

Shared Plates

tuscan white bean and goat cheese dip

panko/parmesan crust + seasoned fresh tortilla chips + parmesan rustic bread \$15

buttermilk fried mediterranean calamari

roasted tomato confit + banana peppers + capers + roasted red peppers + parmesan + balsamic glaze + sundried tomato pesto + white balsamic butter sauce + micro basil \$16

bruschetta

fresh mozzarella + roasted yellow tomato + heirloom tomato + sundried tomato basil pesto + shaved parmesan + balsamic reduction + crostini + micro basil \$14

crab cakes

lump crab/grilled corn/roasted pepper crab cake + corn butter + frisee slaw + honey lemon vinaigrette \$17

mussels anisette

PEI mussels + roasted garlic + fennel + heirloom grape tomatoes + smoked bacon lardons + anisette beurre blanc + grilled rustic bread \$16

cauliflower wings

fried cauliflower florets + tossed in choice of sauce + celery sticks + ranch or bleu cheese \$10

available sauces: house bbq + buffalo + mango gastrique

Power Bowls

baja bowl

cilantro lime rice + black bean puree + pico de gallo + roasted corn salsa + avocado + shredded lettuce + queso fresco + jalapeno cucumber vinaigrette + cilantro lime crema + cilantro \$14

summer harvest bowl

shaved roasted brussel sprouts + heirloom grape tomato + avocado + roasted red peppers + artichokes + wild mushrooms + watermelon radish + roasted sweet potato + fried sweet chilie five grains + micro basil + honey lemon vinaigrette \$16

add to any salad or power bowl

grilled or blackened chicken \$5;
sautéed or blackened shrimp \$9;
grilled salmon \$12

Burgers

served with house made chips

substitute french fries, waffle fries, sweet potato fries, fruit cup or house made coleslaw \$3

classic burger

lettuce + tomato + red onions + brioche bun \$13
add cheese, bacon or egg +\$1 each

b.e.g. burger

smoked apple wood bacon + fried egg + smoked gouda + garlic aioli + lettuce + tomato + red onions + brioche bun \$16

chipotle black bean burger

chipotle black bean patty + avocado + arugula + pico de gallo + haystack onions + queso fresco + chipotle aioli + brioche bun \$14

Entrees

available after 4pm

this entree is available for lunch

lake house perch dinner

six fried lake perch filets + waffle fries + house made coleslaw + tartar + lemon \$25 *add extra perch \$3 each*

rack of ribs

house made bbq + smoked blue cheese loaded mashed potatoes + market vegetable + haystack onions \$32 *half rack \$24*

grilled salmon

6 oz grilled cajun salmon + mango chili gastrique + corn butter + fried sweet chili wild five grains + market vegetable + corn salsa + micro sorrel \$31

whitefish plank

locally sourced fresh 8 oz whitefish + paprika/white wine beurre blanc + panko tomato crown + duchess potatoes + market vegetable \$33

pan seared scallops

aracini + truffled arugula + sauce rosé + tomato compote + parmesan + micro sorrel \$40

the ribeye *certified angus beef*

12 oz cut + roasted garlic + cipollini onions + wild mushrooms + herb parmesan truffle red skin potatoes + cabernet demi-glaze + market vegetable + balsamic reduction + basil oil \$42

Salads

caesar

romaine + parmesan + croutons \$11

add crispy prosciutto or heirloom grape tomatoes +\$1 each

martha's vineyard

artisan mixed greens + goat cheese + granny smith apples + golden raisins + cashews + candied pecans + red onions + summer berry vinaigrette + balsamic glaze \$15

grilled peach

artisan mixed greens + balsamic grilled peaches + shaved fennel + fresh blueberries + gorgonzola + crispy prosciutto + heirloom grape tomatoes + white balsamic peach vinaigrette \$15

heirloom caprese

burrata + mozzarella pearls + sliced heirloom tomatoes + heirloom grape tomatoes + basil oil + balsamic pearls + balsamic glaze + micro basil \$15

Soup

seafood gumbo

cup \$6 bowl \$8

soup of the day

cup \$4 bowl \$7

Handhelds

served with house made chips

substitute french fries, waffle fries, sweet potato fries, fruit cup or house made coleslaw \$3

fried egg b.l.t.

thick sliced bacon + over hard egg + cheddar + tomato + lettuce + garlic aioli + sourdough bread \$12

michigan cherry pecan chicken salad

sweet gourmet chicken salad + cracked honey mustard aioli + artisan mixed greens + 6 grain wheat bread \$13

fried lake perch

three fried lake perch filets + house made tartar + american cheese + lettuce + tomato + onion + brioche bun \$14

lobster roll

fresh lobster salad + arugula + sweet hottie pickles + brioche roll \$19

braised short rib

brie + cheddar + braised short rib + pickled onions + arugula + plum jam + sourdough bread \$15

shrimp tacos

three white corn tortillas + blackened shrimp + pico de gallo + queso fresco + pickled red onions + chili-lime slaw + cilantro lime crema + seasoned fresh tortilla chips \$16

Pastas

available after 4pm

cajun seafood pasta

herb pappardelle pasta + shrimp + fresh PEI mussels + chorizo + roasted red peppers + roasted garlic + parmesan + cajun cream + rustic bread \$28

tri-color tortellini with grilled chicken

grilled chicken + roasted red peppers + garlic + pesto parmesan cream + micro basil + rustic bread \$25

