

-Sandwiches-

Reuben:*

Shaved fresh braised corned beef, our own thousand island dressing, Fuji apple cider kraut & Swiss cheese piled inside grilled marble rye. (15)

Lobster Roll:*

East coast style- pile of sweet fresh lobster claw meat mixed with our house made creamy herb dressing on a bed of shredded lettuce on a Tom-Cat roll (18)

Greek Chicken Naan:*

Pounded lemon herb chicken, tzatziki sauce, cucumber and tomato relish, fresh lettuce rolled in a warm naan bread. (14)

Blackened Chicken Naan:*

Blackened chicken breast with candied bacon, sautéed caramelized onions, tomato chipotle mayo, cheddar cheese and fresh lettuce rolled in a warm naan bread. (15)

Cass Corridor Cheese Sandwich:*

Parmesan, Hooks Creamery 8-year-old white cheddar and gruyere cheese ... caramelized onions, apple smoke bacon, tomatoes on sourdough. (14)

Perch Sandwich: *

Great Lakes freshwater perch flash fried on a brioche bun, house made tartar lettuce and tomato. (17) **LUNCH ONLY**

Shrimp Po-Boy *

Shrimp, lettuce, remoulade and spicy slaw in a Tom Cat Bun. (16) **LUNCH ONLY**

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-After 5pm-

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

Parmesan & Panko Crusted Perch:* With lemon caper aioli, au gratin potatoes with market vegetable. (26)

Walleye Almondine:* Beautiful filet with lemongrass bur blanc, au gratin potatoes and market vegetable. (34)

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 cilantro chimichurri, served with fries. (25)

Skirt Steak:* Fairway Packing Wagyu steak from Detroit, seared and served with béarnaise. Included is au gratin potatoes and roasted asparagus. (32)

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

Shrimp Scampi: * Sautéed shrimp, with garlic, red onions, fire roasted tomatoes, spinach with white wine over fettuccine noodles. (24)

Mussels:* PEI in lemongrass champagne clam broth, fettuccini, butter, garlic and a toasted baguette. (26)

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. (28)