

## CRAFT COCKTAIL FEATURES

### **Pomegranate Gin & Tonic 12**

Gin, Pama liqueur, tonic, house-made sour mix

### **French Vanilla Martini 12**

Vanilla Stoli, Chambord, pineapple juice

### **Paloma 12**

Jose Cuervo, blood orange San Pellegrino, lime juice, salt

### **Magellan Navigator Martini 12**

Magellan gin, dry Vermouth, blue cheese stuffed olives

### **Negroni 12**

Hendricks Gin, Campari, sweet vermouth

### **Rusty Nail 12**

Dewars Scotch, Drambuie, orange twist

### **Blue Fish 10**

Citrus Vodka, Blue Curacao, Limonata San Pellergrino, fresh house-made sour

### **Dark & Stormy 10**

Goslings Rum, Ginger beer, lime juice

### **Manisteeni 10**

Hypnotiq, Blueberry Stoli, lemonade

### **The Smoked Old Fashioned Forest Festival 14**

Makers Mark, rosemary simple syrup, cherry, orange, bitters

### **Blood Orange Mezcal Mule 12**

Mezcal, lime juice, blood orange San Pellegrino, ginger beer

### **Elderflower Port Martini 14**

10 Year Croft tawny port, St Germaine Elderflower liquor, silver rum

### **Manistee Uptown 14**

New Holland Spirits' Beer Barrel Bourbon, 10 year Croft tawny port, sweet vermouth

## BEVERAGES

*Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Club Soda, Root Beer, Ginger Ale, Dr. Pepper 3.49*

**Tea – Republic of Tea -Mango Ceylon, Cardamon Cinnamon, Blackberry Sage, Double Red Rooibos, Earl Grey, Green 2.50**

**San Pellergrino** Limonata and Aranciata 3.50

**Fruit Juices-** Orange, Cranberry, Pineapple, Grapefruit 3

**Coffee and Espresso** from Owl Eye Coffee Roasters  
*Fair Trade Organic French Roast or Decaf 2.50*  
*Espresso shot, Latte, Mocha and Cappuccino 4.50*

## WINES BY THE GLASS

### **Reds**

**Meoimi**, Pinot Noir 10

**Waterbrook**, Merlot 8

**Cline**, Zinfandel 9

**Cycles Gladiator**,

Cabernet Sauvignon 7

**Hahn**, Cabernet

Sauvignon 9

**Conundrum**, Red Blend 10

**Bogle**, Essential Red 7

### **Dessert Wines & Appertifs**

**Wagner Vineyards**,

Ice Wine 10

**St. Julien**, Solera Port 5

**Round Barn**, Devine

Black Walnut Cream 8

### **Whites**

**Dark Harvest**,

Chardonnay 7

**Lake Girl**,

Chardonnay 10

**Ava Grace**, Pinot

Grigio 7

**Matua**, Sauvignon

Blanc 9

**Grand Traverse**, Late

Harvest Riesling 9

**Montevina**, White

Zinfandel 6

**Summer Water**, Rose

11

### **Sparkling Wine & Champagne**

**Riondo**, Prosecco, split 7

**Juame Serra**

Cristalino, brut 5

## DRAFT BEER

***Ask your server about our 8 seasonal taps***

## BOTTLED BEER, CIDER AND SELTZER

|                             |      |
|-----------------------------|------|
| Bud Light                   | 3.50 |
| Budweiser                   | 3.50 |
| Coors Light                 | 3.75 |
| Corona Light                | 5.00 |
| St. Pauli Girl (NA)         | 4.00 |
| Michelob Ultra              | 3.50 |
| Miller Lite                 | 3.50 |
| Truly Hard Seltzer          | 5.00 |
| Not Your Father's Root Beer | 5.00 |



## KITCHEN + BAR

### APPETIZERS AND PUB PLATES

#### **Warm Smoked Fish Dip**

Our house smoked Lake fish, seasoned and baked, topped with melted gruyere cheese and served with crostini 12.95

#### **Smoked Salmon Deviled Eggs**

Farm eggs, smoked salmon mousse, caviar 11.95

#### **Honey Goat Spread**

Warm Montrachet chevre, topped with our house-made local apple chutney, drizzle of honey with crisp, house-made crackers (v) 11.95

