

summer menu	226 2026	good food is the foundation of happiness. ~ <i>escoffier</i>
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— S T A R T E R S —

- chicken tortilla soup**

tortilla crisps, parsley
(except on fridays clam chowder) 7 cup 10 bowl
- karl's chili**

angus ground beef, 2 beans, italian plum
tomato, topped with cheddar, onion, sour cream 13.5
- 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
- smoked wings**

1lb natural wings and drummettes, dry rub
hickory smoked, side carolina barbecue sauce, chives 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
- tenderloin steak tips**

creekstone farms angus, oyster
mushroom, charred cipollini, brandy cream sauce, zip butter 24
- brisket queso dip**

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

— 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 19.5
- southwest chopped cobb**

grilled chicken, romaine,
corn, avocado, bacon, black bean, cheddar, scallion, tomato,
chipotle ranch, tortilla, pico de gallo 19.5
- panzanella**

heirloom tomato, feta, grilled squash, cucumber,
onion, kalamatas, ciabatta crouton, evo oil, vinegar, oregano 18.5
add / chicken 5 / shrimp 6 / salmon 16 / sirloin 15
- grilled romaine**

feta cheese, pickled red onion, dill, crispy
artichoke, kalamatas, creamy balsamic dressing, ciabatta crumbs 18.5
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; 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
- black & blue bison burger**

1/2 lb cajun seasoned, blue
cheese, bacon, sauted onion, garlic aioli, lettuce, tomato, brioche 27.5
- 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 18.5
- 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

F E A T U R E S

- gazpacho soup**

chilled, silky pureed, tomato, red pepper, extra virgin olive oil, balsamic reduction, diced cucumber, dill bowl 9.5
- haddock ceviche**

lime marinated, cucumber, red onion, mandarin orange, jalapeno, grape tomato, cilantro, tortilla chips 19
- vegan summer pasta**

heirloom tomatoes, zucchini, squash, gluten free rice spaghetti, garlic, lemon wine broth, basil 23
- smoked mozzarella ravioli**

mozzarella & roasted pepper stuffed pasta, sundried tomato basil cream, pine nuts, parmesan, basil 14/24
- ny strip steak**

12oz creekstone farms black angus, char-grilled, mild peppercorn crust, zip butter, au jus, yukon potato 49
- bbq platter**

st. louie rib 4-bone, smoked angus briskett, grilled detroit kielbasa, mac & cheese, cole slaw, memphis bbq sauce 29

— 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 atlantic haddock, craft beer
battered, hand cut fries, dill caper tartar, cole slaw 27
- 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
- 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 26
- maple glazed salmon**

fresh gulf of maine salmon,
butternut squash risotto, kale, apple & bacon salata 29
- st. louie ribs**

hickory smoked pork, side of memphis bbq
sauce, hand cut fries, cole slaw 24 half slab 39 full slab
- grilled flank steak**

8oz angus, rosemary marinade, bourbon
peach sauce, parmesan butter redskins, fried brussels sprouts 33
- braised short ribs**

premium boneless angus beef, 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
- rainbow trout**

crispy seared, caribbean rice, braised leeks,
mango salsa, toasted coconut, lime 27

S I D E S

- 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.