

## **Lunch Salads**

### **Salmon Salad**

*Wood fire grilled salmon with romaine, chives, sun-dried cherries, raisins, candied walnuts, cherry tomato, feta cheese & citrus vinaigrette. \$16*

### **Caesar Salad**

*Romaine lettuce, parmesan cheese & homemade croutons tossed with our famous Caesar dressing. \$10 Add a grilled chicken breast for \$4 or grilled steak for \$6.*

### **Honey Pecan Salad**

*Romaine tossed with pecans, mandarin oranges, scallions, water chestnuts, pecan crusted chicken tenders & homemade honey mustard dressing. \$14*

### **Cobb Salad**

*Grilled chicken breast, gorgonzola cheese, fresh avocado, hard-boiled egg, scallions, tomato, & bacon bits over mixed greens. \$14*

### **House Salad**

*Romaine tossed with chives, sliced strawberries, toasted almonds, raisins, shredded parmesan cheese & a strawberry almond balsamic vinaigrette. Choice of chicken or shrimp. \$14*

### **Classic Chef Salad**

*Mixed greens, hard-boiled egg, ham, turkey, tomato, cucumber, onion, & radish with American & Swiss cheese. \$14*

### **Mediterranean Salad**

*Lemon-peppered broiled shrimp served over romaine lettuce tossed with feta cheese, scallions, artichoke hearts, kalamata olives, & tomato wedges with herb vinaigrette. \$14*

### **Build your Own Gourmet Salad. \$14**

## **Light Suggestions**

### **Angry Tacos**

*Choice of wood fire grilled chicken breast or shrimp, cabbage slaw, fresh cilantro & lime. Served with homemade chips. \$15*

### **Soup and 1/2 Sandwich**

*Choice of turkey, ham, or chicken cashew salad with lettuce & tomato. Choice of wheat, white or rye. Served with coleslaw & a cup of soup. \$10*

### **Soup and Salad**

*Cup of soup du jour or chicken noodle with choice of hot spinach, Caesar, house or a large tossed salad. Choice of bread. \$10*

### **Lite Lunch**

*Choice of broiled chicken breast, shrimp, salmon or chicken salad with choice of a fresh pineapple and strawberries, steamed broccoli or rice pilaf. Whole wheat roll. \$14*

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## **Sandwich Board**

*Served with homemade chips.  
Add Fries or onion rings for \$2*

### **Berkshire Pork Belly Tacos**

*Teriyaki glazed, topped with slaw and chipotle ranch. Served with vegetable du jour. \$14*

### **Prime Rib**

*Thinly sliced & stacked on a baguette, served au jus. (When available). \$14*

### **Croissant**

*Choice of chicken cashew or shrimp & crab salad with greens & sliced tomato. \$14*

### **Club House**

*Bacon, turkey, ham, Swiss & American cheeses, lettuce & tomato on white or whole wheat toast. \$15*

### **Reuben**

*Corned beef brisket, fresh sauerkraut, our own special sauce & swiss cheese grilled on rye. \$14*

### **Grouper Sandwich**

*Panko breaded filet with coleslaw, tomato & tartar sauce on a baguette. \$14*

### **Chicken Club Croissant**

*Bacon, tomato, lettuce, mayo, swiss cheese. Grilled or breaded breast. \$14*

### **Chicken Avocado BLT**

*With asiago spread on sourdough. \$14*

### **Monte Cristo**

*Ham, turkey & swiss cheese in egg dipped bread. \$14*

### **Panini Milanese**

*Grilled chicken with fresh mozzarella, bruschetta & boursin on panini grilled sourdough. \$14*

### **Chicken Wrap**

*Grilled chicken with onion, mushrooms & peppers, cheddar & boursin cheese. \$14*

### **Shrimp & Crab Melt**

*Shrimp & crab salad with onion, celery, & toasted almonds. Grilled tomato focaccia with fontina cheese. \$14*

### **Philly Cheese Steak**

*Shaved ribeye with peppers, onions, portabella mushroom, boursin & white American cheese on a baguette. \$15*

