

CRAFT COCKTAIL FEATURES

The Fitz 12

Gin, lemon juice, Simple syrup, orange bitters

Limon Drop 12

Vanilla Stoli, Limoncello, lemon 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

Smoked Tequila Old Fashioned 14

Jose Cuervo, simple syrup, cherry, orange, bitters

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 3.69

Tea – Republic of Tea -Mango Ceylon, Cardamon

Cinnamon, Blackberry Sage, Double Red Rooibos, Earl Grey, Green 3.50

San Pellergrino Limonata and Aranciata 4.50

Fruit Juices- Orange, Cranberry, Pineapple, Grapefruit 3

Coffee and Espresso from Owl Eye Coffee Roasters

Fair Trade Organic French Roast or Decaf 3.50

Espresso shot, Latte, Mocha and Cappuccino 5.50

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

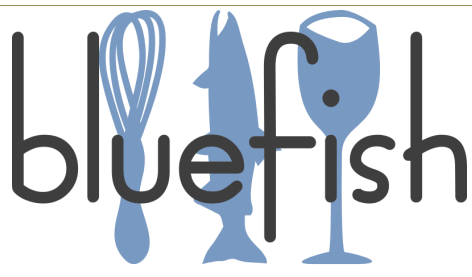
St. Pauli Girl (NA) 4.00

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 Crostini

Warm Montrachet chevre, topped with our house-made local apple chutney, drizzle of honey with butter toasted crostini (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

Hummus Plate

Housemade chickpea hummus, cucumber, feta, olives, Zahtar, grilled Tandori naan bread 14.95

SOUPS & SALADS

Black And Blue Wedge Salad

*Hand cut beef tips, seasoned and seared to order, crisp iceberg wedges, blue cheese crumbles, tomato, red onions, croutons, house made blue cheese dressing 18.95

Greek Chopped Salad

Chopped kale, iceberg and arugula, feta, capers, cucumber, tomato, olive, red onion, chickpeas with fresh Vidalia vinaigrette, croutons, side 8.95 entrée 12.95 add sautéed gyro lamb 4, add grilled salmon 10

Kale Caesar Salad

Chopped kale, house made *Caesar dressing, shaved parmesan cheese and croutons, anchovy on request, side \$8.95 entree 12.95 add grilled chicken 6, add grilled salmon 10

French Onion Soup

Crock with caramelized onion, croutons, Gruyere Cheese 7

Tomato Basil (gf) (v) and Daily Soup 5.95/ 7

House Baked French Bread

Choice of garlic butter or herbed olive oil 6.95

HOUSE SPECIALTIES

All entrees except pasta and duck are served with a seasonal vegetable, sourced locally whenever possible, Add Seasonal garden or Kale Caesar salad 8.95 or soup of the day 5.95

Firehouse Ribeye

Lightly marinated, *16 ounce, hand cut USDA choice ribeye, chargrilled with gratin dauphinoise potatoes (gf) 52.95 Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions 4 add sautéed wild mushrooms 6

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 4 or sautéed wild mushrooms 6

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) 39.95

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 34.95 Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions 4 or sautéed wild mushrooms 6

Wagyu Burger

*Snake River farms American wagyu, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, lettuce, garlic aioli with Great Lakes Potato Chips 21.95 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 34.95

Penne Stroganoff

A creamy rich beef and mushroom cream sauce, tossed with wild mushrooms over penne pasta 21.95, vegetarian option 16.95

Montmorency Duck Breast

Pan seared duck breast with a drunk cherry gastrique, over ancient grain and wild rice pilaf, arugula and apple salad 44.95

*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. Non cash transaction fee of 2.86 percent added to credit and debit card purchases.