



The Seafood & Poultry Selection



All Dinners include choice of soup or salad and choice of potato or vegetable or rice.

Parmesan Encrusted Chicken

Twin chicken breasts encrusted with seasoned flour and parmesan cheese, pan fried and drizzled with alfredo sauce \$17.99



Traverse City Chicken

Twin grilled chicken breasts bourbon glazed and topped with Traverse City dried cherries \$17.99

Crabby Atlantic Salmon

Crab stuffed Atlantic Salmon baked to perfection, drizzled with our homemade cream sauce \$21.99

Cajun Grilled Salmon

A tender Salmon fillet lightly seasoned grilled to perfection \$18.99
Try it cashew bourbon glazed \$2.99

Potato Crusted Whitefish

A hearty fillet lightly encrusted with seasoned flour & potatoes, pan fried \$21.99

Pan Fried Lake Perch

Delicious tender fillets of perch, pan-fried like the good old days \$17.99

Pappy's Catfish

Tender catfish fillets seasoned in our secret southern batter deep fried served Southern Style!- \$15.99



Try our Homemade Sangria Wine paired with you meal!

Add a Caesar to any entrée for \$2.99 or Basket of breadsticks \$4.99

Lobster Tail @ Market Price

An 8-10 oz. Sweet Lobster Tail served with "drawn" butter. Go ahead and treat yourself!



Surf and Turf @ Market Price

An 8-10 oz. Sweet Lobster Tail served with "drawn" butter paired with a premium cut Filet lightly seasoned, wrapped in bacon & char grilled to order

Coconut Crusted Shrimp

Hand breaded coconut shrimp served with our signature Pineapple Colada Sauce \$18.99



Hand Battered



Deep Fried Shrimp

Lightly breaded with Japanese bread crumbs, served with tangy cocktail sauce \$16.99

Lemon Pepper Tilapia

Tilapia fillet baked and lightly seasoned with lemon pepper \$13.99

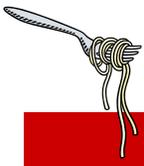
Almond Encrusted Tilapia

Tilapia fillet encrusted with crushed almonds served with a side of raspberry vinaigrette dressing \$17.99

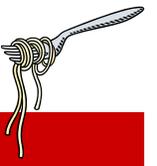
Caution: Fish may contain bones



*Consuming raw or undercooked meats, eggs, seafood, poultry may increase the risk of food borne illness. 01/15



Pastabilities



All Pasta dishes served with a complementary breadstick.

Monterey Chicken

Sliced chicken breast with monterey jack cheese, sautéed mushrooms & onions served over fettuccini alfredo
\$15.99

Shrimp or Chicken Florentine

Sautéed shrimp served over fettuccini tossed with tomatoes, spinach, zucchini & our alfredo sauce
Shrimp \$18.99 Chicken \$17.99

Vegetarian Marinara Fettuccini

Fettuccini tossed with tomatoes, spinach, zucchini, mushrooms, & our homemade marinara sauce \$12.99

With Chicken \$15.99 With Shrimp \$18.99

Chicken Fettuccini Alfredo

Marinated chicken breast sliced and served with fettuccini alfredo
\$14.99

Crabby Mushroom Fettuccini

Homemade Crab stuffed mushrooms caps served over fettuccini alfredo \$16.99
half order \$10.99



Garlicky Shrimp Scampi

Sautéed shrimp with garlic butter & white wine over angel hair \$16.99

Add a house side salad \$3.99 or a Cup of soup to your pasta just for \$2.99



Steaks, Chops & More



All Dinners below include choice of soup or salad and choice of potato or vegetable or rice.



Slow Roasted Prime Rib

1/2 pound- \$18.99 3/4 pound- \$23.99
1 pound \$28.99
Served everyday after 4pm

Tender Roasted Half Duck

Tender and flavorful, roasted to perfection served with plum sauce \$24.99



Chef Choice Steak of the day*

Hand cut steak char grilled with our own special seasoning—market price



Filet Mignon*

Premium cut Filet , lightly seasoned, wrapped in bacon & char grilled to order
\$32.99

Try your steak

-Blackened -Smothered -Cajun
-Melted Blue Cheese -Mushrooms & Onions
for an additional \$1.99
-Cashew Bourbon Glazed for \$2.99



Center Cut Pork Chops*

A pair of seasoned char grilled chops glazed with a plum sauce served with a chunky applesauce-\$16.99

Rare - cool deep red center Medium Rare - warm red center
Medium - warm pink center Medium Well - warm light brown center
Well -fully cooked



=Raised in Michigan

Add Basket of breadsticks \$4.99

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