

APPS

Egg Roll Flight:*

It's a trio of our famous egg rolls... cheeseburger roll, gyro roll, and last... buffalo chicken, with their appropriate sauces. (13)

Shrimp Cocktail:*

With a spin! (4) beautiful shrimp and (2) Oysters served with a classic mignonette and cocktail sauce. (14)

Bacon Wrapped Great Lakes Perch Bites:*

Great Lakes perch with applewood bacon and glazed with citrus BBQ sauce. (13)

Spicy Korean Fries :*

Bulgogi style hanger steak with a sriracha mayo, pickled veggies. (14)

Whitefish Pâté*: Locally made, smoked whitefish pâté, 4oz serving with water crackers, red onions & capers. (13)

Oysters Half Shell:*

Fresh daily off the back of the truck, (6) awesome shells shucked open with mignonette & cocktail sauce. (18)

Oyster Rockefeller:*

(6) oysters off the same truck above – Supreme Seafood Co. made with rendered bacon in a Pernod cream spinach, baked with a parmesan crust. (19)

Truffle Fries: Nice pile of fries with truffle oil we bake on parmesan cheese and serve with garlic aioli (9)

Hand Dipped Onion Rings: Tempura battered sweet onion rings hand dipped, served with chipotle dipping sauce. (8)

French Fries: (4)

French Onion: A rich onion broth topped with warm croutons & tangy Swiss cheese. (8)

BURGERS

Top Shelf:*

One half pound of our **prime, dry aged, Wagyu beef burger from Fairway Packing Co. Detroit.** Grilled to perfection and topped with caramelized onions, garlic mayo, lettuce, Gruyere cheese & sun dried tomato jam. (20)

Station Burger:* Our eight ounce **dry aged, Wagyu beef** served on a grilled bun with American cheese, lettuce, tomato, onion and pickle. Topped with house made tangy Thousand Island dressing. (14)

August In Detroit:* Our **dry aged, Wagyu beef**, chipotle mayo, cheddar cheese, lettuce, tomato, with tempura jalapeños. (15)

Bleu Burger:* Our **dry aged, Wagyu beef** topped with bleu-cheese crumbles on a Tomcat bun... (14)

Not So Famous Olive-Burger:* Our **dry aged, Wagyu beef** topped with house-made classic olive mayo topped with Swiss cheese and an onion ring. (15)

Blind Pig:* Our **dry aged, Wagyu beef** with bacon seared into the meat, then topped with aged Michigan cheddar, more crisp applewood smoked bacon, lettuce, tomato, onion and pickle. (15)

Hudson Burger:* **Dry aged, Wagyu beef** sautéed mushroom/onion burger topped with Swiss cheese. (15)

Lamb Sliders:* Hand pattied lamb from Fairway Packing in Detroit. Served on Brioche buns with lettuce, feta, tomato and onions. (15)

California Burger:* Our **dry aged, Wagyu beef from Fairway Packing or a beautiful chicken breast** with lettuce, tomato, avocado, bacon and Gruyere cheese and honey mayo sauce. (17)

Woodward Sliders:* (3) super OLD SCHOOL greasy burgers, American cheese, pickles and sautéed onions with ketchup and mustard (15)

All burgers and sandwiches are served with bleu cheese slaw, substitute house fries 1.50, or house onion rings 3.00 - **Gluten Free Bun Option** (3)



Call Us At 231-242-4680
Outdoor dining
Paperstationbistro.com

Open everyday at 11:00am
Lunch & Dinner
Excellent Wine Selection
Full Bar



Our Food is
INSAINLY GOOD

SALADS

-Green Stuff-

Add Ahi Tuna 7 ~ Chicken Breast 7 ~ Shrimp 7 ~ Steak 8

Times House Salad :(GF) Kale super-food mix, avocado, quinoa, grapes, pecans and goat cheese with house made Myer lemon vinaigrette. (14)

