



PLYMOUTH MICHIGAN

gluten free	173 2026	good food is the foundation of happiness. ~ escoffier
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STARTERS

- karl's chili** angus ground beef, 2 beans, italian plum tomato, topped with cheddar, onion, sour cream **13**
- spinach artichoke dip** mozzarella & parmesan crust, house made gluten free bread & tortilla chips **13.5**
- gluten free bread** house made **5**
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo **14.5**
- creamy crab dip** warm cream cheese, green onion, dill, house made gluten free bread **15.5**

GREENS

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing **18**
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing **17**
add / chicken **5** / shrimp **6** / salmon **16** / sirloin **15**
- asian chicken** grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing **19**
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla **19**

CABIN SAMMIES

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle **18.5**
- bison burger** 1/2 lb domino's farms prime bison, lettuce, tomato, onion, pickle **24.5**
- double cheeseburger** creekstone farms waygu, american, grilled onion, lettuce, pickle, bistro sauce **18.5**
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli **17.5**

FEATURES

- smoked wings** 1lb natural wings and drumettes, dry rub hickory smoked, side carolina barbecue sauce, chives **16.5**
- tomahawk pork chop** grilled utica farms bone-in 12oz, bacon onion jam, parmesan whipped potato, asparagus **35**
- southwest chicken club** grilled chicken, cheddar, bacon, avocado, lettuce, tomato, chipotle aioli, grilled gf bread, side choice **20.5**
- ny strip steak** 12oz creekstone farms black angus, char-grilled, mild tellicherry peppercorn crust, zip butter, au jus, yukon golds **48**
- bbq platter** st. louis rib 4-bone, smoked angus briskett, grilled detroit kielbasa, (sub mashers for mac), cole slaw, memphis bbq sauce **29**

ENTREES

add dinner salad \$5

- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine **24**
- st. louis ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw **23** half slab **39** full slab
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli **32**
- pan seared walleye** wild caught, broiled, caper beurre blanc, parm butter redskins, green beans amandine **34**
- filet mignon** 8oz center cut, creekstone farms black angus, zip butter, parmesan whipped potato, grilled asparagus **56**
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata **29**
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm **29**
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus **36**
- grilled flank steak** 8oz angus, rosemary marinade, bourbon peach sauce, parm butter redskins, broccoli **32**
- bang bang salmon** seared salmon bites, chili garlic aioli, rice, snap peas, carrot, bean sprout, scallion, sesame seed **24**

SIDES

- cole slaw **6**
- broccoli **7**
- parm whipped potato **7**
- potato chips **5**
- green beans amandine **7**
- mixed fruit **6**
- butternut squash risotto **8**
- glazed carrots **7**
- parm butter redskins **7**
- grilled asparagus **8**

DESSERTS

- creme brulee **11**
- hot fudge sundae **9.5**
- guernsey ice cream scoop **7.5**
- molten chocolate cake **12**
- cran-apple crisp ala mode **11**
- raspberry sorbet **7.5**

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.