

— PLYMOUTH MICHIGAN —

gluten free	251 2025	one cannot think well, love well, sleep well, if one has not dined well. ~ virginia woolf
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— S T A R T E R S —

- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 13
- spinach artichoke dip** mozzarella & parmesan crust, (sub) house made gluten free bread & tortilla chips 13.5
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

— G R E E N S —

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19
- add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15**

— C A B I N S A M M I E S —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

F E A T U R E S

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

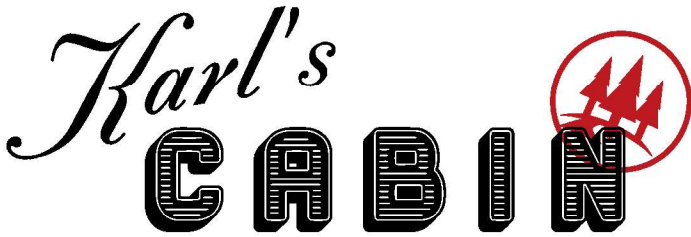
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata 30
- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw 23 half slab 39 full slab
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

S I D E S

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

D E S S E R T S

- creme brulee 11
- hot fudge sundae 9.5
- guernsy ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11



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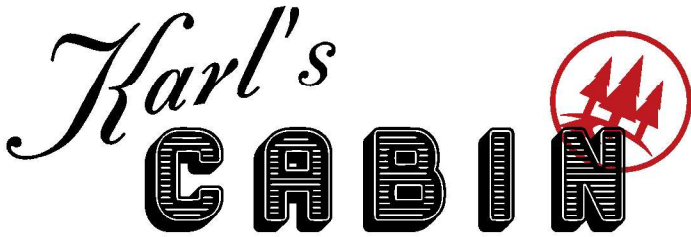
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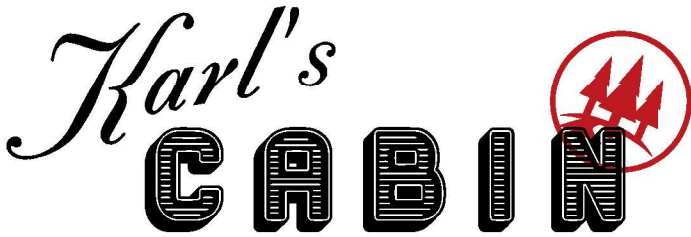
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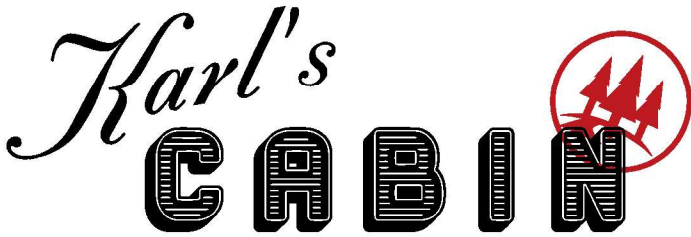
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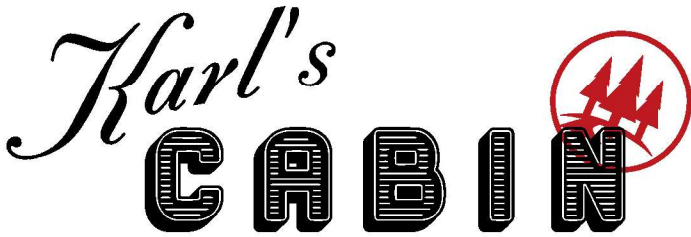
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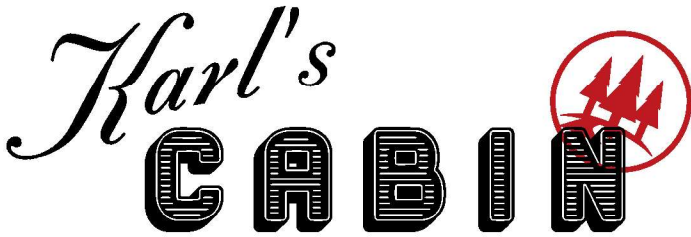
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- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

F E A T U R E S

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

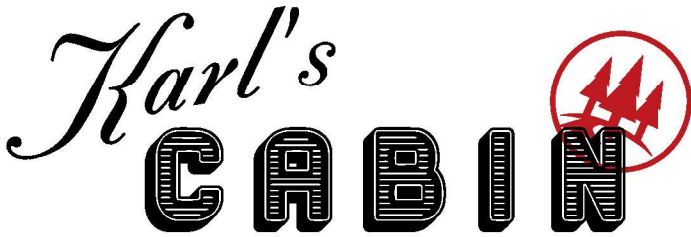
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata 30
- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw 23 half slab 39 full slab
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

