

summer menu	209 2026	good food is the foundation of happiness. ~ escoffier
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STARTERS

- chicken tortilla soup

tortilla crisps, parsley
(except on fridays clam chowder) 7 cup 10 bowl
- karl's chili

angus ground beef, 2 beans, italian plum
tomato, topped with cheddar, onion, sour cream 13
- baked mozzarella sticks

puff pastry, parmesan herb
butter, side plum tomato sauce & buttermilk ranch 13.5
- spinach artichoke dip

baked mozzarella & parmesan
crust, tortilla chips, pita bread 14.5
- maryland crab cakes

lump crab, charred onion &
arugula salata, whole grain mustard aioli 16.5
- smoked wings

1lb natural wings and drummettes, dry rub
hickory smoked, side carolina barbecue sauce, chives 16.5
- ale & onion soup

caramelized onion, beef bone broth,
sourdough crouton, molten gruyere, parmesan, chives 13
- creamy crab dip

warm cream cheese, chives, dill,
grilled ciabatta, sesame crackers 16.5
- calamari

flash fried tubes and tentacles, tomato, caper,
chives, lemon beurre blanc 16.5
- coconut shrimp

hand breaded, coconut panko, orange
malibu rum sauce 15.5
- pierogi & sausage

local potato & cheese pierogi,
detroit kielbasa, sauerkraut, sour cream cucumbers 14.5
- brisket queso dip

smoked brisket, jalapeno, peppers,
onions, three cheese queso, tortilla chips, pico de gallo 14.5

GREENS

- maurice

oven roasted turkey, dearborn ham, swiss, crisp
iceberg lettuce, queen stuffed olive, hard boiled egg,
sweet pickle, creamy maurice dressing 18.5
- southwest chopped cobb

grilled chicken, romaine,
corn, avocado, bacon, black bean, cheddar, chives, tomato,
chipotle ranch, tortilla, pico de gallo 19.5
- panzanella

heirloom tomato, feta, grilled squash, cucumber,
onion, kalamatas, ciabatta crouton, evo oil, vinegar, oregano 17.5
add / chicken 5 / shrimp 6 / salmon 16 / sirloin 15
- grilled romaine

feta cheese, pickled red onion, dill, crispy
artichoke, kalamatas, creamy balsamic dressing, ciabatta crumbs 17.5
add / chicken 5 / shrimp 6 / salmon 16 / sirloin 15

CABIN SAMMIES

served with hand cut fries; substitute cole slaw, fruit, or potato chips upon request

- cabin burger

1/2 lb angus steak or 1/2 lb prime bison,
lettuce, tomato, onion, pickle, house sesame brioche 17.5/23.5
- black & blue bison burger

1/2 lb cajun seasoned, blue
cheese, bacon, sauted onion, garlic aioli, lettuce, tomato, brioche 26
- deli reuben

in-house roasted corned beef, sauerkraut,
swiss, thousand island dressing, grilled rye 18.5
- buttermilk fried chicken

lettuce, tomato, pickle,
cracked pepper aioli, housemade pretzel bun 16.5
- steak dip

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

creekstone farms wagyu, american
cheese, grilled onion, lettuce, pickle, bistro sauce, potato bun 17.5
- texas brisket

angus brisket, andouille sausage, zip bbq,
crispy onion, pickle, cole slaw, house brioche bun 19.5
- whitefish sandwich

cornmeal-dusted, buttermilk fried,
arugula, tomato, chipotle tarter, potato bun, lemon 16.5

FEATURES

- gazpacho soup

served cold, tomato, red pepper, extra virgin olive oil, balsamic reduction, diced cucumber, dill bowl 9.5
- tenderloin steak tips

creekstone farms black angus, oyster mushroom, charred cipollini onion, brandy cream sauce, zip butter 23
- vegan summer pasta

heirloom tomatoes, zucchini, squash, rice spaghetti, garlic, lemon wine broth, basil 22
- smoked mozzarella ravioli

mozzarella & roasted pepper stuffed pasta, sundried tomato basil cream, pine nuts, parmesan, basil 13/23
- ny strip steak

12oz creekstone farms black angus, char-grilled, mild peppercorn crust, zip butter, au jus, yukon potato 49
- bbq platter

st. louie rib 4-bone, smoked angus briskett, grilled detroit kielbasa, mac & cheese, cole slaw, memphis bbq sauce 29

ENTREES

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 black angus,
zip butter, parmesan whipped potato, grilled asparagus 56
- fish & chips

wild caught, fresh atlantic haddock, craft beer
battered, hand cut fries, dill caper tartar, cole slaw 26
- walnut crust whitefish

wild caught, fresh great lakes, walnut
panko herb crust, blueberry compote, yukon golds, asparagus 29
- chicken piccata

pan seared breast, artichoke caper butter
sauce, parmesan whipped potato, green beans amandine 24
- baseball cut steak

6oz usda prime sirloin, zip butter,
parmesan butter red skins, broccoli 32
- wagyu meatloaf

8oz wagyu beef blend, smokey ketchup,
parmesan whipped potato & gravy, green beans amandine 25
- pan seared arctic char

wild caught, crispy skin-on,
bok choy, mushroom farro pilaf, miso ginger broth 32
- maple glazed salmon

fresh gulf of maine salmon,
butternut squash risotto, kale, apple & bacon salata 29
- st. louie ribs

hickory smoked pork, side of memphis bbq
sauce, hand cut fries, cole slaw 23 half slab 39 full slab
- grilled flank steak

8oz angus, rosemary marinade, bourbon
peach sauce, parmesan butter redskins, fried brussels sprouts 32
- braised short ribs

premium boneless angus beef, parmesan
whipped potato, glazed carrots, crispy parsnips, braising jus 36
- shrimp & scallop angelina

jumbo shrimp, fresh scallops,
spinach, garlic, white wine butter broth, angel hair, parm 29
- bang bang salmon

seared salmon bites, chili garlic aioli, rice,
snap peas, carrot, bean sprout, chives, sesame seed, wonton crisp 26
- marry me chicken

pan seared breast, sundried tomato,
basil, garlic cream sauce, angel hair pasta, parmesan 26

SIDES

- cole slaw 6

hand cut fries 6

parmesan whipped potato 7
- mac & cheese 8

butternut squash risotto 8

broccoli 7
- fried brussels 9

(w/bacon, goat cheese
& balsamic glaze)
- green beans amandine 7

parmesan butter redskins 7

grilled asparagus 8

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.