

holiday menu	365 2025	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

- beef barley soup** ribeye, veggies, parsley 6 cup 9 bowl (except on friday's when it's clam chowder)
- ale & onion soup** caramelized onion, beef bone broth, sourdough crouton, molten gruyere, parmesan, chives 13
- vegan chili** 3-bean, peppers, corn, onion, italian plum tomato, pico de gallo, jalapeno slices, lime 13
- creamy crab dip** warm cream cheese, green onion, dill, grilled ciabatta, sesame crackers 15.5
- baked mozzarella sticks** puff pastry, parmesan herb butter, side plum tomato sauce & buttermilk ranch 13.5
- calamari** flash fried tubes and tentacles, tomato, caper, scallion, lemon beurre blanc 16.5
- spinach artichoke dip** mozzarella & parmesan crust, tortilla chips, pita bread 13.5
- coconut shrimp** hand breaded, coconut panko, orange malibu rum sauce 15.5
- maryland crab cakes** lump crab, charred onion & arugula salata, whole grain mustard aioli 16.5
- grilled wings** 1lb. char-grilled wings & drummettes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- pierogi & sausage starter** 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

GREENS

- maurice** oven roasted turkey, dearborn ham, swiss, crisp iceberg lettuce, queen stuffed olive, hard boiled egg, sweet pickle, creamy maurice dressing 17
- asian chicken** crispy chicken breast, spinach, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, wonton crisps, sesame ginger miso dressing 19
- southwest chopped cobb** grilled chicken, romaine, corn, avocado, bacon, black bean, cheddar, scallion, tomato, chipotle ranch, tortilla, pico de gallo 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**

CABIN SAMMIES

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

- cabin burger** hand pattied 1/2 lb angus steak blend, lettuce, tomato, onion, pickle, house sesame brioche 16.5
- steak dip** shaved rib-eye & strip loin, jack cheese, crisp baguette, au jus 19.5 add grilled / onions / peppers /shrooms 1 ea
- bison burger** hand pattied 1/2 lb prime bison, lettuce, tomato, onion, pickle, house sesame brioche 23.5
- buttermilk fried chicken** lettuce, tomato, sliced pickle, cracked pepper aioli, house pretzel bun 16.5
- double cheeseburger** hand pattied blend, american, grilled onion, lettuce, pickle, bistro sauce, potato bun 16.5
- salmon salad croissant** flaked salmon, crisp veggies, greek yogurt, almond, raisin, & herbs 16.5
- deli reuben** in-house roasted corned beef, sauerkraut, swiss, thousand island dressing, grilled rye 17.5
- filet -o- fish sandwich** beer battered fresh cod, american cheese, lettuce, caper dill tarter, potato bun 16.5

FEATURES

- oysters rockefeller** chesapeake bay oysters, spinach, bacon, onion, pernod cream, parmesan 16.5
- lobster ravioli** lobster stuffed saffron pasta, champagne cream sauce, asparagus, blistered tomato, parm 16.5/29
- grilled lamb chops** australian marinated rib chops, red wine demi, parm whipped potato, grilled asparagus 49
- vegan pot pie** stewed carrots, celery, onion, mushroom, peas, corn, puff pastry pie crust, side steamed broccoli 23
- crab stuffed whitefish** michigan wild caught, crab cake, whole grain mustard buerre blanc, roasted redskins, asparagus 36
- prime rib & cheddar** shaved creekstone farms, velveeta cheddar sauce, bbq sauce, side horsey sauce, house onion roll, fries 23

ENTREES

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

- coffee crusted strip steak** creekstone farms 12oz angus, zip butter, herb roasted red skins, asparagus 52
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata 29
- fish & chips** wild caught, fresh icelandic dayboat cod, beer battered, hand cut fries, dill caper tartar, cole slaw 27
- st. louie ribs** hickory smoked pork, side memphis bbq sauce, hand cut fries, cole slaw 23 half slab 39 full slab
- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- grilled flank steak** 8oz angus, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 32
- chicken piccata** pan seared breast, artichoke caper butter sauce, parm whipped potato, green beans amandine 24
- braised short ribs** premium boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 36
- baseball cut steak** grilled prime sirloin 6oz, zip butter, parmesan butter red skins, broccoli 32
- shrimp & scallop angelina** jumbo shrimp, scallops, spinach, garlic, white wine butter broth, angel hair, parm 29
- wagyu meatloaf** 8oz wagyu blend, smokey ketchup, whipped potato & gravy, green beans amandine 25
- jagerschnitzel** pan seared breaded pork cutlet, bacon braised red cabbage, seared spaetzle, hunter mushroom gravy 24
- pan seared walleye** fresh wild caught local, caper beurre blanc, parm butter redskins, green beans amandine 34
- marry me chicken** pan seared breast, sundried tomato, garlic cream sauce, angel hair pasta, parmesan, basil 25

SIDES

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

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.