

# CLIFF AND AMY WELCOME YOU FOR DINNER

## THE APP ROW

### Coconut Shrimp

Butterflied shrimp rolled in coconut panko breading - 9

### Onion rings

Hand cut and beer battered onion rings - 7

### Deluxe Nachos

Seasoned ground beef, cheddar, onion, tomato, and shredded romaine - 10

### Naughty Nachos

Fajita chicken, red pepper, cilantro, and mojack cheese - 10

### Macho Nachos

Shredded pork, haystack onions, tomato, and cheddar cheese - 10

### Flat Bread Pizza

Bacon, caramelized onion, sweet fig spread, and goat cheese - 9

### Boneless Tenders

Beer battered chicken tenderloins served with choice of BBQ, Carolina BBQ, Buffalo, Bleu cheese or Ranch  
4 Tenders - 7      6 Tenders - 9

### "The Combo"

3 beer battered chicken tenders, 4 beer battered onion rings and 2 loaded potato skins - 10

## THE BUTCHER'S BLOCK

Served with sourdough roll and choice of soup or salad

### Prime Rib \* Wednesday - Saturday

Slow roasted, served with candied yams  
8oz - 18 · 12oz - 21

### Filet Mignon \*

5oz filet, Marsala wine sauce, served with Chef vegetable selection - 17

### Rib Eye \*

10oz hand cut rib steak, topped with House garlic-herb butter, served with Chef's vegetable selection - 19

### Bistro \*

House cut steak, topped with haystack onions, and served with a baked potato  
6oz - 12 · 10oz - 15

### Hunter Style Liver and Onions \*

Liver, onions, bacon, raisins and house-made gravy served with Yukon smashed potatoes and gravy - 12

### Fried Chicken

Buttermilk and cornmeal breaded chicken served with sweet potato  
3 piece- 10      4 piece - 12 (all white meat add - 2)

### Grilled Honey Mustard Chicken

Marinated chicken tenders, house blend honey mustard sauce, apple-wood smoked bacon served with lime cilantro rice - 14

### Braised Beef

Slow roasted beef served with Yukon smashed potatoes and house made gravy - 14

## THE WHARF

Served with sourdough roll and choice of soup or salad

### Shrimp

Coconut or beer battered, served with baked potato - 15

### Salmon

Chili rubbed, maple glazed served with chef vegetable - 16

### Fish N Fries

Cod loins, beer battered and deep fried or lemon pepper buttered and broiled. Served with crispy fries - 13

### Shrimp Risotto

Shrimp, brown butter, seafood stock, roasted red peppers, arugula and parmesan cheese - 15

\* Menu items are cooked to order or served raw. Consuming raw or under cooked meats, eggs, poultry or seafood may increase your risk of food borne illness.

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## THE GREENHOUSE

served with sourdough roll and butter spread

### Chef \*

Ham, turkey, mojack, cheddar, sliced egg, tomato, shaved carrot, red onion and mixed greens with dressing - 11

### Grilled Romaine

Char grilled Romaine, bacon, Blue cheese, tomato and parmesan with balsamic dressing - 8  
Add steak \*- 4 shrimp - 4 chicken - 3

### Michigan Cherry

Grilled marinated chicken, bacon, walnuts, feta, dried cherries, tomato, and mixed greens, with raspberry vinaigrette - 11

### Taco Salad

Flour tortilla bowl, shredded romaine, red beans, scallions, tomato, and cheddar with choice of dressing - 8  
Add Seasoned ground beef - 2  
steak\* - 4 chicken - 3 pulled pork - 3

### California Salad

Honey mustard marinated chicken, sliced avocado, grape tomatoes, bacon, and mixed greens with honey mustard dressing - 12

### Chicken Salad

House made sweet/savory chicken salad, mixed greens, fresh strawberries and walnut pralines - 11

## THE DELI

Served with lattice chips and onion dip. Sub fries - 1, sweet potato fries - 2 onion rings - 2

### Chicken Tender Sandwich

Grilled or beer battered chicken, shredded Romaine, tomato and mayo on a sourdough hoagie or as a wrap - 11

### Grilled Salmon BLT

Grilled salmon, bacon, shredded Romaine, tomato, and lemon caper aioli on a ciabatta bun - 13

### Reuben

Traditional - Slow cooked, hand cut corned beef brisket, Swiss, sauerkraut, thousand island, on swirl rye -10  
OR

California - Smoked turkey, house made coleslaw, and Swiss, on swirl rye - 10

### Grilled Cheese

Swiss, cheddar, pepper jack, and bacon,  
on grilled sourdough - 8.50  
add a cup of soup - 2.50

### Grille Dip \*

Shaved prime rib, sautéed onions and Swiss,  
on a sourdough hoagie - 12

### Olive Burger \*

CAB hand pattied burger, mustard-olive aioli, American cheese, green olives, shredded Romaine, tomato - 11

### Steak and Egg Burger \*

CAB hand pattied burger, egg, American cheese, A-1 Sauce, shredded Romaine, tomato, mayo on a ciabatta bun - 12

### Deluxe Burger\*

CAB hand pattied burger, choice of cheese, shredded Romaine, tomato, and mayo - 10

### Quinoa Burger

Patty of quinoa, mushroom, carrot, onion, celery and spices, and topped with Romaine, tomato and aioli - 11

### Triple Decker Club

Smoked turkey, bacon, ham, Swiss, shredded Romaine, tomato, mayonnaise on toasted sourdough or as a wrap - 10

### Grille Burrito

Cilantro lime rice, corn, grilled peppers and onions rolled in a flour tortilla. Served with tortilla chips and house-made salsa - 8  
Steak \* - 4 Chicken - 3 Shredded Pork - 3

## INTERNATIONAL SHOP

### Filet Mignon Pasta \*

5oz Filet, 6 mushroom stuffed ravioli, and Marsala wine sauce, served with salad - 17

### Grown up Mac and Cheese

Cavatappi pasta, smoked gouda and cheddar cheese sauce, panko-parmesan blend gratin, served with a salad - 9  
Add chicken - 3 cajun shrimp - 4 steak - 4 vegetable - 1

### Wet Burrito

Seasoned ground beef, refried beans, house burrito sauce, cheddar cheese, lettuce and tomato served with house-made salsa and tortillachips -10  
All meat beef or chicken - 11

### Quesadilla

Fajita seasoned chicken, crisp flour tortilla, cheddar, mojack, and topped with shredded Romaine and tomato. Served with house-made salsa and sour cream - 10

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