#### **Mussels Marinere**

One pound steamed blue shell mussels in a garlic, wine and herb broth, crusty French bread 12.95

#### **Charred Brussels Sprouts**

Brussel sprouts, caramelized sweet onion, drunken cherries, bacon, and toasted pecans 9.95

#### **Pierogi**

3 potato pierogi, sautéed in a white wine, garlic butter sauce with bacon and caramelized onion 9.95

#### **Cheese Plate**

Portioned for sharing, chef's choice of 4 artisan cheeses, house-made crackers 16.95

### SOUPS & SALADS

#### **Black And Blue Salad**

\*Hand cut beef tips, seasoned and seared to order, on a bed of kale and field greens, blue cheese crumbles, mushrooms, tomato, red onions, croutons, house made blue cheese dressing 18.95

#### **Salmon Greek Salad**

Choice of 4 ounce grilled or smoked salmon on a bed of kale and field greens with feta, capers, cucumber, tomato, red onion with fresh Vidalia vinaigrette, croutons 18.95

#### **Grilled Chicken Kale Caesar Salad**

Chargrilled chicken breast, kale, house made \*Caesar dressing, shaved parmesan cheese and croutons, anchovy on request 16.95

#### **French Onion Soup** 6.50

Crock with caramelized onion, croutons, Gruyere Cheese

#### **Borracho Bean (gf) (v) and Daily Soup**

4.95/ 6

#### **House Baked French Bread**

Choice of garlic butter or herbed olive oil 6.95

### HOUSE SPECIALTIES

All entrees except pastas are served with a seasonal vegetable, sourced locally whenever possible, Add Seasonal garden or Kale Caesar salad 6.95 or soup of the day 4.95

#### **Firehouse Ribeye**

Lightly marinated, \*16 ounce, hand cut USDA choice ribeye, chargrilled with gratin dauphinoise potatoes (gf) 42.95  
Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions or sautéed Cremini mushrooms 4

#### **Grilled Salmon**

\*Fresh Canadian salmon, seasoned and chargrilled to temperature, Chef suggests medium rare, with parmesan risotto and a fresh dill aioli (gf) 29.95

#### **Walleye Picatta**

Crispy skin, seared Fresh Lake Superior Walleye with a lemon, caper, butter sauce and parmesan risotto (gf) 29.95

#### **Champagne Chicken**

A guest favorite, organic chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 16.95, two breast portion 21.95

#### **Filet Mignon**

\*USDA prime 7 ounce, center cut, beef tenderloin, grilled to temperature, smoked Applewood finishing salt with gratin dauphinoise potatoes (gf) 49.95 Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions or sautéed wild field mushrooms 4

#### **Chicago Steak**

\*Hand cut 8oz USDA prime tenderloin steak wrapped in apple wood smoked bacon, seasoned and flash seared then oven finished to temperature with a creamy bleu cheese sauce, gratin dauphinoise potatoes (gf) 36.95

#### **Pork Chops**

Smoked Michigan bone in pork chop, finished on the grill, with apple chutney and potato pierogi, petite single 6 ounce chop 16.95, two chop entrée 21.95

#### **Wagyu Sirloin**

\*8 ounce American wagyu sirloin from Snake River Farms grilled to temperature served with gratin dauphinoise 29.95  
Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions or sautéed Cremini mushrooms 4

#### **Kobe Burger**

\*Snake River farms American wagyu, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, romaine, chipotle aioli with Great Lakes Potato Chips 16.95 for \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, bleu cheese, cheddar, fried egg, goat cheese

#### **Great Lakes Whitefish**

Fresh, wild caught, Lake Superior whitefish, pan seared with parmesan risotto, fresh citrus beurre blanc or Blackened with a sweet corn, spicy chipotle sauce 28.95

#### **Cassoulet**

A vegan version featuring northern, black and kidney beans, sautéed kale, mushrooms and grilled mixed vegetables in a seasoned broth 12.95 (v) (gf) or top with grilled salmon 29.95 (gf) or Cajun blackened chicken breast (gf) 16.95

#### **Bolognese**

A creamy rich red wine infused beef ragu over penne pasta 21.95

\*Contains raw or undercooked ingredients, consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (gf)denotes gluten free, (v) vegetarian, other menu items can be modified to gluten free, or vegetarian