

-Sandwiches-

All Sandwiches are served with bleu cheese slaw.

Add Fries 1.50, House Onion Rings 3.00 or Truffle fries (6)

Gluten Free Bun Option (3)

Reuben:*

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

Grilled Veggie Melt:*

Roasted red peppers, onions, mushrooms, tomatoes, spinach and pesto-goat cheese spread on grilled sourdough. (14)

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 bacon, sautéed caramelized onions, tomato, chipotle mayo, cheddar cheese and fresh lettuce rolled in a warm naan bread. (16)

Northern Michigan Whitefish Sandwich:*

Lightly battered fresh whitefish from Massey in St Ignace. Comes on a brioche bun, lettuce, pickle and red onions, topped with house-made tarter sauce. (18)

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-After 5pm Entrées -

Add starter salad Mix Green Salad (7), Times House Salad (7) or Spinach Bacon Salad (8)

Whitefish Meuniere:*

Lightly floured and sautéed with a lemon chive-brown butter sauce. Ancient grain pilaf, and the market vegetable. (34)

Bacon Wrap Meatloaf:*

Bacon wrap served cut thick... with smashed redskin potatoes, stout gravy and market vegetable. (19)

The ABC:* Almond boneless chicken... tempura battered chicken breast served atop basmati rice, crisp shredded lettuce, crowned with soy/glaze and toasted almonds. (18)

Hanger Steak & Scallops:* 8oz Sliced hanger steak, (2) large pan seared sea scallops with chimichurri compound butter and fingerling potatoes (35)

Chicken Piccata:* Seared chicken, capers, fire roasted artichokes and garlic tossed in lemon wine and butter over fettuccine noodles. Garnished with fresh parsley and Parmesan Regiano. (22)

Seafood Scampi: * Sautéed shrimp, mussels, scallops with garlic, red onions, and spinach with white wine over fettuccine noodles. (28)

Owners Mike & Tawna Naturkas Chef Jeremy Pomeroy