

Karl's CABIN

PLYMOUTH MICHIGAN

spring menu

141 2026

good food is the
foundation of happiness.
~ *escoffier*

STARTERS

cream of mushroom soup truffle cream, sherry, chives (not available fridays -clam chowder) 7 cup 10 bowl

ale & onion soup caramelized onion, beef bone broth, sourdough crouton, molten gruyere, parmesan, chives 13

karl's chili angus ground beef, 2 beans, italian plum tomato, topped with cheddar, onion, sour cream 13

creamy crab dip warm cream cheese, green onion, dill, grilled ciabatta, sesame crackers 15.5

baked mozzarella sticks puff pastry, parmesan herb butter, side plum tomato sauce & buttermilk ranch 13.5

calamari flash fried tubes and tentacles, tomato, caper, scallion, lemon beurre blanc 16.5

spinach artichoke dip baked mozzarella & parmesan crust, tortilla chips, pita bread 13.5

coconut shrimp hand breaded, coconut panko, orange malibu rum sauce 15.5

maryland crab cakes lump crab, charred onion & arugula salata, whole grain mustard aioli 16.5

pierogi & sausage local potato & cheese pierogi, detroit kielbasa, sauerkraut, sour cream cucumbers 14.5

italian style meatballs house ground angus steak, basil garlic plum tomato sauce, parmesan reggiano 13.5

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

asian chicken crispy chicken breast, spinach, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, wonton crisps, sesame ginger miso dressing 19

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

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

short rib grilled cheese pulled braised short rib, fig & red onion jam, white cheddar, sourdough white 23.5

double cheeseburger creekstone farms wagyu, american cheese, grilled onion, lettuce, pickle, bistro sauce, potato bun 17.5

deli reuben in-house roasted corned beef, sauerkraut, swiss, thousand island dressing, grilled rye 18.5

southwest chicken club cheddar, bacon, avocado, lettuce, tomato, crispy onion, chipotle aioli, grilled ciabatta 19.5

buttermilk fried chicken lettuce, tomato, pickle, cracked pepper aioli, housemade pretzel bun 16.5

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

FEATURES

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

bison supreme burger 1/2 lb prime, sauted mushroom, neuske's bacon, swiss, garlic aioli, sesame brioche, hand cut fries 26

tortellini carbonara cheese filled pasta, pancetta, peas, parmesan truffled cream sauce 25

walnut crust whitefish great lakes wild caught, walnut panko herb crust, blueberry compote, yukon golds, asparagus 29

vegan pesto pasta gemelli pasta, asparagus, peas, blistered tomato, basil cashew pesto, soy cream, pine nuts 13/23

chopped steak 8 oz angus blend, sauteed onion, mushrooms, parmesan mashers, green beans, gravy 26

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

maple glazed salmon fresh gulf of maine salmon, butternut squash risotto, kale, apple & bacon salata 29

fish & chips wild caught, fresh dayboat icelandic cod, beer battered, hand cut fries, dill caper tartar, cole slaw 27

st. louie ribs hickory smoked pork, side of memphis bbq sauce, hand cut fries, cole slaw 23 half slab 39 full slab

teriyaki steak & noodles tenderloin tips, oyster mushroom, peppers, onion, sweet garlic soy glaze, sesame, bean sprout, scallion 26

grilled flank steak 8oz angus, rosemary marinade, bourbon peach sauce, parmesan butter redskins, fried brussels sprouts 32

chicken piccata pan seared breast, artichoke caper butter sauce, parmesan whipped potato, green beans amandine 24

braised short ribs premium boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 36

baseball cut steak 6oz grilled usda prime sirloin, zip butter, parmesan butter red skins, broccoli 32

shrimp & scallop angelina jumbo shrimp, scallops, spinach, garlic, white wine butter broth, angel hair, parm 29

wagyu meatloaf 8oz wagyu beef blend, smokey ketchup, parmesan whipped potato & gravy, green beans amandine 25

bang bang salmon seared salmon bites, chili garlic aioli, rice, snap peas, carrot, bean sprout, scallion, sesame seed, wonton crisp 26

pan seared walleye fresh wild caught local, caper beurre blanc, parmesan butter redskins, green beans amandine 34

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

SIDES

cole slaw 6

mac & cheese 8

fried brussels 9

green beans amandine 7

hand cut fries 6

butternut squash risotto 8

(w/bacon, goat cheese

parmesan butter redskins 7

parmesan whipped potato 7

broccoli 7

& balsamic glaze)

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.