



DAILY SPECIALS ~ Sunday 6/25/17

SOUP & SIDE

Corn Crab Chowder

A creamless corn crab chowder

4.95 Cup 6.95 Bowl

SMALL PLATES

Ciderday Salmon

Grilled salmon with horseradish mashed potatoes, green apple salsa and a MI cider glaze

12.95

Smokehouse Salmon with Onion Flats

House smoked salmon with lemon-chive cream goat cheese served with homemade poppy-onion flatbread.

11.95

BIG PLATES

Fish and Chips

Beer battered Cod served with french fries, homemade tartar sauce, and house slaw

14.95

Garden Herb-Crusted Whitefish

Lake superior whitefish filet sautéed with a light aromatic herb crust of rosemary, basil and parsley served with mashed potatoes and broccoli

16.95

Pan-Seared Sea Scallops

1/2 pound fresh scallops sautéed with bacon, Sherry and chives served with mashed potato and fresh spinach

22.95

Black & Blue New York Strip

12 oz. Center-cut New York strip steak blackened & topped with our Mindoro blue cheese butter (blue cheese, toasted pine nut, cracked pepper, fresh basil) served with broccoli & mashed potatoes

23.95

DESSERTS

Texas Sheet Cake

Rich chocolate cake with vanilla ice cream

5.95

MI Blueberry Crumble

Warm with vanilla ice cream.

5.95

Key Lime Pie

With a coconut crust

5.95

MI Strawberry Rhubarb Crumble

Served warm with vanilla ice cream

5.95

Chocolate Bourbon Pecan Pie

Warm with vanilla ice cream

5.95

SEASONAL COCKTAILS, BOTTLES & CANS

MI Blueberry Basil Fizz

Michigan blueberries and basil blended, shaken with gin & lemon and finished with soda.

8

Jalapeno Business

A spicy & refreshing margarita infused with jalapeno. Served with a red salt rim.

7.50

Schofferhofer "Grapefruit Hefeweizen"

A German hefeweizen blended with grapefruit juice. A semi-tart and refreshing shandy.

5 Bottle

Pomtini

Absolute vodka, triple sec, pomegranate and lemon shaken over ice, served up.

9

Dogfish Head "Beer to Drink Music To"

A Tropical wheat ale brewed with kiwi and hibiscus flower.

5 Bottle

Greenbush "Sunspot"

A local refreshing summer heffeweizen. 6%

5 Bottle

CRAFT DRAUGHT

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| <p>★ North Pier "Buckrider" 5.50 Pint
A bright and refreshing Belgian-style IPA. Benton Harbor, MI 6.5%</p> | <p>Short's "Huma Lupa Licious" 5 Pint
This 5 hop IPA is a hop head's best friend. Bellaire, MI 6.9%</p> |
| <p>★ Founder's "Doom" 8 Glass
Small batch, Bourbon barrel aged Imperial IPA 12.4%</p> | <p>Odd Side "Dank Juice" 6 Pint
An American IPA from Grand Haven, MI. 7%</p> |
| <p>Mad Mouse "Rathmandu" 5.50 Pint
Our very own American Pale Ale! Light and balanced with a floral citrus aroma and a hoppy finish. 5%</p> | <p>Round Barn "Red Sangria" 8.50 Glass
A blend of Vineyard Red, cranberry wine and fruit juice create this popular local delight! Baroda, MI 9%</p> |
| <p>North Coast "Tart Cherry Berliner Weisse" 5.50 Glass
Fruitiness in the nose, a sharp dry palate, and frisson of sour. Fort Bragg, California 4.1%</p> | <p>Left Hand "Milk Stout" 5.50 Pint
Milk sugar makes it an outstanding stout, anytime of the year. Longmont, CO 6%</p> |
| <p>Vandermill "Ginger Peach" Cider 5 Glass
Michigan apples with fresh ginger and peach. Spring Lake, MI 6.9%</p> | <p>Anderson Valley "Boont Amber" 5.50 Pint
A medium bodied copper ale with rich caramel malt & an exceptionally smooth texture. Boonville, CA 5.8%</p> |
| <p>★ Greenbush "Bang Bang" 5.50 Pint
A gruit ale from Sawyer, MI. 4.6%</p> | <p>★ Tapistry "Mr. Orange" 5.50 Pint
Belgian style Witbier with blood orange, chamomile & rose hips</p> |

MI Beer Flight \$8
Bang Bang, Mr. Orange, Buckrider, Doom