



S M A L L B I T E S & S T A R T E R S

Amazing Crab Cakes ~ \$16/\$26

Your choice, one golden crispy crab cake \$16, or two, \$26 served with a lemon aioli. **DF**

Whipped Feta Cheese Dip ~ \$16

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

Mozzarella Sticks ~ \$10

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

Chicken Strips ~ \$12

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

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**

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 1/2 lb. or 1 lb. **DF**

Chicken Wings ~ \$14

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**

S O U P S & S A L A D S

~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.

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**

Tomato Bisque \$8/\$10

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

Add to Any Salad:

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

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

S T A C K S & S A V O R S

Sandwiches are served w/Lettuce, Tomato, Onion, Pickle Spear. Choice of Great Lakes Chips, 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**)*

BBQ Bacon Burger – Our 2026 Rotary Burger Battle entry ~\$20

Fresh-ground Honor Family Market beef piled high with caramelized onions, bacon, smoked Gouda, BBQ sauce and a sprinkle of crispy onions. Served on a buttery toasted brioche bun with French fries or sweet fries.

Bistro Burger ~ \$16

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

The Vegetarian ~ \$17

A hearty layered sandwich with marinated roasted vegetables, fresh mozzarella, provolone, and herbed olive tapenade, pressed into our house made focaccia.

Chicken Club Sandwich ~ \$16

Juicy, grilled chicken breast topped with Swiss cheese and bacon. It's mouthwatering and simply delectable.
DF/GF

***DF/GF - items can be made dairy or gluten free. Please tell your server of any dietary restrictions.**

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



ENTRÉES

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

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

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

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

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

Alaskan Sockeye Salmon ~ \$34

Lightly seasoned and grilled to perfection. **DF/GF**

Wine Pairing ~ Whitehaven Sauvignon Blanc

8 oz. Hanger Steak ~ \$30

Sizzling, bold, and untamed. **DF/GF**

Wine Pairing ~ Line 39 Cabernet Sauvignon

8 oz. Wagyu Denver Steak \$48

Tender and buttery, melt-in-your-mouth perfection. **DF/GF**

Wine Pairing ~ Line 39 Pinot Noir

Boursin Chicken ~ \$24

Tender, pan-seared chicken breast, simmered in a rich Boursin cream sauce.

Wine Pairing ~ Line 39 Sauvignon Blanc

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

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

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Food allergies: We are happy to accommodate dietary needs to the best of our ability. However, please be aware that our kitchen handles a variety of ingredients, including common allergens. While we take precautions, we cannot guarantee that any menu item is completely free of allergens.

*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.