S I D E S

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

D E S S E R T S

- creme brulee 11
- hot fudge sundae 9.5
- guernsy ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11



PLYMOUTH MICHIGAN

gluten free	251 2025	one cannot think well, love well, sleep well, if one has not dined well. ~ virginia woolf
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STARTERS

- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 13
- spinach artichoke dip** mozzarella & parmesan crust, (sub) house made gluten free bread & tortilla chips 13.5
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

GREENS

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19
- add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15**

CABIN SAMMIES

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

FEATURES

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

ENTREES

add dinner salad \$5

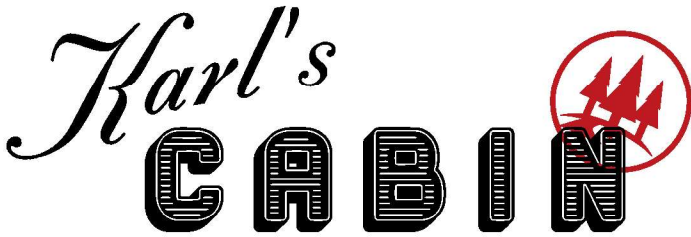
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- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
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SIDES

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- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

DESSERTS

- creme brulee 11
- hot fudge sundae 9.5
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— PLYMOUTH MICHIGAN —

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— S T A R T E R S —

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- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

— G R E E N S —

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19
- add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15**

— C A B I N S A M M I E S —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

F E A T U R E S

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- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

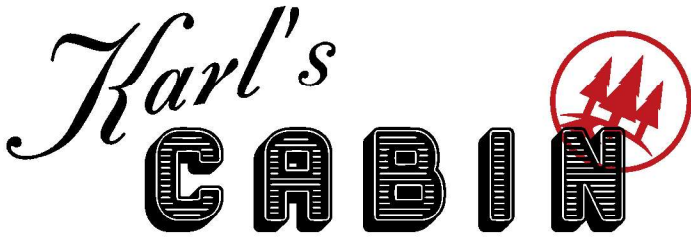
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata 30
- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw 23 half slab 39 full slab
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

S I D E S

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

D E S S E R T S

- creme brulee 11
- hot fudge sundae 9.5
- guernsy ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11



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— S T A R T E R S —

- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 13
- spinach artichoke dip** mozzarella & parmesan crust, (sub) house made gluten free bread & tortilla chips 13.5
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

— G R E E N S —

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19
- add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15**

— C A B I N S A M M I E S —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

F E A T U R E S

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

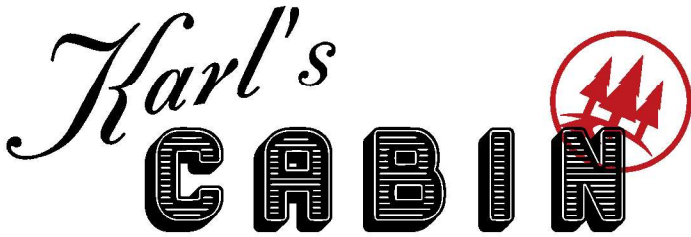
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata 30
- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw 23 half slab 39 full slab
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

S I D E S

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
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- grilled asparagus 7

D E S S E R T S

- creme brulee 11
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PLYMOUTH MICHIGAN

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STARTERS

- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 13
- spinach artichoke dip** mozzarella & parmesan crust, (sub) house made gluten free bread & tortilla chips 13.5
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

GREENS

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19

CABIN SAMMIES

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
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ENTREES

add dinner salad \$5

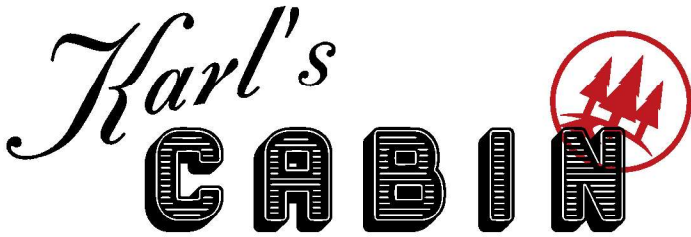
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- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

