

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...\$21 Pan fried "Sicilian Style" ...\$22 Single Chop... \$17

New Zealand Rack of Lamb

Cracked whole grain mustard rubbed individual chops, wood fire grilled.... \$38

Atlantic Red Salmon

*Ala Bearnaise.... \$25
Blackened.... \$26*

Scallops Bruschetta

Wood fire grilled scallops with bruschetta, greens, gorgonzola, balsamic and basil oil....\$30

Gorgonzola Filet Medallions

Served on a sizzling platter with balsamic, sauteed mushrooms, and garlic mashers....\$32

Black Angus Porterhouse

20 oz. cajun buttered.... \$40

Filet Mignon

*9 oz. Ala Bearnaise.... \$37
4oz Bacon Wrapped..... \$19*

Black Jack Ekberg

12 oz. strip steak grilled and flambéed with Jack Daniels, peppercorns, portobella mushrooms, and demi-glace. Served with garlic mashers.... \$38

The Mixed Grill

4 oz bacon wrapped filet mignon, 3 bacon wrapped shrimp, and a 1/3 rack of barbecued ribs.... \$37

Cowboy Ribeye

*18oz. Hand Cut.... \$44
Add sauteed mushroom caps.... \$3*

Steak Boursin

9 oz. filet served over herb boursin cheese on a grilled portabella mushroom.... \$39

Steak & Shrimp

4 oz. Bacon wrapped filet mignon and choice of tempura breaded or bacon wrapped shrimp.... \$30

New York Strip

*12 oz. Black Angus.... \$37
Add sauteed mushroom caps.... \$3*

Baby Back Ribs

*Jack Daniels smoked...\$32
Half Rack.... \$26*

Half a Duck

Served over rice with a lingonberry orange sauce....\$25

Tennessee Pork Tenderloin

Bacon wrapped tenderloin in a Jack Daniels mushroom demi-glace served with garlic mashers.... \$25

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FROM THE WATERS

Walleye Meuniere

Egg battered and sauteed in lemon butter...\$24

Lake Perch

*Beer battered... \$22
Light Portion... \$19*

Whitefish

*10 oz broiled from lake Michigan.... \$23
7 oz filet... \$19*

Whitefish Piccata

Sauteed with mushrooms, capers and lemon butter.... \$25

Salmon Sacramento

Pan seared salmon with bruschetta, sun dried tomatoes, cremini mushrooms, in a lemon herbed cream over linguini.... \$27

Shrimp Scampi

Lemon, garlic, fresh basil and butter sauce over rice pilaf topped with seasoned breadcrumbs.... \$27

Steak & Seafood Augratin

4 oz. bacon wrapped filet served with sauteed shrimp, scallops, mushrooms, scallions, and crabmeat.... \$32

Grilled Chicken Nelson

Grilled chicken breast tossed with shrimp, sauteed mushrooms, scallions, fettuccine alfredo topped with Maryland crab.... \$32

Seafood Sauté Mornay

Shrimp, diver scallops and crab sauteed with scallions and mushrooms baked in mornay sauce.... \$32

Great Lakes Platter

Broiled whitefish and walleye with beer battered perch.... \$25

Tempura Shrimp

*6 shrimp served with cocktail sauce.... \$25
4 shrimp... \$18*

Shrimp Meuniere

Egg battered and sauteed in lemon butter...\$27

Pecan Scallops

Served over rice pilaf with a honey balsamic glaze.... \$23

Grouper

Panko breaded topped with a lobster and shrimp velouté with sauteed mushrooms and scallions.... \$27

Salmon Delight

5 oz. wood fire grilled salmon served over rice pilaf with an orange lingonberry glaze... \$24

Seafood Newberg

King crab meat, grilled salmon, shrimp, diver scallops in a sherry lobster velouté over fettuccine.... \$32

South African Lobster

*6 oz. tail steamed or wood grilled.... \$37
Twin tails.... \$52
Add 4 oz. bacon wrapped filet... \$12*

Bacon Wrapped Shrimp

Our famous honey glazed shrimp.... \$27

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OTHER SUGGESTIONS

Prime Rib

Slow roasted to your liking with our own special rub.

8 oz... \$25 10 oz.... \$29
14oz.... \$33 18 oz.... \$37

Steak Stonehouse

Twin 4 oz. filets sauteed with portabella mushrooms and shallots garnished with tomatoes in a demi-glace served with garlic mashers.... \$32

Steak Au Poivre

Peppercorn encrusted twin 4 oz. filets flambéed in a brandy cream served with garlic mashers...\$32

Bison Burger

Served with peppered bacon jam and gorgonzola cheese on a ciabatta.... \$18

Ground Kobe Beef Burger

8 oz. wood fire grilled served on a ciabatta bun, choice of cheese.... \$17

Stuffed Chicken

Chicken breast stuffed with broccoli and cheese, or cordon bleu, topped with mornay...\$22

Chicken Parmigiana

Breaded Italian style, topped with marinara sauce and baked with mozzarella cheese over angel hair alfredo...\$22

Chicken Stir Fry

With fresh veggies and ginger sauce served over rice pilaf...\$22

Chicken Grand Traverse

Sauteed breast with crimini mushrooms, scallions, and dried cherries in a cherry wine cream...\$22

Grilled Chicken Breast

Served over rice pilaf, topped with a mushroom mornay sauce.... \$18

Dinner Salads

Honey Pecan Salad

Romaine tossed with pecans, mandarin oranges, scallions, water chestnuts, pecan crusted chicken with our homemade honey mustard dressing...\$15

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.... \$18

House Salad

*Sliced strawberries, toasted almonds, raisins, shredded parmesan cheese and a strawberry almond balsamic vinaigrette.
Choice of chicken or shrimp.... \$15*

Dinner Caesar

*Our famous Caesar salad \$11
Add grilled chicken or shrimp.... \$15*

Buy The Kitchen A Round

Treat the chefs... \$10

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APPETIZERS

Berkshire Pork Belly

Slaw, cilantro, chipotle, sriracha, served with corn chips.... \$14

Bacon Wrapped Shrimp

Shrimp wrapped in apple smoked bacon with a honey mustard glaze.... \$13

Artichoke & Spinach Dip

Our signature recipe served with homemade tortilla chips.... \$15

Baked Brie

Served with sliced apple, dried cherries, candied walnuts and balsamic glaze. Served with garlic toast points.... \$15

Baked French Onion

Augratin.... \$6

Tater Skins

Deep Fried and tossed with parmesan.... \$10

Lobster Bisque

*Served with crème fraiche.
Bowl...\$7*

Angry Shrimp

Sriracha and chipotle ranch.... \$13

Jumbo Shrimp Cocktail

Served with cocktail sauce.... \$12

Panko Goat Cheese

Hand breaded, on fresh basil marinara served with garlic toast points.... \$14

Angry Shrimp Tacos

Angry shrimp, slaw, chipotle ranch, and lime.... \$13

Calamari

Hand breaded tossed in a garlic butter served with marinara.... \$12

Bruschetta

Homemade bruschetta with fresh mozzarella and shredded parmesan. Served with garlic toast points \$13

Cajun Scallops

Teriyaki glazed cajun broiled scallops.... \$14

Ellsworth Cheese Curds

White Cheddar.... \$12 Buffalo.... \$14

Batter Dipped Portabella

Sliced and deep fried served with chipotle ranch.... \$11

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*

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