

**SOUP**

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**Atlantic Salmon Chowder**

New England style chowder with smoked and fresh Atlantic salmon finished with light cream and chives  
3.95 Cup 5.95 Bowl

**SMALL PLATES**

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**Ciderday Salmon**

Grilled salmon with horseradish mashed potatoes, green apple salsa and a MI cider glaze  
12.95

**BIG PLATES**

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**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

**George's Bank Sea Scallops**

Jumbo Atlantic sea scallops sautéed with sherry, bacon and chives served with mashed potatoes and baby spinach  
19.95

**Black & Blue Steak**

Prime sirloin blackened and topped with our homemade blue cheese butter (blue cheese, toasted pine nuts and  
basil) served with mashed potatoes and spinach  
20.95

**HOMEMADE DESSERTS**

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**Texas Sheet Cake**

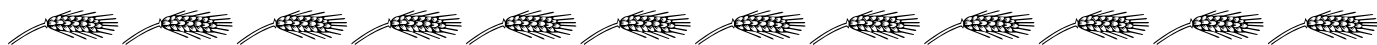
Rich chocolate cake, warm with vanilla ice cream  
5.95

**Key Lime Pie**

With a coconut crust  
5.95

**Bourbon County Chocolate-Bread Pudding**

Warm with chocolate chips & a vanilla whiskey sauce  
4.95





**SEASONAL COCKTAILS, WINE, BOTTLES & CANS**

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**Ciderhouse Mule**

MI fresh-pressed apple cider and bourbon shaken with lemon & allspice, topped with ginger beer.

**8**

**Jalapeno Business**

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

**7.50**

**Dogfish Head "Punkin" Ale**

Full-bodied brown ale with smooth hints of pumpkin and brown sugar. 7%

**5 Bottle**

**Erdinger "Oktoberfest"**

An authentic German Oktoberfest Hefeweizen. Germany, 5.7%

**5.50 Bottle**

**Fenn Valley "Red Sangria"**

A semi sweet blend of red and white. Served with fruit garnish. 10%

**6 Glass**




**Free Run Cellars "Fusion"**

Local MI dry white table wine.

**8 Glass**

**CRAFT DRAUGHT**

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 <b>Round Barn "Kolsch"</b> An easy drinking German style Kolsch ale from Baroda, MI 5.2%	<b>5.50 Pint</b>	<b>Left Hand "Milk Stout"</b> Milk sugar makes it an outstanding stout, anytime of the year. Longmont, CO 6%	<b>5.50 Pint</b>
 <b>Tapistry "Bier De Dunnes"</b> French-Style Bier de Garde, light malts, easy drinking. Bridgman, MI 6%	<b>5.50 Pint</b>	<b>Mad Mouse "Rathmandu"</b> Our very own American Pale Ale! Light and balanced with a hoppy finish. 5%	<b>5.50 Pint</b>
 <b>Griffen Claw "Screamin' Pumpkin"</b> A Cinnamon, clove, sweet Pumpkin Ale with a little molasses. Birmingham MI 6%	<b>5 Pint</b>	<b>Ommegang "Fruition"</b> A Belgian-style wheat ale with a tropical twist. Cooperstown, NY 5.3%	<b>6 Pint</b>
 <b>Founder's "DKML"</b> Bourbon barrel aged, monster dry-hopped malt liquor from Grand Rapids, MI 14.2 %	<b>7 Glass</b>	<b>Revolution "Anti-Hero"</b> Flagship IPA, aromatic, crisp and drinkable from Chicago, IL. 6.5%	<b>5.50 Pint</b>
<b>Big Sky "Moose Drool"</b> A delicious malty brown ale from Missoula, MT. 5.1%	<b>5.50 Pint</b>	<b>Deschutes "Fresh Squeezed" IPA</b> Heavy helping of citrus and mosaic hops from Bend, OR 6.4%	<b>5.50 Pint</b>
<b>Jolly Pumpkin "Weizen Bam"</b> Belgian Style Saison/Farmhouse Ale. Brewed with wild yeast, lightly tart. Dexter, MI 4.5%	<b>5.50 Pint</b>	<b>Blakes "Black Philip" Cider</b> Semi-sweet cider infused with cranberries and blood orange 4.5%	<b>6 Glass</b>

<p><b>MI Beer Flight \$8</b> <b>Kolsch, Bier de Dune, Screaming Pumpkin, DKML</b></p>
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