

WEEKLY HAPPENINGS

Monday: Half-Off Appetizers!

Choose from our popular selections! All day!

Tuesday: \$10 Slow-Roasted Ribs!

Third slab Jim Beam™ BBQ ribs with fries and coleslaw!

Wednesday: \$12 Perch! \$13 Pickerel!

Fried lake perch or pickerel with coleslaw and fries!

Thursday: Wine Time & Prime Time!

Featuring juicy prime rib and half-off all wine bottles!

CRAFT DRAFTS

Alaskan Amber	Angry Orchard Crisp Cider
Bell's Two Hearted Ale	Blue Moon Belgian White
Dragonmead's Final Absolution	Founders All Day IPA
Griffin Claw Norm's Raggedy IPA	Guinness Stout
Miller Lite Triple Hops	Oskar Blues Dale's Pale Ale
Rotating	Sam Adams Cherry Wheat
Sam Adams Seasonal	Stella Artois

PREMIUM BOTTLES

Amstel Light	Corona
Heineken	Labatt Blue Light NA
San Pellegrino Sparkling Water	Voss Artesian Water

FROM THE CELLAR

Red

- Blend, 19 Crimes, Australia 9 | 32
- Pinot Noir, MacMurray, Russian River Valley - | 36
- Pinot Noir, Mark West, California 9 | 32
- Pinot Noir, Persnickety, Oregon - | 42
- Merlot, Hahn, Central Coast 9 | 32
- Merlot, Dark Horse, California 8 | 28
- Shiraz, Penfold's Hyland, Australia 9 | 32
- Cabernet, Ghost Pines, California - | 43
- Cabernet, Louis M Martini, Napa 9 | 32
- Cabernet, Silver Palm, California 10 | 36
- Malbec, Dona Paula Los Cardos, Argentina 8 | 28

White

- White Sangria, Eppa SupraFruta, California - | 25
- Cherry Riesling, Traverse Bay 7 | 23
- Pinot Grigio, Eco Domani, Italy 9 | 32
- Riesling, Chateau Ste. Michelle, Washington 8 | 30
- Moscato, Caposaldo, Italy 8 | 28
- Sauvignon Blanc, Whitehaven, Marlborough 10 | 36
- Chardonnay, William Hill, California - | 28
- Chardonnay, Kendall Jackson 8 | 30

DELECTABLE DESSERTS

24 Karat Carrot Cake

Favorite with shredded carrots, pecan pieces, and crushed pineapple, filled and frosted with real cream cheese frosting

Dutch Apple Crock

Fuji apples with brown sugar and cinnamon, piled with streusel topping and caramel sauce with vanilla bean ice cream

Salted Caramel Brownie

Moist brownie drizzled with salted caramel and dark chocolate on a unique chocolate covered pretzel crust

Ultimate Chocolate Cake

Chocolate mousse between layers of chocolate butter cake on a chocolate cookie crust, finished with chocolate chips

Vanilla Cheesecake

New York style cheesecake baked with a graham cracker crust

WEEKDAY LUNCH

Available 11AM-4PM

Mini Feta Mediterranean Salad

Feta, asiago, sun-dried tomato, onions, roasted red pepper, black olives, grilled pita, and house-made lemon vinaigrette 8

Grilled 6-Cheese & Tomato Soup

Mozzarella, cheddar, monterey jack, Swiss, provolone, bleu cheese 7.5

Chicken & Broccoli

Char-grilled chicken, plain or cajun seasoned, with broccoli and rice 10

Michigan Lake Perch

Lightly breaded and sautéed with house-made tartar 12

Sam Adams Fish & Chips

Fried Pacific cod with house-made tartar 10

Prime Beef Burger*

Third pound with lettuce, onion, tomato, and a pickle spear 9.5

Grilled Chicken Tacos

Two soft tortillas with, pico de gallo, cheddar jack, and cusabi ranch 9

Classic Club

Crispy bacon, ham, fresh lettuce, mayo, and sliced tomato on white 9

Prime Patty Melt*

Prime beef, sautéed onions, and Swiss on thick marble rye 10.5

AFTER DINNER

Stony Creek Coffee

Baileys, brandy, Buttershots, Kahlua, fresh coffee, and whipped cream

Nutty Irishman

Baileys, Frangelico, Hershey's syrup, fresh coffee, and whipped cream

Wi-fi Password : brucethemoose

NOTICE: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness *Can be cooked to order