



spring menu

122 2026

good food is the
foundation of happiness.
~ *escoffier*

— S T A R T E R S —

potato leek soup truffle cream, chives 7 cup 10 bowl
(except on friday's when it's clam chowder)

karl's chili angus ground beef, 2 beans, italian plum
tomato, topped with cheddar, onion, sour cream 13

baked mozzarella sticks puff pastry, parmesan herb
butter, side plum tomato sauce & buttermilk ranch 13.5

spinach artichoke dip baked mozzarella & parmesan
crust, tortilla chips, pita bread 13.5

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

italian style meatballs house ground steak, basil
garlic plum tomato sauce, parmesan reggiano 13.5

ale & onion soup caramelized onion, beef bone broth,
sourdough crouton, molten gruyere, parmesan, chives 13

creamy crab dip warm cream cheese, green onion, dill,
grilled ciabatta, sesame crackers 15.5

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

coconut shrimp hand breaded, coconut panko, orange
malibu rum sauce 15.5

pierogi & sausage local potato & cheese pierogi,
detroit kielbasa, sauerkraut, sour cream cucumbers 14.5

brisket queso dip smoked brisket, jalapeno, peppers,
onions, three cheese queso, tortilla chips, pico de gallo 14.5

— G R E E N S —

maurice oven roasted turkey, dearborn ham, swiss, crisp
iceberg lettuce, queen stuffed olive, hard boiled egg,
sweet pickle, creamy maurice dressing 17

southwest chopped cobb grilled chicken, romaine,
corn, avocado, bacon, black bean, cheddar, scallion, tomato,
chipotle ranch, tortilla, pico de gallo 19

asian chicken crispy chicken breast, spinach, strawberry,
mandarin orange, scallion, bean sprout, red cabbage, toasted
almond, carrot, wonton crisps, sesame ginger miso dressing 19

grilled romaine feta cheese, pickled red onion, dill, crispy
artichoke, kalamatas, creamy balsamic dressing, ciabatta crumbs 17
add / chicken 5 / shrimp 6 / salmon 16 / sirloin 15

— C A B I N S A M M I E S —

served with hand cut fries; substitute 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 17.5/23.5

short rib grilled cheese pulled braised short rib, fig &
red onion jam, white cheddar, sourdough white 23.5

deli reuben in-house roasted corned beef, sauerkraut,
swiss, thousand island dressing, grilled rye 18.5

buttermilk fried chicken lettuce, tomato, pickle,
cracked pepper aioli, housemade pretzel bun 16.5

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

double cheeseburger creekstone farms wagyu, american
cheese, grilled onion, lettuce, pickle, bistro sauce, potato bun 17.5

caprese croissant warm buffalo mozzarella, pesto, basil,
roma tomato, arugula, balsamic glaze 17.5 add / chicken 5

whitefish sandwich cornmeal-dusted, buttermilk fried,
arugula, tomato, chipotle tarter, potato bun, lemon 16.5

F E A T U R E S

prime rib sandwich shaved creekstone farms black angus, garlic aioli, tomato jam, arugula, grilled ciabatta, hand cut fries 25

southwest chicken club grilled chicken, cheddar, bacon, avocado, lettuce, tomato, crispy onion, chipotle aioli, grilled ciabatta, fries 19.5

teriyaki steak & noodles tenderloin tips, oyster mushroom, peppers, onion, sweet garlic soy glaze, sesame seed, bean sprout, scallion 25

char-grilled ribeye 16oz creekstone farms black angus, caramelized onion zip butter, parm whipped potato, au jus 58

vegan pesto pasta gemelli pasta, asparagus, peas, blistered tomato, basil cashew pesto, soy cream, pine nuts 13/23

bang bang salmon seared salmon bites, chili garlic aioli, rice, snap peas, carrot, bean sprout, scallion, sesame seed, wonton crisps 25

— E N T R E E S —

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 dayboat icelandic cod,
beer battered, hand cut fries, dill caper tartar, cole slaw 27

jambalaya sautéed jumbo shrimp, chicken breast, andouille
sausage, white rice, tomato creole, scallion 24

chicken piccata pan seared breast, artichoke caper butter
sauce, parmesan whipped potato, green beans amandine 24

baseball cut steak 6oz grilled 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 25

pan seared walleye fresh wild caught local, caper beurre
blanc, parmesan butter redskins, green beans amandine 34

maple glazed salmon fresh gulf of maine salmon,
butternut squash risotto, kale, apple & bacon salata 29

st. louis ribs hickory smoked pork, side of memphis bbq
sauce, hand cut fries, cole slaw 23 half slab 39 full slab

grilled flank steak 8oz angus, rosemary marinade, bourbon
peach sauce, parmesan butter redskins, fried brussels sprouts 32

braised short ribs premium boneless angus beef, parmesan
whipped potato, glazed carrots, crispy parsnips, braising jus 36

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

jagerschnitzel pan seared breaded pork cutlet, bacon
braised red cabbage, seared spaetzle, hunter mushroom gravy 24

marry me chicken pan seared breast, sundried tomato,
garlic cream sauce, angel hair pasta, parmesan, basil 25

S I D E S

cole slaw 6

hand cut fries 6

parm whipped potato 6

mac & cheese 7

butternut squash risotto 8

broccoli 6

fried brussels 9

(w/bacon, goat cheese
& balsamic glaze)

green beans amandine 6

parmesan butter redskins 6

grilled asparagus 7