

spring menu

095 2026

good food is the
foundation of happiness.
~ *escoffier*

— S T A R T E R S —

potato leek soup truffle cream, chives 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

karl's chili angus ground beef, 2 beans, italian plum
tomato, topped with cheddar, onion, sour cream 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

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

reuben fritters corned beef, cream cheese, sauerkraut,
swiss, house bread crumbs, side thousand island dressing 13.5

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

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

— 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 1/2 lb angus or prime bison, lettuce,
tomato, onion, pickle, house sesame brioche 17.5/23.5

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

short rib grilled cheese pulled braised short rib, fig &
red onion jam, white cheddar, sourdough white, fries 23

double cheeseburger creekstone farms wagyu, american,
grilled onion, lettuce, pickle, bistro sauce, potato bun 17.5

deli reuben in-house roasted corned beef, sauerkraut,
swiss, thousand island dressing, grilled rye 18.5

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

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

whitefish sandwich cornmeal buttermilk fried,
arugula, tomato, chipotle tarter, potato bun, lemon 16.5

F E A T U R E S

meatball app house ground steak, italian style, basil garlic plum tomato sauce, parmesan reggiano 12.5

prime rib sandwich shaved creekstone farms angus, garlic aioli, tomato jam, arugula, grilled ciabatta, hand cut fries 25

bang bang salmon seared salmon bites, chili garlic aioli, rice, snap peas, carrot, bean sprout, scallion, sesame seed, wonton crisps 24

shepherd's pie ground beef & lamb, onions, carrots, peas, herb gravy, parm whipped potato, side of broccoli 25

vegan pesto pasta gemelli pasta, asparagus, peas, blistered tomato, basil cashew pesto, soy cream, pine nuts 23

crab stuffed whitefish michigan wild caught, crab cake, whole grain mustard beurre blanc, roasted redskins, asparagus 36

— 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 angus, zip
butter, parmesan whipped potato, grilled asparagus 56

maple glazed salmon gulf of maine 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

S I D E S

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

parmesan 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.