

fall menu	269 2026	good food is the foundation of happiness. ~ escoffier
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STARTERS

- cheddar ale soup**

bacon, pretzel croutons, chives (clam chowder on friday)

7 cup 10 bowl
- karl's chili**

angus ground beef, 2 beans, italian plum tomato, topped with cheddar, onion, sour cream

13.5
- baked mozzarella sticks**

puff pastry, parmesan herb butter, side plum tomato sauce & buttermilk ranch

14.5
- spinach artichoke dip**

baked mozzarella & parmesan crust, tortilla chips, pita bread

15.5
- 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

13.5
- creamy crab dip**

warm cream cheese, scallion, 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

16.5
- tenderloin steak tips**

creekstone farms angus, oyster mushroom, charred cipollini, brandy cream sauce, zip butter

24
- 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

19.5
- southwest chopped cobb**

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

19.5
- panzanella**

heirloom tomato, feta, grilled squash, cucumber, onion, kalamatas, ciabatta crouton, evo oil, vinegar, oregano

18.5
- grilled romaine**

feta cheese, pickled red onion, dill, crispy artichoke, kalamatas, creamy balsamic dressing, ciabatta crumbs

18.5
- add / chicken 5 / shrimp 6 / salmon 16 / sirloin 18
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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

18.5/24.5
- open faced prime rib**

shaved creekstone farms, house rosemary focaccia, gravy, whipped potato, crispy onion, arugula

26
- deli reuben**

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

19.5
- buttermilk fried chicken**

lettuce, tomato, pickle, cracked pepper aioli, housemade pretzel bun

17.5
- steak dip**

shaved rib-eye & strip loin, jack cheese, crisp baguette, au jus

19.5
- double cheeseburger**

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

18.5
- 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

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
- ny strip steak**

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

49
- jagerschnitzel**

pan seared pork cutlet, bacon braised red cabbage, seared buttered spaetzle, hunter mushroom 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
- fish & chips**

wild caught, fresh atlantic haddock, craft beer battered, hand cut fries, dill caper tartar, cole slaw

27
- 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

26
- 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

26
- pan seared walleye**

wild caught, caper beurre blanc, parm butter redskins, green beans amandine

35
- 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

24
- half slab**

39
- full slab**

39
- grilled flank steak**

8oz angus, rosemary marinade, bourbon peach sauce, parmesan butter redskins, fried brussels sprouts

33
- braised short ribs**

premium boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus

37
- 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

27
- 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.