



~STEAK & SEAFOOD HOUSE~

APPETIZERS

BAKED BRIE — \$14

Topped with Maple Butter, Candied Pecans and Fresh Local Berries with Toast Points

MINI CRAB CAKES — \$15

Two Jumbo Lump Maryland Style Crab Cakes served with Lemon Aioli

STUFFED MUSHROOM CAP — \$14

A Portabello Mushroom Cap stuffed with Crab served with Toast Points

SMOKED WHITEFISH PÂTÉ — \$10

Our House recipe of Smoked Whitefish Pâté served with Toast Points and Assorted Crackers

JUMBO SHRIMP COCKTAIL — \$6,12,18

Chilled Shrimp served with Cocktail Sauce and served by the piece ~ 3,6 or 9

HUMMUS DUO — \$8

Roasted Red Pepper and Black Bean Hummus served with Giardinieri and Grilled Pita Points

SPINACH & ARTICHOKE DIP — \$8

Baked Spinach and Artichoke Dip served Hot with Toast Points and Assorted Crackers

~ Add Crab \$3 ~

LITE FARE

Most Sandwiches served with Great Lakes Chips, Lettuce, Tomato, Onion and Pickle Spear. Choice of American, Cheddar, Monterey Jack, Swiss, Mozz/Provolone or Blue Cheese. Substitute French Fries or Sweet Potato Fries for \$2.00

BISTRO BURGER — \$12

A Half Pound of Specially Blended Angus Chuck & Brisket, Hand Formed and Chargrilled served atop a Fresh Crescent Bakery Potato Roll

~ Bacon \$2, Grilled Onions or Mushrooms \$1 ~

CHERRY CHICKEN SALAD — \$11

House Made with Pulled Chicken, Dried Cherries, Toasted Pecans and served atop Fresh Crescent Bakery Cranberry Walnut Bread

GRILLED CHICKEN BREAST — \$10

Marinated 6 oz Chicken Breast Grilled to Perfection and served atop a Fresh Crescent Bakery Potato Roll

MARYLAND CRAB CAKE — \$16

Maryland Style Jumbo Lump Crab Cake served atop a Fresh Crescent Bakery Potato Roll

ROASTED VEGETABLE PANINI — \$10

Fire Roasted Zucchini, Squash and Red Peppers, Grilled Onion and sliced Fresh Avacado served atop a Fresh Crescent Bakery Ciabatta Bun and Hot Pressed

TRADITIONAL CUBAN — \$10

Roasted Pork Loin and Ham with Swiss Cheese, Dijon Mustard and Sliced Pickle served atop a Fresh Crescent Bakery Ciabatta Bun and Hot Pressed

SALADS & SOUPS

Add to any Salad ~ Grilled Chicken \$5, Grilled Steak \$6, Salmon \$7, Chilled Shrimp \$6, Cherry Chicken Salad \$6

MIXED GREENS SALAD — \$6

Fresh Mixed Greens with Grape Tomato, Cucumber, Carrot, Onion and House Garlic Croutons

CLASSIC CAESAR SALAD — \$6

Crisp Romaine Lettuce tossed in our Creamy Caesar Dressing with House Made Garlic Croutons, Parmesan Cheese and Cracked Black Pepper

WEDGE SALAD — \$7

Baby Iceburg Lettuce topped with Bacon, Diced Tomato, Blue Cheese Crumbles and House Blue Cheese Dressing

LAKEHOUSE SALAD — \$10

Mixed Greens with Fresh Local Berries, Candied Pecans, Walnuts, Shaved Onion and Goat Cheese served with House Raspberry Viniagrette

SPINACH & WILD MUSHROOM SALAD — \$8

Fresh Baby Spinach with Local Wild Mushrooms, Bacon, Onion and served with House Blueberry Viniagrette

* 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 for foodborne illness. Some items are produced using nuts.