SIDES

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DESSERTS

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— C A B I N S A M M I E S —

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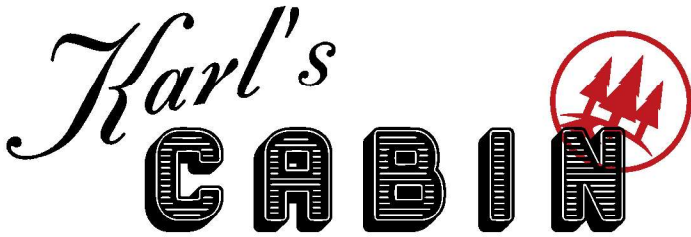
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S I D E S

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D E S S E R T S

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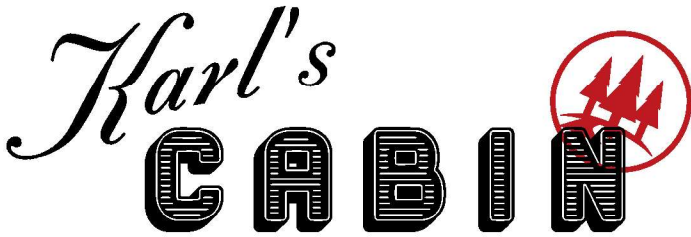
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- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

SIDES

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

DESSERTS

- creme brulee 11
- hot fudge sundae 9.5
- guernsy ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11



— PLYMOUTH MICHIGAN —

gluten free	251 2025	one cannot think well, love well, sleep well, if one has not dined well. ~ virginia woolf
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— S T A R T E R S —

- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 13
- spinach artichoke dip** mozzarella & parmesan crust, (sub) house made gluten free bread & tortilla chips 13.5
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

— G R E E N S —

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19
- add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15**

— C A B I N S A M M I E S —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

F E A T U R E S

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

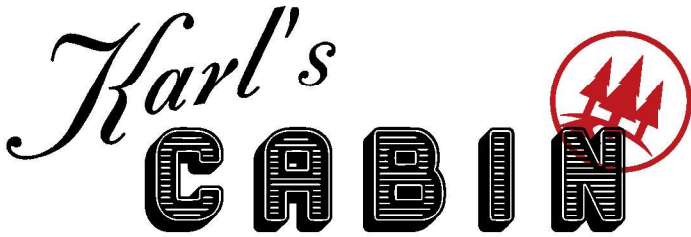
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata 30
- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw 23 half slab 39 full slab
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
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S I D E S

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

D E S S E R T S

- creme brulee 11
- hot fudge sundae 9.5
- guernsy ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11



PLYMOUTH MICHIGAN

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STARTERS

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- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

GREENS

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19

CABIN SAMMIES

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

FEATURES

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
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- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

ENTREES

add dinner salad \$5

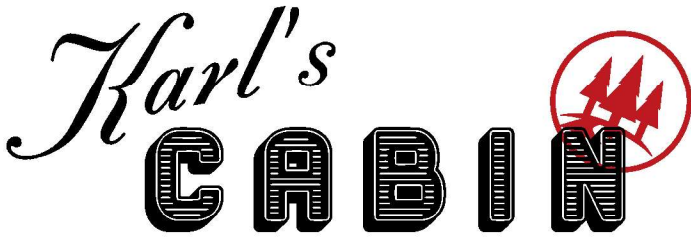
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- potato chips 5
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DESSERTS

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- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

— G R E E N S —

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add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19

— C A B I N S A M M I E S —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
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F E A T U R E S

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
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- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

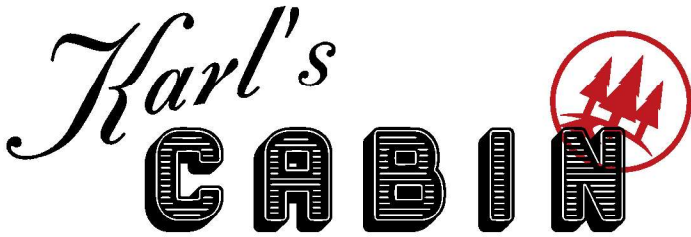
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S I D E S

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D E S S E R T S

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- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

GREENS

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19

CABIN SAMMIES

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

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ENTREES

add dinner salad \$5

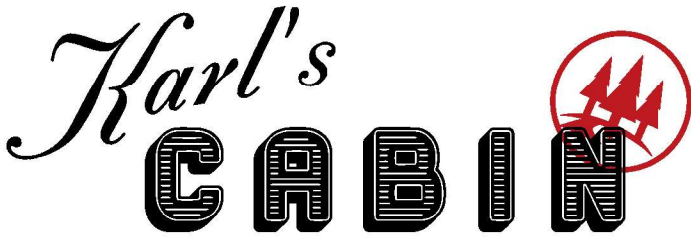
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SIDES

