

summer menu	206 2025	When we eat together [...] deliberately, life is better, no matter what your circumstances. ~ chef thomas keller
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STARTERS

- broccoli cheddar soup

pretzel 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
- 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
- ale & onion soup

caramelized 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

ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, creamy maurice dressing, iceberg lettuce 17
- southwest chopped cobb

grilled chicken, corn, avocado, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, tortilla, pico de gallo 19
- asian chicken

crispy chicken breast, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, 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
- buttermilk fried chicken

lettuce, tomato, sliced pickle, cracked pepper aioli, house pretzel bun 16.5
- brisket banh mi

smoked brisket, bacon, salmon pate, aioli, cucumber, pickled veggies, jalapeno, cilantro, house roll 21
- steak dip

shaved rib-eye & strip loin, mi jack cheese, crisp baguette, au jus 19
- 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

FEATURES

- focaccia muffuletta sandwich

genoa salami, mortadella, ham, mozzarella, olive tapenade, house focaccia, hand cut fries 17
- tomahawk pork chop

grilled local utica farms 12oz, bacon onion jam, parmesan whipped potato, grilled asparagus 34
- bbq platter

4 bone st louie ribs, grilled kielbasa, smoked brisket, mac & cheese, memphis bbq sauce, cole slaw 29
- chilean sea bass

pan seared wild caught, orange miso glaze, crispy rice, sautéed shiitake mushrooms & bok choy 39.5
- vegan penne

chick pea pasta, zucchini, tomato, artichoke heart, spinach, kalamatas, garlic, cashew, olive oil 14/23

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 13/22
- 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 29
- filet mignon

grilled center cut choice 8oz, zip butter, parm whipped potato, fried brussel sprouts 52
- 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 30
- 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 29
- braised short ribs

premium boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- shrimp & scallop angelina

jumbo shrimp, scallops, spinach, garlic, white wine butter broth, angel hair, parm 29.5
- 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