

GLUTEN FREE



Appetizers

BLACKENED SWORDFISH STRIPS 14

ESCARGOT WITH GARLIC BUTTER 14

JUMBO SHRIMP COCKTAIL 14

FRESH OYSTERS ON THE HALF SHELL
1/2 dozen 16 | dozen 28

Entrees

BROILED WALLEYE 28

BLACKENED SWORDFISH STRIPS 26

GRILLED SHRIMP 24

CORNMEAL BREADED LAKE PERCH regular 26 | large 32

ONE POUND CRAB LEG DINNER 52

ONE 6 OUNCE LOBSTER TAIL DINNER 34

FILET MIGNON (7 oz) 38 | (12 oz) 46

14 OZ RIBEYE 34

BBQ BACK RIBS half 24 | full 30

BUNLESS ANGUS BURGER AND VEGGIES 10

GRILLED CHICKEN AND VEGGIES 24

ROAST MAPLE LEAF DUCKLING WITH MICHIGAN CHERRY SAUCE 28

Dinners include choice of two:

COLE SLAW | BAKED POTATO | MIXED VEGETABLES | HERBED RED POTATOES | FRENCH FRIES | MIXED GREEN SALAD

House Made Dressings: Creamy Pepper, Crumbled Bleu Cheese, Vinaigrette, Garlic-Parmesan, French

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.