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- gluten free bread** house made 5

GREENS

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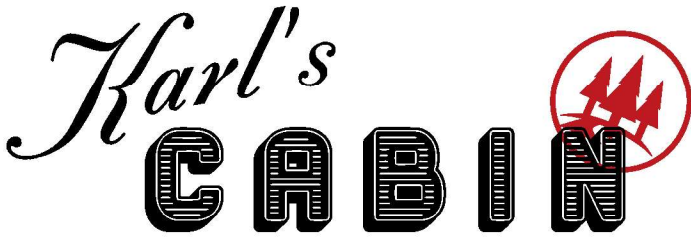
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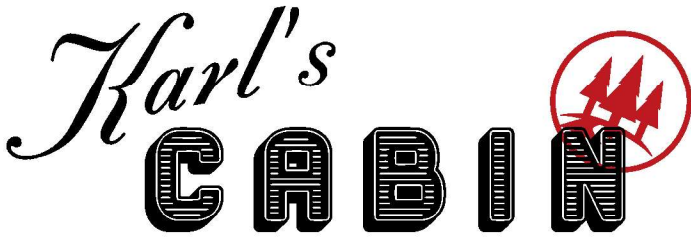
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- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19
- add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15**

— C A B I N S A M M I E S —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

F E A T U R E S

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

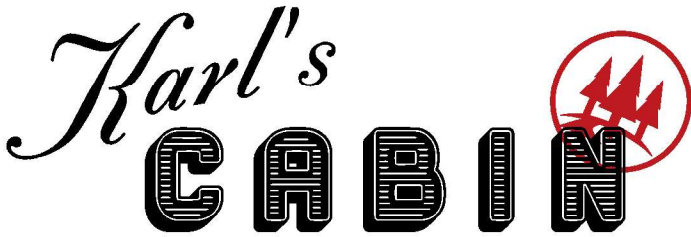
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
- maple glazed salmon** faroe island salmon, butternut squash risotto, kale, apple & bacon salata 30
- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw 23 half slab 39 full slab
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

S I D E S

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

D E S S E R T S

- creme brulee 11
- hot fudge sundae 9.5
- guernsy ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11



— PLYMOUTH MICHIGAN —

gluten free	251 2025	one cannot think well, love well, sleep well, if one has not dined well. ~ virginia woolf
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— S T A R T E R S —

- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 13
- spinach artichoke dip** mozzarella & parmesan crust, (sub) house made gluten free bread & tortilla chips 13.5
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

— G R E E N S —

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19
- add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15**

— C A B I N S A M M I E S —

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

F E A T U R E S

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

— E N T R E E S —

add dinner salad \$5

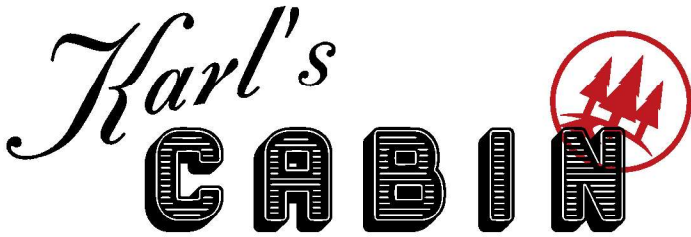
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
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- st. louie ribs** cherry wood smoked, side bbq sauce, choice of side, cole slaw 23 half slab 39 full slab
- shrimp & scallop angelina** sub risotto for pasta, shrimp, scallops, spinach, garlic, white wine butter, parm 29.5
- baseball cut steak** prime sirloin 6oz, zip butter, parm butter redskins, broccoli 29
- braised short ribs** boneless angus beef, parmesan whipped potato, glazed carrots, crispy parsnips, braising jus 35
- lake erie perch** wild caught, broiled, caper buerre blanc, parm butter redskins, green beans amandine 37
- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

S I D E S

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
- grilled asparagus 7

D E S S E R T S

- creme brulee 11
- hot fudge sundae 9.5
- guernsy ice cream scoop 6
- molten chocolate cake 11
- cran-apple crisp ala mode 11



PLYMOUTH MICHIGAN

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STARTERS

- wild game chili** ground venison, bison, & wild boar, tomato, peppers, 3-bean, cheddar, sour cream, scallion 13
- spinach artichoke dip** mozzarella & parmesan crust, (sub) house made gluten free bread & tortilla chips 13.5
- brisket queso dip** smoked brisket, jalapeno, peppers, onions, three cheese queso, tortilla chips, pico de gallo 14.5
- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

