



SMALL BITES & STARTERS

Amazing Crab Cakes ~ \$16/\$26

Two golden, crispy crab cakes served with a lemon aioli.
Trust us—you'll be happy you did. DF

Coconut Shrimp ~ \$16/\$26

Butterflied, crispy, coconut-crusted shrimp served with a sweet chili orange sauce. One bite, and you'll wonder why you ever ate shrimp any other way. Available in ½ lb. or 1 lb. **DF**

Shrimp Cocktail ~ \$15

Fresh, juicy shrimp served with cocktail sauce.
The perfect excuse to get hands-on. **DF**

Mozzarella Sticks ~ \$10

Crispy, golden-fried mozzarella served with marinara or ranch.
Simple, cheesy perfection.

House-Smoked Whitefish Pâté ~ \$16

Smooth, smoky, and made fresh. Served with crackers
for the perfect bite.

Seared Sesame Crusted Tuna ~ \$28

Perfectly seared, served w/ pickled ginger, wasabi & hot
sweet chili soy sauce. A dish so good, you'll be savoring
every bite like it's your last. **DF/GF**

Whipped Feta Cheese Dip ~ \$16

Served with roasted tomatoes, garlic and crackers.
Bold, tangy, and enticing

Chicken Strips ~ \$15

Crispy, golden-fried, and served with your choice of dipping
sauce. Classic, comforting, and downright irresistible.

Chicken Wings ~ \$16

Crispy, deep-fried wings tossed in your favorite sauce,
served with celery and ranch or blue cheese. Finger-licking good. **DF**

Sauces: Buffalo, BBQ, Garlic Parmesan, Hot Honey Sesame, Lemon Pepper, Jamaican Jerk, Old Bay Butter, or
Our Famous Frankfort Beach

BROTHS & BLOOMS

Award Winning ~ New England Clam Chowder \$8/\$10

Crafted by our celebrated Chef Eric, this rich, creamy
chowder is packed with tender clams and savory flavors.
A bowl of pure excellence.

Fire Roasted Vegetable Soup \$8/\$10 ~ **Vegan**

Soup Du Jour \$6/\$8

Soup By the Quart \$16/\$20

Yes, you can order it by the quart To-Go!

Michigan Salad \$16

A vibrant mix of fresh greens, dried cherries, crisp apples,
fresh blueberries, pecans, and crumbled feta cheese.
A taste of Michigan in every bite. **DF/GF**

Garden Salad \$6 or Classic Caesar Salad \$8 **DF/GF**

Add to Any Salad:

Grilled Chicken \$6, Fried Chicken \$6, Smoked Whitefish \$8,
Shrimp \$8, Grilled Steak \$12, Grilled Salmon \$14

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

STACKS & SAVORS

*Sandwiches are served w/Lettuce, Tomato, Onion, Pickle Spear. Choice of Great Lakes Chips, Pasta Salad, Cottage
Cheese, Coleslaw, French Fries or Sweet Potato Fries. Add any additional side \$3
Add Bacon \$2, Grilled Onions or Mushrooms \$1, Cheese \$1 (Blue Cheese, American, Swiss, Cheddar, Provolone or Pepper
Jack). **(Gluten Free Bun \$4)***

Brisket Bacon Burger ~ **Our Award Winning Burger** ~ \$20

Hand-ground bacon and brisket, stuffed with mushrooms and onions, topped with smoked gouda, garlic aioli, and fresh
greens. **Voted #1 burger in Frankfort—because perfection deserves recognition. GF**

Bistro Burger ~ \$16

A perfectly grilled, hand-formed beef patty that's simple, tasty,
and always hits the spot. **DF/GF**

Chipotle Black Bean Veggie Burger ~ \$17

Infused with smoky chipotle, topped with fresh greens and
chipotle aioli. **DF/GF**
Bold, hearty, and packed with plant-based goodness.

Pesto Chicken Sandwich ~ \$16

Juicy, grilled chicken breast topped with pesto mayo and fresh
mozzarella. It's mouthwatering and simply delectable. **DF/GF**

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

Please be advised all card transactions will incur a 4% 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.