### **Quesadilla**

*Grilled chicken or prime rib, tomato, scallions, cheddar cheese & our own special sauce on a flour tortilla. \$14*

### **Cuban**

*Warm bacon wrapped pork tenderloin, onion, pickle, mustard, swiss cheese, ham on a French roll. \$15*

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## **Lunch Entrees**

*All entrees include tossed salad or soup du jour.  
Sub Caesar, Spinach, or House Salad for \$2*

### **Broiled Whitefish**

*Fresh local Lake Michigan whitefish. Choice of potato or vegetable. \$18*

### **Chicken Parmigiana**

*Italian herb breaded breast with fresh mozzarella & marinara over fettuccine alfredo. \$18*

### **Shrimp Fettucine Alfredo**

*Sautéed shrimp with mushrooms, fresh broccoli & fettucine in alfredo sauce. \$18*

### **Panko Grouper**

*Panko breaded, lobster velouté. Choice of potato or vegetable. \$17*

### **Jumbo Shrimp**

*Batter-fried & served with cocktail sauce. Choice of potato or vegetable. \$16*

### **Shrimp Au Gratin**

*Sautéed shrimp, mushrooms, scallions baked in mornay. Choice of potato or vegetable. \$18*

### **Broccoli Stuffed Chicken**

*Choice of potato or vegetable. \$18*

### **Lake Perch**

*Fresh Lake Michigan perch batter dipped. Choice of potato or vegetable. \$18*

### **Grilled Chicken Breast**

*Wood fire grilled served over rice pilaf with a mushroom mornay sauce. \$16*

### **Teriyaki Salmon**

*Wood fire grilled served over rice pilaf. \$17*

### **Steak Boursin**

*4 oz. filet over herbed boursin cheese on a grilled portabella mushroom. Choice of potato or vegetable. \$18*

### **BBQ Ribs**

*Half rack served with choice of potato or vegetable. \$18*

### **Delmonico Ribeye**

*10-ounce au jus with choice of potato or vegetable. \$22*

### **Grilled Salmon Bruschetta**

*Topped with gorgonzola cheese & balsamic. Choice of potato or vegetable. \$15*

### **Filet Medallions**

*Twin 4 oz. grilled medallions. Choice of potato or vegetable. \$22*

### **Chicken Cordon Bleu**

*Hand breaded breast with lean ham, swiss cheese and mornay sauce. Choice of side. \$18*

## Burgers

*Served with homemade chips.  
Add fries or onion rings for \$2*

### **French Onion Patty Melt**

*8 oz. Kobe beef. Swiss cheese, caramelized onions on grilled swirled rye with French onion au jus. \$15*

### **Mushroom Gorgonzola Burger**

*8 oz. Kobe beef, portabella, gorgonzola & boursin on ciabatta. \$15*

### **Bacon Cheddar Burger**

*8 oz. Kobe beef, bacon, sharp cheddar, & tomato on ciabatta. \$15*

### **Kobe Burger Plain**

*8 oz. with lettuce & tomato. \$13  
Kobe Cheeseburger...\$14*

### **Bison Burger**

*Smashed with bacon jam, caramelized onions & asiago spread on tomato focaccia. \$16*

## Ala Carte & Appetizers

### **Baked French Onion Soup**

*Cup \$4 Bowl \$6*

### **Lobster Bisque**

*Bowl \$7*

### **Soup du jour**

*Cup \$4 Bowl (with bread) \$6*

### **Chicken Tenders**

*Wood fired teriyaki or batter dipped. \$10*

### **Tossed Salad...\$4**

### **Tempura Asparagus**

*Batter dipped with ranch chipotle dip. \$12*

### **Sliced Portabella**

*Batter dipped with ranch chipotle dip. \$12*

### **Bacon Wrapped Shrimp**

*With a honey mustard glaze. \$12*

### **Tater Skins...\$8**

### **Shrimp Cocktail...\$12**

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