GREENS

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
- grilled romaine** grilled baby romaine, feta cheese, pickled red onion, dill, kalamatas, creamy balsamic dressing 17
add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19

CABIN SAMMIES

served on house made gluten free bread, includes choice of fruit, cole slaw or chips

- cabin burger** 1/2 lb angus, char-grilled, lettuce, tomato, onion, sliced pickle 18.5
- double cheeseburger** house steak blend, american, grilled onion, lettuce, pickle, bistro sauce 18.5
- deli reuben** roast corned beef, sauerkraut, swiss, thousand island dressing 19
- bison burger** 1/2 lb prime bison, lettuce, tomato, onion, pickle 25
- salmon melt** salmon salad with red onion, celery, caper, & dill, melted swiss, cole slaw 18.5
- grilled chicken** chicken breast, lettuce, tomato, sliced pickle, cracked pepper aioli 16.5

FEATURES

- jambalaya** sautéed shrimp, chicken breast, andouille sausage, white rice, tomato creole, scallion 24
- smokehouse burger** double patty, smoked pork belly, cheddar, pickle onions, arugula, carolina bbq sauce, cole slaw 23
- broiled whitefish** mi wild caught, whole grain mustard buerre blanc, roasted red skins, asparagus 29
- grilled flank steak** angus 8oz, rosemary marinade, bourbon peach sauce, parm butter redskins, fried brussels sprouts 29

ENTREES

add dinner salad \$5

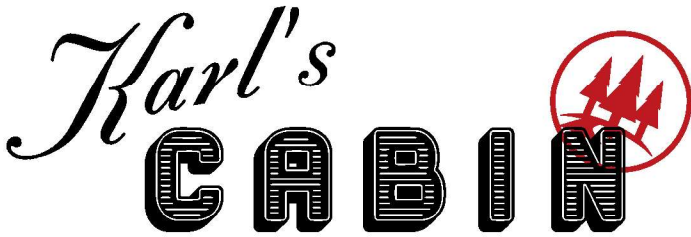
- chicken piccata** grilled chicken breast, artichoke caper butter, parm whipped potato, green beans amandine 24
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- filet mignon** grilled center cut choice 8oz, zip butter, parm whipped potato, green beans amandine 52

SIDES

- cole slaw 6
- broccoli 6
- parm whipped potato 6
- potato chips 5
- green beans amandine 6
- mixed fruit 5
- butternut squash risotto 8
- glazed carrots 6
- parm butter redskins 6
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DESSERTS

- creme brulee 11
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- creamy crab dip** warm cream cheese, green onion, dill, (sub) house made gluten free bread 15.5
- grilled wings** 1lb. char-grilled wings & drummetes, buffalo hot sauce, bleu cheese dressing, celery, carrots 16.5
- gluten free bread** house made 5

GREENS

- maurice** ham, turkey, swiss, queen stuffed olive, hard boiled egg, sweet pickle, iceberg lettuce, creamy maurice dressing 17
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add / chicken 5 / shrimp 6 / salmon 15 / sirloin 15
- asian chicken** (sub) grilled chicken, strawberry, mandarin orange, scallion, bean sprout, red cabbage, toasted almond, carrot, spinach, sesame ginger miso dressing 19
- southwest chopped cobb** chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, romaine, chipotle ranch, pico de gallo, tortilla 19

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served on house made gluten free bread, includes choice of fruit, cole slaw or chips

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ENTREES

add dinner salad \$5

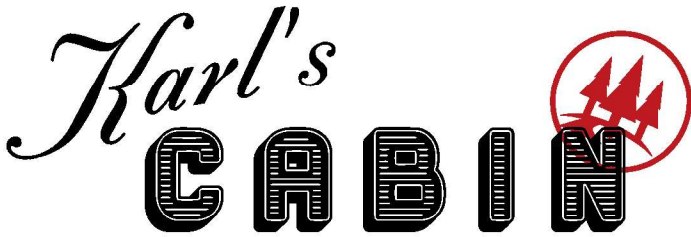
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- gluten free bread** house made 5

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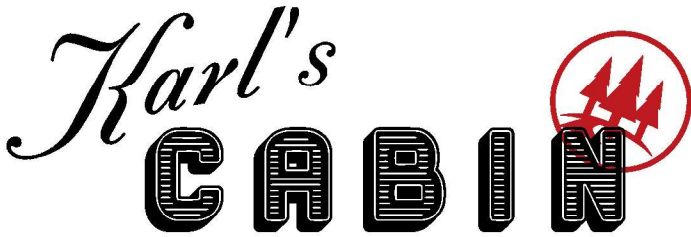
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ENTREES

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