ENTRÉES



Entrees are served with choice of two sides: Chef's Vegetables, Applesauce, Coleslaw, Cottage Cheese, Pasta Salad, Garlic Mashed Potatoes, Baby Red Potatoes, French Fries or Sweet Fries.

Add Soup Du Jour or Side Salad \$3. Add Caesar Salad, Vegetable Soup or Clam Chowder \$4.

TIDES & TASTES

Amazing Crab Cakes ~ \$36

Two golden, crispy crab cakes served with a lemon aioli. A touch more decadent than the appetizer—because sometimes, more is just better. **DF**
Wine Pairing ~ Mer Soleil Chardonnay

Coconut Shrimp ~ \$26/\$36

Crispy coconut shrimp, deep-fried and served with sweet chili orange sauce. When the appetizer just isn't enough—this is the upgrade, you deserve.
Available in ½ lb. or 1 lb.
Wine Pairing ~ Chateau Grand Traverse Late Harvest Riesling

Alaskan Sockeye Salmon ~ \$34

Sweet Heat ~
Blackened with hot honey glaze. **DF/GF**
Wine Pairing ~ Whitehaven Sauvignon Blanc

Great Lakes Yellow Perch ~ \$28

Yellow Perch dry battered and fried to golden perfection. Crispy, flaky, and just the right amount of indulgence. **DF/GF**
Wine Pairing ~ Line 39 Pinot Grigio

Great Lakes Whitefish ~ \$30

A Local Favorite! Broiled to Perfection w/Essence of Lemon Oil and Dill. **DF/GF** ~
Add Parmesan Crust - \$4
Wine Pairing ~ Whitehaven Sauvignon Blanc

Great Lakes Walleye ~ \$34

Sautéed with a Parmesan Crust, cooked to golden perfection. Flaky, rich, and irresistibly crisp. **DF/GF**
Wine Pairing ~ Franciscan Estate Cabernet Sauvignon

Join us on **Fridays** for Fish Fry and **Saturdays** for Prime Rib!

FLAME & FEAST

Add Cherry Garlic Rosemary Butter \$3

8 oz. Hanger Steak ~ \$30

Sizzling, bold, and untamed. **DF/GF**
Wine Pairing ~ Line 39 Cabernet Sauvignon

8 oz. Petite Filet ~ \$44

Tender and buttery, melt-in-your-mouth perfection. **DF/GF**
Wine Pairing ~ Line 39 Pinot Noir

12 oz. Ribeye ~ \$40

Rich and marbled, packed with deep flavor. **DF/GF**
Wine Pairing ~ Franciscan Estate Cabernet Sauvignon

New Zealand Lamb Chops ~ \$40/ \$58

Grilled, seasoned, and ready to make you forget everything. Served w/ Mint Jelly. **DF/GF**
Wine Pairing ~ Château Roc Meynard Bordeaux

~Make it a Surf N Turf~

Add Coconut Shrimp \$8, Perch \$10, Whitefish \$10

PLUME & PRESTIGE

Chicken Parmesan ~ \$22

Juicy, parmesan-crusted chicken breast baked to perfection. Served w/ Pasta & Marinara sauce.
One additional side
Wine Pairing ~ Mer Soleil Chardonnay

Chicken Marsala ~ \$22

Tender, pan-seared chicken breast, simmered in a rich Marsala wine sauce with mushrooms.
Wine Pairing ~ Line 39 Merlot

HARVEST & HEARTH

Vegetable Pesto Pasta ~ \$18

Tender pasta, fresh vegetables, and rich basil pesto. A flavorful, herb-infused delight!
No additional sides
Wine Pairing ~ Line 39 Sauvignon Blanc
Add Grilled Chicken \$6, Fried Chicken \$6,
Shrimp \$8, Grilled Steak \$10

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

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Please be advised a 20% gratuity may be added to groups of 6 or more.

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