**LAKE MICHIGAN CHOWDER — \$4
CUP/\$6 BOWL**

A Cream Based House Chowder with Whitefish, Bacon, Potatoes and topped with Green Onion

**SPEAKEASY CHILI — \$4 CUP/\$6
BOWL**

Browned Beef, Kidney Beans, Tomato, Onions, Peppers and Spices topped with Cheddar Cheese, Sour Cream and Green Onions

SOUP DU JOUR — \$4 CUP/\$6 BOWL

The Chef's House Made Soup of the Day

ENTRÉES

Most Entrées are served with Fresh Crescent Bakery Rolls & Butter, Your Choice of Dinner Side and the Chef's Selection of Vegetables

14 OZ NEW YORK STRIP — \$26
Hand Cut and Chargrilled to Order and topped with Fresh Blueberry Horseradish Sauce

16 OZ RIBEYE — \$29
Hand Cut and Chargrilled to Order and topped with Cracked Peppercorn and Cognac Demi Glaze

8 OZ FILET MIGNON — \$32
Hand Cut and Chargrilled to Order and topped with Rosemary Heirloom Tomato Butter

ATLANTIC SALMON — \$24
Delicately Grilled with Lemon Herbed Butter topped with Fresh Local Berry Mustarda, Sleeping Bear Farms Honey Marscapone and Fresh Mint Sprig

GREAT LAKES WALLEYE — \$26
Walleye Filet lightly dusted with Seasoned Flour, pan seared and topped with Fresh Lemon Cream Sauce

LAKE SUPERIOR WHITEFISH — \$20
A Local Favorite! Parmesan Herb Crusted Whitefish, Pan Seared to Perfection

CAPTAIN'S SEAFOOD PASTA — \$25
Cavatappi Pasta tossed with Shrimp, Crab and Scallops in a Cheesy Cream Sauce

MARYLAND CRAB CAKES — \$30
Two Maryland Style Jumbo Lump Crab Cakes served with Fresh Lemon Aioli

VEAL MARSALA — \$25
Veal Cutlets Lightly Dusted and Pan Seared with Local Wild Mushrooms, Marsala Glaze and topped with Green Onion

RACK OF LAMB — \$28
Triple R Farms Rack of Lamb, Pistachio Crusted and Grilled to Order and served with Lemon Tapenade and Pita Points

CHICKEN PICCATA — \$19
Chicken Breast Cutlet Lightly Dusted and Pan Seared Tossed with Proscuitto, Capers and Lemon Sauce

WOODLAND PASTA — \$18
Fresh Local Wild Mushrooms and Asparagus tossed with a Garlic Cream Sauce and topped with a Poached Egg

SIDE ITEMS

COLD SIDES — \$3
Choose Small Greens Salad, Small Ceasar Salad, Coleslaw, Greek Pasta Salad or Cottage Cheese

DINNER SIDES — \$4
Choose from Roasted Redskin Potatoes Provencal, White Cheddar Mashed Potatoes, Baked Russet Potato, French Fries, Sweet Potato Fries, Hand Dipped Onion Rings or Wild Rice Pilaf

LITTLE SAILORS

Kids items are served with Applesauce and Baby Carrots with Ranch

CHICKEN STRIPS — \$7

HAMBURGER — \$7

MACARONI & CHEESE — \$7

VEGGIE PLATE — \$7

GARDEN SALAD — \$7

DESSERTS

NY STYLE CHEESECAKE — \$7
Classic, Smooth and Creamy topped with Orange Zest and Fresh Local Berries

CHOCOLATE LAYER CAKE — \$9
A Decadent Triple Layer Cake with Rich Fudge Frosting drizzled with Chocolate Sauce and Dark Chocolate Shavings

CARROT CAKE — \$9
Triple Layer with Rich Cream Cheese Frosting garnished with Fresh Grated Carrots, Chopped Walnuts finished with White Chocolate Curls

CHEF'S DESSERT — \$7
The Chef's creation using locally sourced fruits and sweets

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