

Karl's CABIN

PLYMOUTH MICHIGAN



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

— S T A R T E R S —

beef barley soup ribeye, veggies, parsley 6 cup 9 bowl
(except on Friday's when it's clam chowder)

vegan chili 3-bean, peppers, corn, onion, Italian plum tomato, pico de gallo, jalapeno slices, lime 13

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

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

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

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

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

grilled wings 1lb. char-grilled wings & drumettes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5

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 hand pattied 1/2 lb angus steak blend, lettuce, tomato, onion, pickle, house sesame brioche 16.5

bison burger hand pattied 1/2 lb prime bison, lettuce, tomato, onion, pickle, house sesame brioche 23.5

double cheeseburger hand pattied blend, American, grilled onion, lettuce, pickle, bistro sauce, potato bun 16.5

deli reuben in-house roasted corned beef, sauerkraut, Swiss, thousand island dressing, grilled rye 17.5

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

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

salmon salad croissant flaked salmon, crisp veggies, Greek yogurt, almond, raisin, & herbs 16.5

filet-o-fish sandwich beer battered fresh cod, American cheese, lettuce, caper dill tarter, potato bun 16.5

— F E A T U R E S —

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, parmesan 16.5/29

grilled lamb chops Australian marinated rib chops, red wine demi, parmesan 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 beurre blanc, roasted redskins, asparagus 36

prime rib & cheddar shaved Creekstone Farms, Velveeta cheddar sauce, BBQ sauce, side horsey sauce, house onion roll, fries 23

— 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

coffee crusted strip steak Creekstone Farms 12oz angus, zip butter, herb roasted red skins, asparagus 52

fish & chips wild caught, fresh Icelandic dayboat cod, beer battered, hand cut fries, dill caper tartar, cole slaw 27

jambalaya sautéed 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 grilled prime sirloin 6oz, zip butter, parmesan butter red skins, broccoli 32

wagyu meatloaf 8oz wagyu blend, smokey ketchup, 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 Faroe Island salmon, butternut squash risotto, kale, apple & bacon salata 29

st. louie ribs hickory smoked pork, side 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, parmesan 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

mac & cheese 7

fried Brussels 9

hand cut fries 6

butternut squash risotto 8

(w/bacon, goat cheese

parm whipped potato 6

broccoli 6

& balsamic glaze)

green beans amandine 6

parm butter redskins 6

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 foodborne illness. Parties of 8 or more may include 20% gratuity.