Karl's CABIN
PLYMOUTH MICHIGAN

fall menu | 303 2026 | good food is the foundation of happiness. ~ *escoffier*

STARTERS

cheddar ale soup bacon, pretzel croutons, chives (clam chowder on friday) **7** cup **10** bowl

ale & onion soup carmelized onion, beef bone broth, sourdough crouton, molten gruyere, parmesan, chives **13.5**

3 beef chili angus prime rib, short rib, & ground waygu, peppers, pinto beans, plum tomato, cheddar, sour cream **15**

creamy crab dip warm cream cheese, scallion, dill, grilled ciabatta, sesame crackers **16.5**

baked mozzarella sticks puff pastry, parmesan herb butter, side plum tomato sauce & buttermilk ranch **14.5**

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 **15.5**

coconut shrimp hand breaded, coconut panko, orange malibu rum sauce **16.5**

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

tenderloin steak tips creekstone farms angus, oyster mushroom, charred cipollini, brandy cream sauce, zip butter **24**

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

brisket queso dip smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo **15.5**

GREENS

maurice oven roasted turkey, dearborn ham, swiss, crisp iceberg lettuce, queen stuffed olive, hard boiled egg, sweet pickle, creamy maurice dressing **20**

autumn harvest breaded chicken breast, shaved brussels sprouts, spinach, pear, roasted butternut squash, dried cherries, walnuts, whipped goat cheese, raspberry vinaigrette **23.5**

southwest chopped cobb grilled chicken, romaine, corn, avocado, bacon, black bean, cheddar, scallion, tomato, chipotle ranch, tortilla, pico de gallo **20**

bistro bibb butter lettuce, arugula, bacon, egg, radish, tomato, blue cheese, creamy balsamic dressing, crispy onion **17.5**
add / chicken 5 / shrimp 6 / salmon 16 / sirloin 18

CABIN SAMMIES

served with hand cut fries; subsitute 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 **18.5/24.5**

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

open faced prime rib shaved creekstone farms,rosemary focaccia, gravy, whipped potato, crispy onion, arugula **26.5**

double cheeseburger creekstone farms wagyu, american cheese, grilled onion, lettuce, pickle, bistro sauce, potato bun **19.5**

deli reuben in-house roasted corned beef, sauerkraut, swiss, thousand island dressing, grilled rye **19.5**

texas brisket angus brisket, andouille sausage, zip bbq, crispy onion, pickle, cole slaw, house brioche bun **19.5**

buttermilk fried chicken lettuce, tomato, pickle, cracked pepper aioli, housemade pretzel bun **17.5**

whitefish sandwich cornmeal-dusted, buttermilk fried, arugula, tomato, chipotle tarter, potato bun, lemon **17.5**

FEATURES

bratwurst hoagie founders beer braised pork brat, sauerkraut, pub mustard, pretzel roll, warm german potato salad **17**

vegan ricotta pasta almond ricotta, charred corn, zucchini, garlic, gf ziti, white wine, toasted pine nut, basil, balsamic reduction **23**

beef stroganoff sauted tenderoin tips, wild mushrooms, house stroganoff sauce, egg noodles, sour cream, parsley **32**

shepherd's pie ground beef & lamb, onions, carrots, peas, herb gravy, parmesan whipped potato, side of broccoli **26**

jagerschnitzel pan seared pork cutlet, bacon braised red cabbage, seared buttered spaetzle, hunter mushrom 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 char-grilled faroe island salmon, butternut squash risotto, kale, apple & bacon salata **32**

fish & chips wild caught, fresh atlantic haddock, craft beer battered, hand cut fries, dill caper tartar, cole slaw **28**

st. louie ribs hickory smoked pork, side of memphis bbq sauce, hand cut fries, cole slaw **25** half slab **42** full slab

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

grilled flank steak 8oz angus, rosemary marinade, bourbon peach sauce, parmesan butter redskins, fried brussels sprouts **33**

chicken piccata pan seared breast, artichoke caper butter sauce, parmesan whipped potato, green beans amandine **26.5**

braised short ribs premium boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus **37**

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

shrimp & scallop angelina jumbo shrimp, fresh 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 **27**

bang bang salmon seared salmon bites, chili garlic aioli, rice, snap peas, carrot, bean sprout, scallion, sesame seed, wonton crisp **27**

pan seared walleye wild caught, caper beurre blanc, parm butter redskins, green beans amandine **36**

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.