



winter menu	063 2026	good food is the foundation of happiness. ~ <i>escoffier</i>
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— **STARTERS** —

- prime rib barley soup** roast beef, veggies 7 cup 10 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 & drumettes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- smoked salmon meatballs** house made, hickory smoked, honey bourbon bbq glaze, chipotle aioli 12.5
- 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

— **CABIN SAMMIES** —

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
- 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** house roasted corned beef, sauerkraut, swiss, thousand island dressing, grilled rye 17.5
- whitefish sandwich** cornmeal buttermilk fried, arugula, tomato, chipotle tarter, potato bun, lemon 16.5

FEATURES

- mediterranean baked cod** fresh wild caught icelandic, puttanesca sauce, broccolini, smashed heirloom potatoes 32
- lobster ravioli** lobster stuffed saffron pasta, champagne cream sauce, asparagus, blistered tomato, parm 16.5/29
- shepherd's pie** simmered ground beef, onions, carrots, peas, herb-infused gravy, lightly browned mashed potato, side of broccoli 25
- vegan pot pie** stewed carrots, celery, onion, mushroom, peas, corn, puff pastry pie crust, side of broccoli 23
- crab stuffed whitefish** michigan wild caught, crab cake, whole grain mustard beurre blanc, roasted redskins, asparagus 36
- short rib grilled cheese** pulled braised short rib, fig & red onion jam, white cheddar, sourdough white, fries 23

— **ENTREES** —

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

- filet mignon** 8oz center cut angus tenderloin, zip butter, parmesan whipped potato, grilled 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. louis ribs** hickory smoked pork, side of 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, parmesan butter redskins, fried brussels sprouts 32
- chicken piccata** pan seared breast, artichoke caper butter sauce, parmesan 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** 6oz grilled prime sirloin, 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, parmesan 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 & balsamic glaze)
- parmesan butter redskins 6
- parm whipped potato 6
- broccoli 6
- grilled asparagus 7