

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

Spinach Artichoke Dip

Spinach, artichoke hearts, feta cheese, parmesan cheese, cream cheese with seasoned pita chips - 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

Grille Meatloaf *

Stuffed Meatloaf, rolled in bacon, char grilled served with Yukon smashed potatoes and house made gravy - 15

Beef 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

Char grilled or Chili rubbed, maple glazed served with chef vegetable - 17

Fish N Fries

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

Whitefish

Whitefish filet, baked, citron salt, butter served with chefs vegetable - 16

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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, red onion, 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

Pulled Pork

House seasoned BBQ pork, on Brioche - 10
Memphis style with coleslaw - add .7

INTERNATIONAL SHOP

Bistro Risotto *

6oz Bistro steak, mushrooms, roasted red peppers, bleu cheese, arugula with a bordelaise base risotto, served with salad - 15

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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