

WOOD FIRE GRILL

All dinners include your choice of soup, Caesar, spinach, house, or tossed salad and a choice of vegetable du jour, baked potato, twice baked potato, gourmet mac n cheese, or linguini with clam sauce. (Except entrees served with pasta, rice, or potato)

Pork Chops

Two center cut chops. Choice of breaded or grilled...\$25 Pan fried "Sicilian Style" ...\$26 Single Chop... \$20

New Zealand Rack of Lamb

Cracked whole grain mustard rubbed individual chops, wood fire grilled.... \$42

Atlantic Red Salmon

*Ala Bearnaise.... \$29
Blackened.... \$31*

Gorgonzola Filet Medallions

Served on a sizzling platter with balsamic, sauteed mushrooms, and garlic mashers...\$36

Filet Mignon

*9 oz. Ala Bearnaise.... \$41
4oz Bacon Wrapped..... \$22*

Black Jack Ekberg

12 oz. strip steak grilled and flambeed with Jack Daniels, peppercorns, portobella mushrooms, and demi-glace. Served with garlic mashers.... \$43

The Mixed Grill

4 oz bacon wrapped filet mignon, 3 bacon wrapped shrimp, and a 1/3 rack of barbecued ribs.... \$42

Cowboy Ribeye

20oz. Hand Cut.... \$47

Baby Back Ribs

*Jack Daniels smoked full rack...\$34
Half Rack.... \$28*

Steak Boursin

9 oz. filet served over herb boursin cheese on a grilled portabella mushroom.... \$42

Steak & Shrimp

4 oz. Bacon wrapped filet mignon and choice of tempura breaded or bacon wrapped shrimp.... \$36

New York Strip

12 oz. Black Angus.... \$40

Tennessee Pork Tenderloin

Bacon wrapped tenderloin in a Jack Daniels mushroom demi-glace served with garlic mashers.... \$28

Bison Burger

Served with peppered bacon jam and gorgonzola cheese on a ciabatta.... \$20

Ground Kobe Beef Burger

8 oz. wood fire grilled served on a ciabatta bun, choice of cheese.... \$20

Ala Carte

Sauteed mushroom caps.... \$4

Sauteed onions.... \$4

South African Lobster Tail (6oz).... \$25

Bacon Wrapped 4oz Filet.... \$14

**Ask your server about menu items that are cooked to order or serve raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

FROM THE WATERS

Walleye Meuniere

Egg battered and sauteed in lemon butter...\$28

Lake Perch

*Tempura battered... \$27
Light Portion... \$24*

Whitefish

*10 oz broiled from lake Michigan.... \$27
7 oz filet... \$23*

Whitefish Piccata

Sauteed with mushrooms, capers and lemon butter.... \$30

Salmon Sacramento

Pan seared salmon with bruschetta, sun dried tomatoes, cremini mushrooms, in a lemon herbed cream over linguini.... \$31

Shrimp Scampi

Lemon, garlic, fresh basil and butter sauce over rice pilaf topped with seasoned breadcrumbs.... \$31

Steak & Seafood Augratin

4 oz. bacon wrapped filet served with sauteed shrimp, scallops, mushrooms, scallions, and crabmeat.... \$36

Grilled Chicken Nelson

Grilled chicken breast tossed with shrimp, sauteed mushrooms, scallions, fettuccine alfredo topped with Maryland crab.... \$36

Seafood Sauté Mornay

Shrimp, diver scallops and crab sauteed with scallions and mushrooms baked in mornay sauce.... \$33

Great Lakes Platter

Broiled whitefish and walleye with tempura battered perch.... \$30

Tempura Shrimp

*6 shrimp served with cocktail sauce.... \$29
4 shrimp... \$23*

Shrimp Meuniere

Egg battered and sauteed in lemon butter...\$30

Pecan Scallops

Served over rice pilaf with a honey balsamic glaze.... \$28

Grouper

Panko breaded topped with a lobster and shrimp velouté with sauteed mushrooms and scallions.... \$32

