

autumn menu	261 2025	When we eat together [...] deliberately, life is better, no matter what your circumstances. ~ chef thomas keller
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STARTERS

- cheddar ale soup** bacon bits, croutons 6 cup 9 bowl
(except on friday's when it's clam chowder)
- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 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** carmelized 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 & drummettes, 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

GREENS

- 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

CABIN SAMMIES

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

- cabin burger** 1/2 lb angus steak blend, lettuce, tomato, onion, pickle, house sesame brioche 16.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing, grilled deli rye 17.5
- buttermilk fried chicken** lettuce, tomato, sliced pickle, cracked pepper aioli, house pretzel bun 16.5
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, grilled rye 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** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce, potato bun 16.5
- whitefish sandwich** cornmeal buttermilk fried, arugula, tomato, chipotle tarter, potato bun, lemon 16.5
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle, house sesame brioche 23.5

FEATURES

- scallop & pork belly risotto** seared scallops, smoked pork belly, charred corn risotto, broccolini, smoked maple gastrique 29
- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- beef paprikash** 7oz sauted tenderloin tips, peppers, tomato, paprika infused sauce, over mashed potato, dill, sour cream 26
- sesame crust halibut** wild caught, baked sesame bread crust, ginger miso broth, mushroom farro pilaf, bok choy 38
- vegan moussaka** layered roasted potato & egg plant, mushroom ragu, vegan bechamel, bread crumbs, steamed broccoli 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickled onions, arugula, carolina bbq sauce, squishy bun, fries 22

ENTREES

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

- crab stuffed whitefish** mi wild caught, crab cake, whole grain mustard buerre blanc, roasted red skins, asparagus 36
- fish & chips** wild caught, fresh icelandic dayboat cod, beer battered, hand cut fries, dill caper tartar, cole slaw 27
- sausage rigatoni** house pork sausage, vodka tomato cream sauce, parmesan reggiano, basil 22
- chicken piccata** pan seared breast, artichoke caper butter sauce, parm whipped potato, green beans amandine 24
- baseball cut steak** grilled prime sirloin 6oz, zip butter, parmesan butter redskin, broccoli 32
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, fried brussel sprouts 59
- lake erie perch** wild caught, pan seared, caper beurre blanc, parm butter redskins, green beans amandine 37
- 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
- flank steak** grilled angus 8oz, rosemary marinade, bourbon peach sauce, parm 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

SIDES

- 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
- 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 food borne illness. Parties of 8 or more may include 20% gratuity.