



Appetizers

Colossal Shrimp Cocktail

5 Colossal Old Bay Poached Shrimp
House Made Cocktail Sauce, Lemon
\$14.95

Fried Crab Cakes

Deviled Egg Puree, House Bacon
House Made Bourbon Hot Sauce
\$10.95

Smoked Gouda Beer Cheese Fondue

Whole Wheat Crostini, Crispy Chicken Rinds, Pickles
\$8.95

Spinach & Artichoke Dip

House Tortilla Chips
\$6.95

Tempura Tuna Roll

Spicy Mayo, Honey Sesame
Wasabi
\$8.95

Calamari

Pine Nut, Ricotta Salata Cheese
'nduja Aioli
\$10.95

Soup & Salad

Beef Beer Vegetable Soup

Fried Spinach, Charred Country Bread
\$5.95

Soup Du Jour

Chef's Daily Inspiration
\$5.95

Seasonal House Salad

Roasted Mushroom, Tomato Medley
Cucumber, Cheddar
\$5.95

Wedge Salad

Applewood Smoked Bacon, Tomato Medley
Brioche Croutons, Blue Cheese Crumbles
\$6.95

Caesar Salad

Romaine, Kalamata Olives
Olive Crouton, Tomato Medley
Black Pepper Caesar Dressing
\$6.95

Dinner Menu

All Steaks are brushed with Garlic Herb Butter

Steak & Chop

8oz Filet Mignon

Roasted Garlic Mashed Potato
Sauce Béarnaise, Polenta Fried Onion - \$39.95

Siniikaung 8oz Signature Filet

Roasted Garlic Mashed Potato
Jumbo Lump Crab, Sauce Béarnaise - \$47.95

16oz New York Strip

Bacon Blue Cheese Gratin
Garlic Confit, Red Wine Reduction - \$38.95

24oz T-Bone

Tallow Fingerling Potatoes, Caramelized Onion
Polenta Fried Onion, House Steak Sauce - \$42.95

Berkshire Pork Chop

Sauerkraut Pancake, Pickled Mustard Greens
Smoked Apple Butter - \$24.95

20oz Bone-in Ribeye

Tallow Fingerling Potato
Caramelized Onion, Leek Soubise - \$42.95

14oz Dry Aged Kansas City Strip

Bone Marrow Crispy Hashbrown
Pickled Pearl Onions
Black Beurre Monte - \$47.95

Surf and Turf

Beef Brochette, Shrimp Scampi
Roasted Garlic Mashed Potato
Polenta Fried Onions,
House Steak Sauce - \$38.95

House Prime Rib

Herb Garlic Crusted, Baked Potato, Au Jus
12oz House Cut - \$33.95
16oz King Cut - \$38.95

Seafood

Fish and Chips

Tempura Fried Perch, House Fries
Housemade Slaw, Roasted Red Pepper Ketchup
Malt Tartar Sauce - \$24.95

King Crab Legs

Baked Potato, Drawn Butter
1Lb Half Order - \$53.95
2Lb Full Order - \$83.95

Rainbow Trout

Michigan Autumn Berry & Honey Puree
Rutabaga Ham Hash, Arugula, Pearl Onions - \$22.95

Handmade Pasta

House Made Pasta

Brie Cream, Mustard Greens
Pearl Onions, Mushrooms
Chicken-\$19.95 Shrimp-\$24.95 Vegetable-\$19.95

Beef Tenderloin Tip Pasta

Smoked Gouda & Chevre Bacon Cream
Arugula, Crimini Mushroom
Penne Pasta - \$26.95

Steak Toppers & Sides

Jumbo Lump Crab - \$15.95
7 oz Lobster Tail - \$26.95
Grilled Asparagus - \$4.95
Hand Cut Fries - \$4.95

½ Pound King Crab - \$21.95
Sautéed Wild Mushroom - \$2.95
Caramelized Onions - \$2.95
Blue Cheese Crust - \$2.95

Consuming raw or undercooked meat, poultry, seafood, and/or eggs may increase your risk of contracting a food borne illness.

Desserts

Tall Chocolate Cake - \$6.95

Rich Chocolate Cake with Chocolate Butter Cream Ganache, Berry Sauce, Chocolate Decoration

Seasonal Cheesecake - \$6.95

Ask your server about today's selection

Speculoos Toffee Ice Cream Cake - \$6.95

Mocha Cake Crust, Speculoos Toffee Ice Cream
Espresso Cream

Grilled Nectarine Sandwich - \$6.95

Angel Food Cake, Mascarpone Cheese
Grilled Nectarine, Milk Ice Cream, Milk Jam

Pineapple Waffle Sundae - \$6.95

Flourless Waffle, Vanilla Scented Baked Pineapple
Mango Avocado Cream, Crispy Mango Chip