Salmon Delight

5 oz. wood fire grilled salmon served over rice pilaf with an orange lingonberry glaze... \$28

Seafood Newberg

King crab meat, grilled salmon, shrimp, diver scallops in a sherry lobster velouté over fettuccine.... \$38

Scallops Bruschetta

Panko breaded scallops with bruschetta, greens, gorgonzola, balsamic and basil oil....\$34

Bacon Wrapped Shrimp

Our famous honey glazed shrimp.... \$30

**Ask your server about menu items that are cooked to order or serve raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

OTHER SUGGESTIONS

Prime Rib

Slow roasted to your liking with our own special rub.

8 oz... \$27 10 oz.... \$31

14oz.... \$37 20 oz.... \$43

Steak Stonehouse

Twin 4 oz. filets sauteed with portabella mushrooms and shallots garnished with tomatoes in a demi-glace served with garlic mashers.... \$36

Steak Au Poivre

Peppercorn encrusted twin 4 oz. filets flambeed in a brandy cream served with garlic mashers...\$36

Stuffed Chicken

Chicken breast stuffed with broccoli and cheese, or cordon bleu, topped with mornay...\$27

Chicken Parmigiana

Breaded Italian style, topped with marinara sauce and baked with mozzarella cheese over angel hair alfredo...\$27

Chicken Stir Fry

With fresh veggies and ginger sauce served over rice pilaf...\$30

Chicken Grand Traverse

Sauteed breast with crimini mushrooms, scallions, and dried cherries in a cherry wine cream...\$27

Grilled Chicken Breast

Served over rice pilaf, topped with a mushroom mornay sauce.... \$24

Dinner Salads

Honey Pecan Salad

Romaine tossed with pecans, mandarin oranges, scallions, water chestnuts, pecan crusted chicken with our homemade honey mustard dressing...\$18

Salmon Salad

Heritage mixed greens tossed with chives, sundried cherries, raisins, candied walnuts, cherry tomatoes, feta cheese and a citrus vinaigrette topped with grilled salmon.... \$20

House Salad

*Sliced strawberries, toasted almonds, raisins, shredded parmesan cheese and a strawberry almond balsamic vinaigrette.
Choice of chicken or shrimp.... \$17*

Dinner Caesar

*Our famous Caesar salad \$12
Add grilled chicken or shrimp.... \$17
Add grilled salmon.... \$20*

Ala Carte

*Sauteed mushroom caps.... \$4
Sauteed onions.... \$4
South African Lobster Tail (6oz).... \$25
Bacon Wrapped 4oz Filet.... \$14*

Buy The Kitchen A Round

Treat the chefs... \$10

**Ask your server about menu items that are cooked to order or serve raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

APPETIZERS

Berkshire Pork Belly

Slaw, cilantro, chipotle, sriracha, served with corn chips.... \$17

Bacon Wrapped Shrimp

Shrimp wrapped in apple smoked bacon with a honey mustard glaze.... \$15

Artichoke & Spinach Dip

Our signature recipe served with homemade tortilla chips.... \$17

Baked Brie

Served with sliced apple, dried cherries, candied walnuts and balsamic glaze. Served with garlic toast points.... \$17

Baked French Onion

Augratin.... Bowl \$8 Cup \$5

Crab Cakes

House made, panko breaded crab cakes.... \$17

Lobster Bisque

*Served with crème fraiche.
Bowl...\$9 Cup \$6*

Angry Shrimp

Sriracha and chipotle ranch.... \$15

Jumbo Shrimp Cocktail

Served with cocktail sauce.... \$14

Panko Goat Cheese

Hand breaded, on fresh basil marinara served with garlic toast points.... \$17

Angry Shrimp Tacos

Angry shrimp, slaw, chipotle ranch, and lime.... \$17

Calamari

Hand breaded tossed in a garlic butter served with marinara.... \$16

Bruschetta

Homemade bruschetta with fresh mozzarella and shredded parmesan. Served with garlic toast points \$17

