

## Appetizers

### Chicken Strips

Gold & crispy breaded chicken breast served with your choice of dip. \$6.99

### Pub Pickles

Beer battered and deep fried with a honey mustard dip. \$5.99

### Naked Wings

8 Jumbo fresh wings are perfectly cooked and served plain, bbq or hot. Bleu cheese or ranch for dipping. \$7.99

### Chips & Dip

Fresh fried potato chips served with a house made French Onion dip. \$5.99

### Shrimp Cocktail

Classic shrimp cocktail with cocktail sauce and lemon. \$10.99

### Piled High Nachos

Tortilla chips with cheddar cheese sauce, lettuce, tomatoes, black olives, and jalapeños. Served with salsa and sour cream. \$7.99

Add beef \$2.99 Chicken \$1.99

### Steak Bites\*

Marinated bites of tenderloin are pan seared and served with grilled pita and a side of horsey sauce. \$9.99

### Calamari Fritti

Fried and tossed with sautéed Kalamata olives, banana peppers, tomatoes, garlic & white wine sauce. \$10.99

### Quesadillas

A giant tortilla filled with a delicious blend of cheeses then lightly grilled. Served with salsa and sour cream. \$6.99  
Add chicken or spinach artichoke dip for additional \$1.99.  
Beef \$2.99. Steak \$3.99

### Spinach Artichoke Dip

Loaded with spinach, artichoke and parmesan cheese. Accompanied by pita chips. \$8.99

\*These items are cooked to order. Consuming raw or undercooked foods may increase the risk of a food-borne illness.

## Salads

Add chicken \$2.99, Steak or salmon \$4.99  
Add Shrimp \$6.99

### House salad

Mixed greens, carrots, tomatoes, cucumbers, and croutons.  
Side \$3.99 Full \$5.99

### Walnut Chicken Salad

Fresh mixed greens, walnut crusted chicken, sundried cranberries, red onions, walnuts, crumbled bleu cheese and raspberry vinaigrette. \$10.99

### Caesar Salad

Fresh romaine served with grated parmesan and garlic croutons. Served with our classic Caesar dressing.  
Side \$3.99 Full \$7.99

### Honey Soy Salmon Salad

Fresh greens with almonds, carrots, cucumbers, tomatoes, onions and crispy noodles with toasted sesame vinaigrette. \$12.99

### Crispy Chicken Salad

Fried chicken tenders, guacamole, bacon, shredded cheddar jack cheese, croutons, grape tomatoes and cucumbers over fresh greens. \$10.99

### The Wedge

Fresh iceberg lettuce with crumbled bleu cheese, crispy bacon & tomato. \$6.99

## Soups

**Clam Chowder** Cup \$3.99 Bowl \$4.99

**French Onion** cup \$3.99 Bowl \$4.99

**Soup of the day** cup \$2.99 Bowl \$3.99

## Entrées

Served with soup, salad or coleslaw

### **Perch Dinner**

Best perch in town served with your choice of side, fresh lemon and the best homemade tartar sauce. \$17.99

### **Half Perch Dinner**

Best perch in town served with your choice of side, fresh lemon and the best tartar sauce. \$12.99

### **Walleye Dinner**

A large Walleye filet, perfectly prepared just like our famous Perch! Served with fresh lemon, tartar & fries. \$17.99

### **Lemon Basil Chicken (NEW)**

Sautéed chicken breast w/garlic & basil, finished w/a lemon cream sauce. Choice of starch & vegetable medley. \$14.99

### **Atlantic salmon**

Fresh filet broiled to perfection, glazed with honey soy syrup with choice of starch & vegetable medley. \$16.99

### **Great Lakes Smelt**

Lightly breaded then fried. Garnished with lemon, house made tartar, and a choice of side. \$9.99

### **Fish and Chips**

Hand cut Icelandic Cod dipped in house made red lager batter with a mound of fries. \$11.99

### **New York\***

12oz Choice Steak seasoned with our homemade Pastrami spice & grilled to perfection. Served with Zip sauce, flash fried onions. \$19.99

### **Shepherd's Pie**

Fresh ground beef cooked with sweet corn, baby peas, carrots and smoke porter brown sauce. Topped with garlic mashed redskins and melted cheese. \$11.99

### **Bangers and Mash**

Irish sausage, garlic mashed potatoes, flash fried onions topped with smoked porter brown sauce. \$10.99

## Pastas

Served with soup, salad or coleslaw

### **Chicken Parmesan**

Chicken topped with homemade marinara and mozzarella over bed of angel hair pasta with spinach, tomato, garlic & olive oil. \$13.99

