

# Karl's CABIN

— PLYMOUTH MICHIGAN —

gluten free	063 2026	good food is the foundation of happiness. ~ escoffier
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## — STARTERS —

- vegan chili** 3-bean, peppers, corn, onion, italian plum tomato, pico de gallo, jalapeno slices, lime **13**
- spinach artichoke dip** mozzarella & parmesan crust, house made gluten free bread & tortilla chips **13.5**
- 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**
- grilled wings** 1lb. char-grilled wings & drummetes, 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**
- gluten free bread** house made **5**

## — GREENS —

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing **17**
- 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 **17.5**
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce **17.5**
- salmon salad sandwich** flaked salmon, crisp veggies, greek yogurt, almond, raisin, & herbs **17.5**
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle **24.5**
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli **17.5**

## FEATURES

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion **24**
- grilled lamb chops** australian marinated rib chops, red wine demi, parm whipped potato, grilled asparagus **49**
- filet mignon** 8oz center cut angus tenderloin, zip butter, parmesan whipped potato, grilled asparagus **52**
- mediterranean baked cod** fresh wild caught, caper onion tomato sauce, kalamatas, broccolini, smashed heirloom potatoes **32**

## — ENTREES —

add dinner salad \$5

- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine **24**
- st. louie 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 bierre blanc, parm butter redskins, green beans amandine **34**
- 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 **29.5**
- 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**

## SIDES

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

## DESSERTS

- creme brulee 11  
hot fudge sundae 9.5  
guernsy ice cream scoop 6  
molten chocolate cake 11  
cran-apple crisp ala mode 11