Karl's CABIN
PLYMOUTH MICHIGAN

fall menu | 317 2026 | cooking is like love. it should be entered into with abandon, or not at all. *~ harriet van horne*

STARTERS

vegan butternut squash soup spiced pepitas, (clam chowder on friday) **7** cup **10** bowl

3 beef chili angus prime rib, short rib, & ground waygu, peppers, pinto beans, plum tomato, cheddar, sour cream **15**

baked mozzarella sticks puff pastry, parmesan herb butter, side plum tomato sauce & buttermilk ranch **14.5**

spinach artichoke dip baked mozzarella & parmesan crust, tortilla chips, pita bread **15.5**

maryland crab cakes lump crab, charred onion & arugula salata, whole grain mustard aioli **16.5**

chili garlic wings 1lb smoked natural wings & drummettes, house sweet chili garlic sauce, sesame seeds, scallions **16.5**

ale & onion soup carmelized onion, beef bone broth, sourdough crouton, molten gruyere, parmesan, chives **13.5**

creamy crab dip warm cream cheese, scallion, dill, grilled ciabatta, sesame crackers **16.5**

calamari flash fried tubes and tentacles, tomato, caper, scallion, lemon beurre blanc **16.5**

coconut shrimp hand breaded, coconut panko, orange malibu rum sauce **16.5**

seafood stuffed mushrooms haddock & shrimp stuffing, cremini mushrooms, champagne vinaigrette **16.5**

brisket queso dip smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo **15.5**

GREENS

maurice oven roasted turkey, dearborn ham, swiss, crisp iceberg lettuce, queen stuffed olive, hard boiled egg, sweet pickle, creamy maurice dressing **20**

southwest chopped cobb grilled chicken, romaine, corn, avocado, bacon, black bean, cheddar, scallion, tomato, chipotle ranch, tortilla, pico de gallo **20**

autumn harvest breaded chicken breast, shaved brussels sprouts, spinach, pear, roasted butternut squash, dried cherries, walnuts, whipped goat cheese, raspberry vinaigrette **23.5**

bistro bibb butter lettuce, arugula, bacon, egg, radish, tomato, blue cheese, creamy balsamic dressing, crispy onion **17.5**
add / chicken 5 / shrimp 6 / salmon 16 / sirloin 18

CABIN SAMMIES

served with hand cut fries; subsitute cole slaw, fruit, or potato chips upon request

cabin burger 1/2 lb angus steak or 1/2 lb prime bison, lettuce, tomato, onion, pickle, house sesame brioche **18.5/24.5**

open faced prime rib shaved creekstone farms, rosemary focaccia, gravy, whipped potato, crispy onion, arugula **26.5**

deli reuben in-house roasted corned beef, sauerkraut, swiss, thousand island dressing, grilled rye **19.5**

buttermilk fried chicken lettuce, tomato, pickle, cracked pepper aioli, housemade pretzel bun **17.5**

steak dip shaved rib-eye & strip loin, jack cheese, crisp baguette, au jus **19.5** **add / grilled / onions / peppers / shrooms / 1ea**

double cheeseburger creekstone farms wagyu, american cheese, grilled onion, lettuce, pickle, bistro sauce, potato bun **19.5**

texas brisket angus brisket, andouille sausage, zip bbq, crispy onion, pickle, cole slaw, house brioche bun **19.5**

whitefish sandwich cornmeal-dusted, buttermilk fried, arugula, tomato, chipotle tarter, potato bun, lemon **17.5**

FEATURES

bratwurst hoagie founders beer braised pork brat, sauerkraut, pub mustard, pretzel roll, warm german potato salad **17**

vegan ricotta pasta almond ricotta, charred corn, zucchini, garlic, gf ziti, white wine, toasted pine nut, basil, balsamic reduction **23**

beef stroganoff sauted tenderoin tips, wild mushrooms, house stroganoff sauce, egg noodles, sour cream, parsley **32**

shepherd's pie ground beef & lamb, onions, carrots, peas, herb gravy, parmesan whipped potato, side of broccoli **26**

jagerschnitzel pan seared pork cutlet, bacon braised red cabbage, seared buttered spaetzle, hunter mushrom gravy **26**

seafood pot pie haddock, bacon, potato, herbs & vegetables, seafood cream sauce, baked puff pastry, green beans amandine **26**

ENTREES

served with warm bread & butter upon request; add soup cup or house salad $5; add side caesar salad $6

filet mignon 8oz center cut, creekstone farms black angus, zip butter, parmesan whipped potato, grilled asparagus **56**

fish & chips wild caught, fresh atlantic haddock, craft beer battered, hand cut fries, dill caper tartar, cole slaw **28**

walnut crust whitefish wild caught, fresh great lakes, walnut panko herb crust, blueberry compote, yukon golds, asparagus **29**

chicken piccata pan seared breast, artichoke caper butter sauce, parmesan whipped potato, green beans amandine **26.5**

baseball cut steak 6oz usda prime sirloin, zip butter, parmesan butter red skins, broccoli **32**

wagyu meatloaf 8oz wagyu beef blend, smokey ketchup, parmesan whipped potato & gravy, green beans amandine **27**

pan seared walleye wild caught, caper beurre blanc, parm butter redskins, green beans amandine **36**

maple glazed salmon char-grilled faroe island salmon, butternut squash risotto, kale, apple & bacon salata **32**

st. louie ribs hickory smoked pork, side of memphis bbq sauce, hand cut fries, cole slaw **25** half slab **42** full slab

grilled flank steak 8oz demkota ranch angus, rosemary marinade, bourbon peach bbq, parm butter redskins, fried brussels **33**

braised short ribs demkota ranch boneless angus, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus **37**

shrimp & scallop angelina jumbo shrimp, fresh scallops, spinach, garlic, white wine butter broth, angel hair, parm **29**

bang bang salmon seared salmon bites, chili garlic aioli, rice, snap peas, carrot, bean sprout, scallion, sesame seed, wonton crisp **27**

marry me chicken pan seared breast, sundried tomato, basil, garlic cream sauce, angel hair pasta, parmesan **26**

SIDES

cole slaw 6
hand cut fries 6
parmesan whipped potato 7
mac & cheese 8
butternut squash risotto 8
broccoli 7
fried brussels 9 (w/bacon, goat cheese & balsamic glaze)
green beans amandine 7
parmesan butter redskins 7
grilled asparagus 8

Ask your server about menu items that are cooked to order or served raw. Eating raw or undercooked meats, poultry or seafood may increase your risk of food borne illness. Parties of 8 or more may include 20% gratuity.