Cajun Scallops

Teriyaki glazed cajun broiled scallops.... \$17

Ellsworth Cheese Curds

White Cheddar.... \$14 Buffalo.... \$16

Batter Dipped Portabella

Sliced and deep fried served with chipotle ranch.... \$14

Side Salads or Soup Choices

*Tossed
Caesar
Hot spinach with bacon
Strawberry Almond House
Soup DuJour*

Side Choices

*Baked potato
Twice baked potato
French fries
Gourmet mac and cheese
Linguini with clam sauce
Vegetable DuJour*

**Ask your server about menu items that are cooked to order or serve raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

RED WINE

Premium Reds By The Glass

Callia Bella Red Blend (Argentina) 7
Unshackled Cab (Sonoma) 9
Louis Martini Cab (Napa) 9
Lacrema Pinot Noir 10
Marland Magenta Blend (Michigan) 8

House Reds By The Glass

Cabernet 7
Lambrusco 7
Merlot 7
Pinot Noir 7

Cabernet

Unshackled (Sonoma) 36
Freemark Abbey (Napa) 65
Justin (Paso Robles) 42
Katherine Goldschmidt (Alex V.) 38
Kenwood 6 Ridges (Russian Riv.) 32
Louis Martini (Napa) 36
Marland Cabernet Franc (Michigan) 34
Mount Veeder (Napa) 75
Rombauer (Napa) 75
Turnbull (Napa) 75

Chianti

Tiziano 28

Magenta

Marland (Michigan) 34

Malbec

Susana Balbo 40

Merlot

Duckhorn (Napa) 70

Pinot Noir

August West (SLH) 45
Belle Glos (Clark & Telephone) 60
Cuvaison (Carneros) 38
J. Christopher 52
Ken Wright (Willamette) 45
Lacrema (Sonoma) 40
Schug (Carneros) 40

Shiraz

St Hallett (Barossa) 30

Zinfandel

1000 Stories Bourbon Barrel 38
Ravenswood (Old Vine) 30
Rombauer (Napa) 55
Seven Deadly Zins (Lodi) 38

WHITE WINE

Premium White By The Glass

Bread and Butter Chard (Napa) 8
Simi (Sonoma) 8
Ferrari Carano Chard (Sonoma) 9
Raeburn Chard (Russian River) 8.5
Moscato (Italy) 7
Marland Late Harvest Riesling 8
Bread & Butter Sauv. Blanc 7
Whitehaven Sauv. Blanc 9

House White By The Glass

Chardonnay 7
Piesporter 7
Pinot Grigio 7
Riesling 7
White Zinfandel 7

Chardonnay

Bella Glos (Santa Barbara) 50
Bread & Butter (Napa) 32
Simi (Russian River) 32
Ferrari Carano (Sonoma) 36
Raeburn (Russian River) 34
Rombauer (Carneros) 50

Late Harvest Reisling

Marland (Michigan) 32

Moscato

Stella Rosa (Italy) 28

Pinot Grigio

Bowers Harbor (Michigan) 26

Sauvignon Blanc

Bread and Butter 28
White Haven (New Zealand) 36

Sparkling Wines

Martini & Rossi Asti Spumante 30
Chandon Brut (Split) 9
Los Monteros Cava Brut. 30
Etoile Domaine Chandon 50
Prosecco Zonin (Split) 8

Seltzers

Mango White Claw
Black Cherry White Claw
Raspberry White Claw
Black Raspberry Carbliss
Lemon Carbliss

Bottled Beer

Bud Light
Budweiser
Miller Lite
Miller High Life
Miller Genuine Draft
Miller 64
Blue Moon
Sam Adams
Coors Light
Busch Light
Ore Dock IPA
Two Hearted IPA
Heineken
Guinness
Corona
Labatts
Labatts N/A