

# Dinner Menu



## APPETIZERS

### **DF - Amazing Crab Cakes**

Two 3.5 oz Cakes/w Lemon Aioli \$25/ Single Cake \$14

### **DF/GF - Peel & Eat Shrimp**

Your Choice - ½ lb. or 1 lb. of Shrimp served w/ Old Bay & Cocktail Sauce \$13/\$23

### **Coconut Shrimp**

Your Choice - ½ lb. or 1 lb. of Butterfield Coconut Shrimp. Deep Fried, w/ Sweet Chili Orange Sauce \$16/\$26

### **DF/GF - Seared Sesame Crusted Tuna**

Served w/ Pickled Ginger & Wasabi \$25

### **Chicken Strips**

1 lb. of Deep-Fried Strips served with choice of Dipping Sauce \$15

### **DF/GF - Chicken Wings**

1 lb. of Wings served w/ Celery & Ranch or Blue Cheese \$15

*Sauces: Buffalo, BBQ, Garlic Parmesan, Hot Honey Sesame, Lemon Pepper, Jamaican Jerk, Old Bay Butter, or our famous Frankfort Beach Sauce*

## SOUPS AND SALADS

### **Soup Du Jour \$6/\$8**

### **DF/GF - Garden or Classic Caesar Salad \$6**

*Dressing Choice - Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Honey Mustard, French & Thousand Island*

### **GF - Harvest Salad \$14**

Lettuce Mix, Cranberries, Pumpkin Seeds, Squash, Feta Cheese, Walnuts  
-Add Grilled Chicken \$6, Fried Chicken \$6 or Shrimp \$8

## SANDWICHES

*Sandwiches are served w/ Lettuce, Tomato, Onion, Pickle Spear & French Fries or Sweet Potato Fries. Add Bacon \$2, Grilled Onions or Mushrooms \$1, Cheese \$1 (Blue Cheese, American, Swiss, Cheddar, Provolone or Pepper Jack). Add Coleslaw \$2.*

### **DF/GF - Bistro Burger**

6.5 oz Fresh Hand Formed Ground Beef Patty. Served w/ Choice of Fries \$14

### **DF/GF - Beyond Burger**

A 100% Plant Based. No Meat, but can you tell? Served w/ Choice of Fries \$16

### **DF/GF - Perch Sandwich**

Great Lakes Perch dipped in Beer Batter and Fried Golden. Served w/ Choice of Fries \$17

### **DF/GF - Grilled Chicken Sandwich**

6oz. Chicken Breast Grilled to Perfection. Served w/ Choice of Fries \$14



**\*DF/GF** - items can be made dairy or gluten free

**Please be advised all credit card transactions will incur a 3% convenience fee.**

\*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. SOME ITEMS ARE PRODUCED USING NUTS.

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## ENTRÉES

*Entrees are served with choice of two sides: Chef's Vegetables, Coleslaw, Garlic Mashed Potatoes, Baby Red Potatoes, French Fries or Sweet Fries. Add Soup Du Jour or Side Salad \$3.  
Add Clam Chowder \$4.*

### **DF - Amazing Crab Cakes**

Two 3.5 oz Cakes/w Lemon Aioli \$32

### **DF/GF - Peel & Eat Shrimp**

Your Choice - ½ lb. or 1 lb. of Shrimp served w/ Old Bay & Cocktail Sauce \$20/\$30

### **Coconut Shrimp**

Your Choice - ½ lb. or 1 lb. of Butterfield Coconut Shrimp. Deep Fried, w/ Sweet Chili Orange Sauce \$22/\$32

### **DF/GF - Great Lakes White Perch**

Your Choice - Small or Large - Canadian White Lake Perch dipped in Beer Batter and Fried Golden \$22/\$32

### **DF/GF - Great Lakes Whitefish**

A Local Favorite! Broiled to Perfection w/Essence of Lemon Oil and Dil \$28

~ Add Parmesan Crust - \$4

### **DF/GF - Ribeye Steak\***

12 oz Hand Cut USDA Choice Ribeye, Grilled to Perfection \$38

### **DF/GF - Petite Filet Mignon\***

8 oz Hand Cut USDA Choice Filet, Grilled to Perfection \$48

*-Please be aware that a Petite Filet has a longer cook time than other entrées.*

**\*Locally Sourced from Rice Centennial Farm.**

## DESSERTS

### **Classic Carrot Cake**

Double Layer w/Rich Cream Cheese Frosting \$6

### **Eli's Cheesecake Cherry Vanilla Bean Cheesecake**

Made with Traverse City cherries \$8

### **Decadent Chocolate Cake**

Triple Layer Moist Chocolate Cake w/Chocolate Ganache Center \$6

### **Vegan/ GF - Ice Cold Chocolate Cake**

Made with avocados for a deliciously moist texture \$6

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