

appetizers

bell's french onion soup

cup 4.35 bowl 6.00

honolulu style chicken wings

crispy fried chicken wings tossed with a sweet and spicy glaze of sriracha, honey, and soy sauce also available as medium-hot or pub-style | 11.25

spinach artichoke dip

spinach and artichokes mixed with creamy gruyere and swiss cheeses baked in a bread bowl with crispy lavash | 9.95

steak and pub fry*

thinly sliced and fully cooked sirloin served with a generous portion of house cut fries tossed in chopped garlic and creamy butter with steak sauce | 11.25
add bleu cheese crumbles | 1.00

soup of the day

cup 4.35 bowl 6.00

pan seared ahi tuna* ♥

fresh ahi crusted with sesame and seared rare, accented by sriracha vinaigrette, diakon radishes, and seaweed salad | 10.95

loaded potato skins

crispy potato boats stuffed with pulled bbq pork and smoked cheddar cheese and sour cream on the side | 8.75

chicken quesadilla

grilled chicken in a flour tortilla filled with cheddar cheese, pepperjack cheese and green onions with sour cream, guacamole and garden fresh salsa | 11.25
with steak* or shrimp | 12.00

shrimp bruschetta

classic flatbread bruschetta with pesto and fresh mozzarella topped with grilled shrimp | 11.95
without shrimp | 8.95

salads & grille

sandwiches include your selection of fries or kettle chips
add a house salad for 2.95

michigan salad ♥

marinated grilled chicken breast over mesclun greens with pine nuts, sliced green apples, dry michigan cherries, crumbled bleu cheese, and red onion with our award-winning michigan riesling vinaigrette | 14.25

chicken caesar salad

grilled marinated chicken breast over crisp romaine lettuce, creamy caesar dressing, shredded parmesan and seasoned croutons | 14.25
(blackened upon request)

black angus® burger*

a juicy angus beef patty cooked to order with lettuce, tomato and onion on a kaiser roll | 11.25
prepared as a kobe burger | 12.95
add cheese or bacon at no extra charge

blackened salmon salad* ♥

atlantic salmon coated with cajun seasoning, pan seared, served over organic mesclun greens with dijon vinaigrette | 14.95
(also available as a caesar salad)

steak and bleu cheese salad*

romaine lettuce, creamy caesar dressing, blackened sirloin, bacon, crumbled bleu cheese, egg and roma tomatoes | 14.25

kobe patty melt*

grilled marbled rye bread stacked with rich kobe beef, swiss cheese and caramelized onions and wild mushrooms | 12.95

*can be cooked to order

NOTICE: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

♥ Indicates a healthier choice



main plates

*all entrees served with our fresh bread and vegetable of the day.
you may add our house salad or caesar salad for 2.25*

beef

our steaks are dusted with special seasonings and high-heat broiled til crusted! our steaks come with a choice of: baked potato, mashed yukon gold potatoes, french fries, or sweet potato fries

new york strip steak*

12 oz. center cut usda choice grilled to your liking and served with house cut crispy onions 30.95

tenderloin*

8 oz. cut of choice filet mignon char broiled to order with portobello fries 33.95

ribeye*

14 oz. center cut usda choice ribeye grilled to perfection topped with steakhouse onion rings 30.95

accompaniments for your steak:

maytag bleu butter 1.50

roasted garlic butter 1.25

sautéed mushrooms & onions 1.95

pasta

confetti ravioli with smoked gouda

sautéed asparagus, wild mushrooms and artichokes tossed with cheese stuffed ravioli and fresh cream 19.95

grilled shrimp with linguine

grilled shrimp with tomato concasse and linguine topped with parmesan cheese 21.95

andouille arabiata

grilled andouille sausage on penne pasta tossed with tomatoes, roasted peppers, red onions and crumbled greek feta cheese 20.95

seafood

char-grilled salmon* ♥

fresh atlantic salmon with ripe grape tomatoes, basil and olive oil along side brown rice 23.95

potato crusted whitefish

fresh superior whitefish crusted with idaho potatoes accented by chive creme fraiche and creamy pommery mustard 23.95

fresh fish of the day

chef's fresh fish selection market price

crispy fried fish and chips

fresh fried ocean cod served with house cut pub fry, slaw, herb tartar and lemon 19.95

specialties

roasted chicken with meyer lemon

a half chicken marinated in garlic, fresh thyme and lemon served with wild rice and rich roasted chicken jus 21.95

pan roasted chicken ♥

marinated chicken breast pan seared with wild mushrooms, baby bok choy and tamari accented with brown rice 20.95

georgia pork chop

grilled center cut rib chop with bourbon glazed peaches and sweet potato fries 22.95

*can be cooked to order

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SPECIAL REQUESTS!

we'll always do our best to accommodate your request

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