

Paper Station

Bistro & Bar

Craft Burgers

All our hamburgers come on Tomcat buns from Manhattan NY

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. Comes with slaw and house fries. (19)

Station Burger:* Our eight ounce **Wagyu Rib Meat Burger** served on a grilled bun with American cheese, lettuce, tomato, onion and pickle. Topped with house made tangy Thousand Island dressing. (13)

August In Detroit:* Our **Wagyu Rib Meat Burger**, chipotle mayo, cheddar-jack cheese, lettuce, tomato, with tempura jalapeños. (13)

Bleu Burger:* Our **Wagyu Rib Meat Burger** topped with bleu-cheese crumbles on a Tomcat bun... (14)

Not So Famous Olive-burger:* Our **Wagyu Rib Meat Burger** topped with house-made classic olive mayo topped with an onion ring. (15)

Sweet Pea:* Our special blend of sweet potato & chickpea pattied and topped with honey mustard, leaf lettuce tomato and Spanish onions. (12)

Blind Pig:* Our **Wagyu Rib Meat Burger** with bacon seared into the meat, then topped with aged Michigan cheddar, more crisp applewood smoked bacon, lettuce, tomato, onion and pickle. (14)

Hudson Burger:* **Wagyu Rib Meat Burger sautéed mushroom/onion burger** topped with Swiss cheese. (14)

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

Lamb Sliders:* Three hand pattied lamb sliders from Fairway Packing in Detroit. Served on Brioche buns with lettuce, feta, tomato and onions served with our house fries. (A Harbor Springs favorite) (15)

Steak & Egg Burger:* One of our **prime, dry aged Wagyu beef burger from Fairway Packing Co. Detroit.** First a layer of hash browns on the bun, slip a slice of cheddar, then we pop some chipotle/A-1 on it and add a sunny side egg to it... #itsmyburger (19)

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

Add a bottle of Dom Perignon to any burger for \$189.00

Dinner Entrée

“This section after 5pm”

Add starter 1/2 salad \$7 choose “Caprese Salad” ~ “Rustic Tomato” ~ “Times House”

Parmesan & Panko Crusted Perch:* With caper tartar sauce, garlic redskin mashed potatoes and market vegetable. (24)

The ABC:* Almond boneless chicken... tempura battered chicken breast served atop basmati rice, crisp shredded lettuce, crowned with a chicken, soy/glaze and toasted almonds. (14)

Mussels:* Steamed (1) pound of mussels in a curry coconut sauce, or steamed in PBR beer your choice... presented in a skillet and served with bread. (22)

Hanger Steak:* 8oz Sliced hanger steak marinated in chimichurri, served with fries. (21)

RIBS:* Slow cooked with our own sauce. Get them half or a full slab. Served with fries. ½ (16) or F (25)

Sopes Carnitas: GF* Crispy Sopes topped with refried beans, carnitas pork, caramelized onion, salsa verde and cotija cheese. Served with Mexican rice, salsa fresca and cholula sour cream.
“Doesn’t get anymore authentic” (16)

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)

Drinks

**Tap Beer . Top Shelf liquor
Awesome Wine List
Some Bottle Beer and Water**

**Coffee
Americano . Latte . Cappuccino**

**No Booze
Coke Product . Fresh Steeped Tea
Italian Soda . Berry Tea Twist .**

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