Heirloom Caprese Salad: (GF) Fresh heirloom tomatoes stacked with mozzarella drizzled with our herb vinaigrette and balsamic glaze. (13)

Rustic Tomato & Cucumber Salad with Feta & Olives: (GF) Heirloom tomatoes, English cucumber, Kalamata olives & feta cheese served with herb vinaigrette on a bed of mixed greens. (13)

Hudson's Maurice Salad :* Like out on Woodward, with shredded lettuce, Julienne ham, turkey, Swiss, pickles, hardboiled egg, olives and our homemade Maurice dressing... spot on (16)

Tamarack Line Cobb:* Mixed greens topped with boiled egg, turkey, bacon, fire roasted tomatoes, Kalamata olives, cucumber, & Gruyere cheese served with ranch. (15)

Salmon Salad:* A beautiful seared salmon, pickled red onions and carrots, asparagus, chia seeds, kiwi, goji berries, elderflower vinaigrette and fingerling potatoes. (19)

Don't want to wait in line? Download (NOWAIT) on your smart phone, get in line from anywhere... follow prompts it's easy

SANDWICHES

Reuben:*

Shaved fresh boiled corned beef, our own Thousand Island dressing, Fuji apple kraut & Swiss cheese piled inside two slices of grilled marble rye. (15)

Cubano Torta:*

Tender pulled pork, smoky ham, dill pickle, Gruyere, house slaw & whole grain mustard. Served on a papo-seco grilled roll. (14)

Lobster Roll:*

East Coast Style with pile of sweet lobster claw meat mixed with house-made creamy herb dressing on a bed of shredded lettuce and a Tomcat bun. (17)

Blackened Shrimp Naan:*

Blackened jumbo Gulf shrimp, crisp lettuce, roasted red peppers, caramelized sweet onions and lemon caper aioli served in a warm naan bread (14)

Greek Chicken Naan:*

Pounded lemon herb chicken, tzatziki sauce, cucumber and tomato relish, fresh lettuce rolled in a warm naan bread. (13)

Blackened Chicken Naan:*

Blacken chicken breast with candied bacon, sautéed caramelized onions, tomato chipotle mayo, cheddar cheese and fresh lettuce rolled in a warm naan bread. (14)

BLT:* Three slices of toasted sourdough or wheat, piled high with bacon, tomatoes, lettuce and mayo. (14)

Black-Bean Burger:* (V) or (GF Option) Brown rice, black beans, quinoa, millet, pumpkin seeds, sweet onion and a touch of jalapeño peppers, the we top it with lettuce, tomato, pickles and almond chili sauce. (14)

Portebelle Burger:* Marinated portabella cap, tomato, onion, goat cheese and pesto mayo. (13)

-After 5pm-

Add starter 1/2 salad “Caprese Salad” ~ “Rustic Tomato” ~ “Times House” (7)

Parmesan & Panko Crusted Perch:*

With lemon caper aioli, cheesy potatoes and market vegetable. (26)

The ABC:*

Almond boneless chicken... tempura battered chicken breast served atop basmati rice, crisp shredded lettuce, crowned with soy/glaze and toasted almonds. (16)

Hanger Steak:*

8oz Sliced hanger steak marinated in chimichurri, served with fries. (24)

Chicken Piccata:*

Seared chicken, capers, fire roasted artichokes, garlic tossed in lemon wine butter over fettuccini noodles. Garnished with fresh parsley and Parmesan Regiano. (18)

Ribs:*

Slow cooked, get them half or a full slab. Served with fries and slaw. ½ (17) or F (27)

Lobster Mac & Cheese:*

Cavatappi noodles and fresh lobster claw meat tossed in Pernod cream sauce, sautéed onions, bell peppers and garlic. Topped with Gruyere and Parmesan cheese. (21) add bacon for (2)

Pecan Crusted Salmon:*

Roasted in bacon fat with a maple mustard glaze served on top of rice and asparagus. (24)

