Karl's CABIN

PLYMOUTH MICHIGAN

gluten free	303 2026	good food is the foundation of happiness. ~ *escoffier*

STARTERS

spinach artichoke dip mozzarella & parmesan crust, house made gluten free bread & tortilla chips **15.5**

gluten free bread house made **5**

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

creamy crab dip warm cream cheese, scallion, dill, house made gluten free bread **16.5**

GREENS

maurice ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing **20**

bistro bibb butter lettuce, arugula, bacon, egg, radish, tomato, blue cheese, creamy balsamic dressing, scallion **17.5**
add / chicken 5 / shrimp 6 / salmon 16 / sirloin 18

autumn harvest grilled chicken breast, shaved brussels sprouts, spinach, pear, roasted butternut squash, dried cherries, walnuts, whipped goat cheese, raspberry vinaigrette **23.5**

southwest chopped cobb chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla **20**

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 **19.5**

double cheeseburger creekstone farms waygu, american, grilled onion, lettuce, pickle, bistro sauce **20.5**

bison burger 1/2 lb domino's farms prime bison, lettuce, tomato, onion, pickle **25.5**

grilled chicken chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli **18.5**

FEATURES

smoked wings 1lb natural wings and drummettes, dry rub hickory smoked, side carolina barbecue sauce, chives **16.5**

vegan ricotta pasta almond ricotta, charred corn, zucchini, garlic, gf ziti, white wine, toasted pine nut, basil, balsamic reduction **23**

pan seared walleye wild caught, caper beurre blanc, parmesan butter redskins, green beans amandine **36**

ENTREES

add dinner salad $5

chicken piccata grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine **26.5**

st. louie ribs cherry wood smoked, side bbq sauce, choice of side, cole slaw **25** half slab **42** full slab

baseball cut steak prime sirloin 6oz, zip butter, parm butter redskins, broccoli **32**

filet mignon 8oz center cut, creekstone farms black angus, zip butter, parmesan whipped potato, grilled asparagus **56**

broiled whitefish fresh great lakes, caper buerre blanc, yukon golds, asparagus **29**

maple glazed salmon faroe island salmon, butternut squash risotto, kale, apple & bacon salata **32**

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, braising jus **37**

grilled flank steak 8oz angus, rosemary marinade, bourbon peach sauce, parm butter redskins, broccoli **33**

bang bang salmon seared salmon bites, chili garlic aioli, rice, snap peas, carrot, bean sprout, scallion, sesame seed **27**

SIDES

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

DESSERTS

creme brulee 11
hot fudge sundae 9.5
guernsy 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.