

Karl's CABIN

— PLYMOUTH MICHIGAN —

gluten free	006 2026	the secret of success in life is to eat what you like and let the food fight it out inside. ~ mark twain
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— STARTERS —

- vegan chili** 3-bean, peppers, corn, onion, italian plum tomato, pico de gallo, jalapeno slices, lime **13**
- spinach artichoke dip** mozzarella & parmesan crust, house made gluten free bread & tortilla chips **13.5**
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo **14.5**
- creamy crab dip** warm cream cheese, green onion, dill, house made gluten free bread **15.5**
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots **16.5**
- gluten free bread** house made **5**
- vegan butternut squash soup** 6 cup 9 bowl

— GREENS —

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing **17**
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing **17**
add / chicken **5** / shrimp **6** / salmon **15** / sirloin **15**
- asian chicken** grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing **19**
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla **19**

— CABIN SAMMIES —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle **17.5**
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing **18.5**
- salmon salad sandwich** flaked salmon, crisp veggies, greek yogurt, almond, raisin, & herbs **17.5**
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce **17.5**
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle **24.5**
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli **17.5**

FEATURES

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion **24**
- short rib grilled cheese** pulled braised short rib, fig & red onion jam, cheddar & jack cheese, gluten free bread, side choice **23**
- grilled lamb chops** australian marinated rib chops, red wine demi, parm whipped potato, grilled asparagus **49**
- coffee crusted strip steak** creekstone farms 12oz angus, zip butter, herb roasted red skins, asparagus **52**

— ENTREES —

add dinner salad \$5

- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine **24**
- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw **23** half slab **39** full slab
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli **32**
- pan seared walleye** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine **34**
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata **29**
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm **29.5**
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus **36**
- grilled flank steak** 8oz angus, rosemary marinade, bourbon peach sauce, parm butter redskins, broccoli **32**

SIDES

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

DESSERTS

- creme brulee 11
- hot fudge sundae 9.5
- guernsey ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11