu Cheese Honey Mustard Raspberry Vinaigrette Chipotle Ranch Balsamic Vinaigrette Cilantro Lime Vinaigrette 1000 Island Caesar

SALAD ADD ONS:
Filet Bites $10 Sautéed Shrimp $8 Grilled Salmon Filet $10 Seared Ahi Tuna $11

1/2 Pound Burgers + Sandwiches
Our burgers are made from fresh U.S.D.A. ground Angus Chuck & chargrilled. All burgers and sandwiches are served with kettle chips.

FRENCH FRIES $2 ONION RINGS $2.5 AVOCADO $1 FRIED EGGS $1
GRILLED ONIONS $4 GRILLED MUSHROOMS $1 SWEET POTATO FRIES $2.95
ONION STRAWS ON SANDWICH $1

All American Burger $8.95
Classic cheeseburger
Very Gouda Chicken or Burger $10.49 Grilled chicken OR burger, smoked gouda, caramelized purple onion, pesto aioli
Euro Burger $10.75 Roasted Hungarian Peppers, roasted tomatoes, goat cheese, truffle aioli
Mushroom + Swiss Burger $9.50 Swiss cheese & grilled mushrooms
Traverse City Burger $9.95 Sautéed dried cherries, melted bleu cheese, onion straws
Sliders $8.75 9 mini burgers served with grilled onions + cheese
Bacon + Cheddar Burger $9.75 Cheddar cheese, bacon, BBQ sauce
Farm Burger $10.50 Fried egg, cheddar cheese, bacon, onion straws
Brie Burger $10.35 Melted brie, caramelized onions, bacon, truffle aioli
Fish Sandwich $10.75 Lightly battered Icelandic Cod, homemade tartar
BLT $8.75 Bacon, lettuce, & tomato, served on ciabatta bread

Mike’s Chicken Club $10.50 Grilled chicken, bacon, grilled mozzarella
Reuben $11.50 Corned beef, sauerkraut + Swiss, grilled rye
Napolé Sandwich $11.75 Grilled ciabatta bread, prosciutto, goat cheese, fig jam
Turkey Reuben $10.75 Fresh turkey breast, cole slaw + Swiss, grilled rye

KIDS MEALS $5
For kids that are 12 & under. All meals come with chips, fries, vegetable, or fresh fruit. Soft drink or milk

Cheese Burger, Spaghetti & Marinara, Chicken Tenders, Fish & Chips, Macaroni + Cheese, Pepperoni Pizza

A MESSAGE FROM THE FOUNDERS:
We promise to all of our guests that we will do nothing short of serving you the best and most fresh products possible. We pride ourselves on making housemade soups, sauces, stocks, desserts, breads, and anything else we can right here in our own kitchen. All of our fish is delivered fresh and all of our steaks are hand-cut daily. We truly believe that this “housemade” approach to cooking is truly what sets us apart along with dedication to excellent service. We welcome all of you to experience what dining was truly meant to be like. Cheers!

The Palushaj Family