



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

Bruschetta

Our signature Caprese style with grilled roasted garlic bread, tomato, local in season, fresh mozzarella, basil, balsamic reduction (v) 9.95

Mussels Marini[?]re

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

Andouille sausage in spicy corn broth 15.95

Charred Brussels Sprouts

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

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, olives, capers, cucumber, tomato, red onion with fresh oregano 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*

Ahi Tuna Salad

Fresh Ahi Tuna marinated in a citrus infused ponzu sauce with field greens, cucumber, shredded carrots, edamame and sesame seeds 16.95

French Onion Soup 6.50

Crock with caramelized onion, croutons, Gruyere Cheese

Tomato Basil (gf)(v), Borracho Bean (gf) and Daily Soup 4.95/ 6

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, blue cheese cream sauce, mornay sauce, caramelized onions or sautéed wild field 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, blue 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 blue cheese sauce, gratin dauphinoise potatoes (gf) 36.95*

Spicy Sausage & Shrimp Alfredo

Sautéed shrimp, Andouille sausage, sautéed vegetables, red onion, garlic, shallots and chipotle in a spicy alfredo sauce tossed with penne pasta, request mild, medium or hot spice 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, blue cheese cream sauce, mornay sauce, caramelized onions or sautéed wild field 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, blue cheese, cheddar, fried egg, fresh mozzarella*

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

Shrimp Thai Curry

Sautéed shrimp, wide Thai rice noodles, zucchini, squash, broccoli, red onion in a peanut, coconut curry sauce (gf) 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*

Craft Cocktail Features

Pomegranate Martini 12

Tito's handcrafted vodka, Pama liqueur, triple sec and fresh squeezed sour mix

Gin Box 12

Tanqueray gin, rosemary simple syrup, fresh squeezed lime, ginger beer

Paloma 10

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

Magellan Navigator Martini 12

Magellan gin and a touch of dry Vermouth served up, with blue cheese stuffed olives

Negroni 9

Hendricks Gin, Campari and sweet vermouth

Bourbon Smash 12

New Holland Spirits Beer Barrel Bourbon, Cointreau, orange, topped with gingerale

Blue Fish 10

Absolut Citron, Blue Curacao, lemonade, topped with our fresh house made sour

Michigan Mule 10

New Holland Life Lake vodka, Ginger beer, and fresh squeezed lime juice your choice of Regular, Raspberry, Blueberry, or Strawberry

Cucumber Martini 10

Effen cucumber vodka, dry Vermouth, fresh mint and cucumber

Strawberry Crush 10

Gin, strawberries, lemon and fresh basil topped with soda

Manisteeni 10

Hypnotiq liqueur, Blueberry Stoli, lemonade

The Old Fashioned Forest Festival 14

Makers Mark complemented by rosemary simple syrup, cherry, orange, a dash of bitters, finished with a splash of soda and smoked rosemary

Mezcalita 12

Mezcal, fresh squeezed lime juice, triple sec with a tajin rim

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, Orange Blossom, 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

J. Lohr, Cabernet
Sauvignon 9

Conundrum, red blend 10

Bogle, Essential Red 7

Dessert Wines &

Appertifs

Frost Bitten, Ice Riesling 5

St. Julien, Solera Port 5

Round Barn, Devine Black
Walnut Cream 8

Whites

Dark Harvest,
Chardonnay 7

Duck Horn,
Chardonnay 14

Ava Grace, Pinot
Grigio 7

Matua, Sauvignon
Blanc 9

Grand Traverse, late
harvest Riesling 9

Montevina, White
Zinfandel 6

Cloud Chaser, Rose 11

Sparkling Wine &

Champagne

Chandon, sparkling
wine 9

Riondo, Prosecco, split
7

Juame Serra

Cristalino, brut 5

Draft Beer

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

Bottled Beer, Cider and Seltzer

Amstel Light	
Bud Light	3.50
Budweiser	3.50
Coors Light	3.50
Corona	4.00
Corona Light	4.00
Fat Tire	4.50
Guinness Stout	4.50
St. Pauli Girl (NA)	4.00
Heineken	4.50
Labatt Blue	3.50
Michelob Ultra	3.50
Miller Lite	3.50
Stella Artois	4.50
Truly Hard Seltzer	5.00
Not Your Father's Root Beer	5.00