NOTICE: ask your server about menu items that are served raw or undercooked. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Desserts

brownie skillet sundae

fudge brownie + chocolate chip cookie + vanilla gelato + caramel sauce + chocolate sauce + candied pecans + whipped cream + blonde brownie chunks \$10

cheesecake of the day

seasonal rotating flavors! \$9

crème brûlée of the day

seasonal rotating flavors! \$9

fresh fruit crisp

seasonal selection + vanilla bean gelato \$9

palazzolo's gelato & sorbet

ask server for our seasonal flavor selection \$6

Signature Drinks

burnt sugar old fashioned

buffalo trace bourbon + burnt sugar syrup + angostura bitters + bada bing cherry + orange twist \$11

midsummer tonic

hendrick's midsummer solstice gin + simple syrup + fresh lime juice + tonic + blackberries + lime wedge \$11

boater's bloody

tito's handmade vodka + bloody mary mix + spiced salt rim + meat & cheese skewer + stella artois side car \$9
absolut peppar available for extra spice!

iced carmel coffee

jackson morgan salted carmel + michigan spaulding coffee liquor + iced coffee \$7

christini martini

stoli blueberry vodka + lemonade + champagne float + blueberries \$9

speakeasy manhattan

buffalo trace bourbon + house coffee simple syrup + essence of a tobacco field on a hot day + peychaud's bitters \$11

french rosemary martini

bombay sapphire gin + st. germain elderflower liqueur + grapefruit juice + cranberry juice \$11

espresso chocolate martini

van gogh espresso vodka + godiva chocolate liqueur + kahlua + heavy cream \$11

cucumber martini

cucumber infused wheatley vodka + contratto dry vermouth + simple syrup + lime juice + fresh cucumber \$10

By the Bottle

lager/pilsner/kölsch

miller lite \$5
coors light \$5
budweiser \$5
bud light \$5
michelob ultra \$5
corona extra \$6
perrin black ale \$6
pigeon hill beach please \$6

amber/brown

alaskan amber \$6
dark horse boffo brown ale \$6

ipa

blackrocks 51k \$6
deschutes fresh squeezed \$6
grand armory wheezin' the juice \$6
pigeon hill shifting sands \$6
old nation m43 \$8
founder's all day ipa \$6

n.a./g.f.

clauthaler non-alcoholic pilsner \$6
redbridge gluten free beer \$6

pale/wheat

oddside ales bean flicker \$6
blue moon \$5
goose 312 \$6

porter/stout

new holland's dragon's milk \$7
new holland's white dragon's milk \$7
pigeon hill salted caramel porter \$6
founder's dirty bastard scotch ale \$6
bells' kalamazoo stout \$6

cider/fruity/shandy

starcut octorock cider \$6
ridge cider raspberry cider \$6
sierra rose cider (raspberry or peach) \$6
pacific coast cider (strawberry or mango) \$6
high noon vodka & soda \$5
pineapple, watermelon, grapefruit or black cherry
white claw \$5
mango, lemonade, clementine, or watermelon
shorts soft parade shandy \$6
saugatuck blueberry lemonade shandy \$6

Children 12 & under

All children's meals are \$5;

served with a choice of house chips, fries, fruit cup or house made coleslaw

choose from: chicken tenders, pizza, perch, mac n cheese

Wine by the Glass

bottle list available upon request

White Wine

sea sun

chardonnay, california \$10

novellum

chardonnay, france \$12

clos du bois

chardonnay, russian river valley \$14

tussock jumper

pinot grigio, venezie, italy \$9

symphony

white blend, michigan \$12

fenn valley

pinot grigio, michigan \$10

black star farms

riesling, semi-dry, michigan \$10

black star farms

riesling, late harvest, michigan \$14

sunseeker

rosé, california \$9

french blue

rosé, bordeaux, france \$11

whispering angel

rosé, france \$13

ranga ranga

sauvignon blanc, new zealand \$9

pikorua

sauvignon blanc, new zealand \$11

kim crawford

sauvignon blanc, new zealand \$13

Bubbles

san silvestro dulcis

moscato d'asti, italy \$11

la marca

prosecco, veneto, italy \$12

riondo spago nero

prosecco, veneto, italy \$10

Red Wine

hess shirtail ranches

cabernet, napa valley \$11

franciscan

cabernet, napa valley \$14

napa quilt

cabernet, napa valley \$15

caymus

cabernet, napa valley \$29

red melanges

red blend, michigan \$16

lange twins

cabernet, lodi appellation \$11

la maialina

chianti, tuscan, italy \$10

felino

malbec, Mendoza, argentina \$12

emmolo

merlot, napa valley \$16

badia corti

montepulciano, abruzzo, italy \$10

elouan

pinot noir, coastal oregon \$11

le grand caillou

pinot noir, france \$12

poppy

pinot noir, monterey \$13

confidential

red blend, portugal \$10

conundrum

red blend, napa valley \$12

predator

zinfandel, lodi appellation \$11

force of nature

zinfandel, paso robles \$15

Bourbon Flights

makers mark

maker's mark + maker's 46 + maker's mark cask strength + maker's wood finishing series 2019 \$19

4 siblings

basil hayden's + knob creek + baker's + booker's \$19

buffalo trace

blanton's single barrel + buffalo trace small batch + eagle rare 10 yr. single barrel + 1792 small batch \$19

Non Alcoholic Beverages

coca cola products \$2.5

coffee \$3

pelligrino \$3.75

iced or hot tea \$2.50

schmohz root beer \$4

regatta ginger beer \$4

st. steve's craft soda \$3

ginger or elderflower

lemonade \$2.50

flavored lemonade \$2.75

juice \$4

milk \$4.50