

summer menu	174 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, green onion, dill,
grilled ciabatta, sesame crackers

16.5
- 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
- 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, scallion, tomato,
chipotle ranch, tortilla, pico de gallo

19.5
- asian chicken

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

19.5
- 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
- bison supreme burger

1/2 lb prime, sauted mushroom,
neuske's bacon, swiss, garlic aioli, sesame 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
- southwest chicken club

cheddar, bacon, avocado,
lettuce, tomato, crispy onion, chipotle aioli, grilled ciabatta

19.5
- whitefish sandwich

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

16.5

FEATURES

- tenderloin steak tips

creekstone farms black angus, oyster mushroom, charred cipollini onion, peppercorn cream sauce, zip butter

23
- vegan bbq sandwich

house mushroom & seitan patty, memphis bbq sauce, apple slaw, vegan roll, side southwest corn ribs

19.5
- italian sausage & broccolini ravioli

summer squash & onion ragu, tomato basil sauce, toasted pine nuts, parmesan

14/25
- ny strip steak

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

49
- tomahawk pork chop

12oz utica farms bone-in, bacon onion jam, parmesan whipped potato, asparagus

35
- 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 dayboat icelandic cod,
beer battered, hand cut fries, dill caper tartar, cole slaw

28
- 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 walleye

wild caught, fresh great lakes, caper
beurre blanc, parmesan butter redskins, green beans amandine

34
- 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, scallion, sesame seed, wonton crisp

26
- marry me chicken

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

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.