### **Broccoli Mac N Cheese**

Three cheeses, fresh broccoli and crispy bacon are used to make this house specialty. \$9.99

### **Scampi Shrimp Pasta**

Jumbo shrimp dredged in garlic butter and bread crumbs with artichokes, spinach, tomatoes, garlic, and extra virgin olive oil over a bed of angel hair pasta. \$16.99

### **Alfredo Gratin (NEW)**

Gemelli pasta tossed in creamy Alfredo sauce topped w/parmesan cheese & Italian bread crumbs. \$12.99  
Add Chicken \$2.99

## Platters

### **Perch Platter**

Michigan Yellow Lake Perch, fresh lemon and our amazing house tartar sauce. \$19.99

### **Half Platter**

Michigan Yellow Lake Perch, fresh lemon and our amazing house tartar sauce. \$13.99

### **Smelt Platter**

Lightly breaded & fried. Served with fresh lemon and our amazing house tartar. \$9.99

## Sides

**French Fries \$2.49**

**Baked potato (after 4p) \$2.99**

**Redskin potato \$2.99**

**Onion Rings \$3.49**

**Garlic mashed potato \$2.99**

**Loaded baked potato \$3.99**

**Sweet potato fries \$3.99**

**Mac & Cheese \$3.99**

**Coleslaw \$2.99**

**Rice Pilaf \$2.99**

**Chips \$2.49**

\*These items are cooked to order. Consuming raw or undercooked foods may increase the risk of a food-borne illness.

## Burgers

Add fries \$1.00 Add Chips \$1.50

Add Onion rings or sweet potato fries \$2.00

### Build Your Own\*

1/3lb Angus \$5.99

2/3lb Angus \$7.99

Turkey \$6.99

Black Bean Burger \$6.99

Served with romaine lettuce, sliced tomato, onions, pickle.

### 75¢ Toppings:

American	Swiss
Mozzarella	Cheddar
Pepper Jack	Cheddar Jack
Jalapeños	Sautéed Onions
Green Olives	Flash fried onions
Black Olives	Sautéed Mushrooms

### \$1 Toppings:

Bleu Cheese	Bacon
Ham	Onion rings
Guacamole	Fried Egg
Sautéed spinach	

## Specialty Burgers

### Olde West\*

Our 1/3 lb. patty topped with ham, cheddar, flash fried onions and BBQ sauce. \$8.99

### Hellfire\*

A blackened 1/3 lb. patty with pepper jack, fried jalapeños and habanero mayo. \$8.99

### A.M. Burger\*

A 1/3lb. patty piled high with a fried egg, bacon and American. \$8.99

### Big Behemoth\*

A 2/3lb. burger piled high with Swiss, American, mozzarella, bacon, lettuce, tomato, flash fried onions, pickles, and POB sauce. \$10.99

### Patty Melt\*

Our 1/3lb. patty with grilled onions and Swiss cheese on rye bread. \$7.99

### BBQ Bacon Burger\* (NEW)

Our 1/3 lb. patty topped with sautéed onions, bacon, 2 pieces of cheddar cheese, and lots of BBQ sauce. \$9.99

## Sandwiches

Add fries \$1.00 Add Chips \$1.50

Add Onion rings or sweet potato fries \$2.00

### Rueben

House made corned beef with sauerkraut, Swiss, and POB sauce.

Regular \$7.99 Double \$10.99

### Turkey Rueben

Roasted turkey breast stacked with slaw, Swiss, and POB sauce.

Regular \$7.99 Double \$10.99

### Fish Sandwich

Hand cut beer battered cod on a brioche bun. Garnished with lettuce, tomato, and tartar. \$6.99

### Blackened Salmon Sandwich

Cajun spiced salmon on a brioche bun with lettuce, tomato, red onion, tartar & lemon. \$10.99

### Perch Sandwich

Our famous perch perfectly fried on a toasted bun. Garnished with lettuce, tomato and house made tartar. \$8.99

### Pulled Pork Sandwich

Simmered in BBQ sauce on a N.Y. onion roll with caramelized onions and cheddar cheese. \$7.99 Add Ham & Bacon \$2.99

### 10 Mile Club

A triple decker piled with ham, turkey, bacon, American and Swiss cheese, lettuce, tomato, and mayo with choice of bread. \$8.99

### Steak Fajita Ciabatta Wrap

Beef tenderloin strips wrapped with sautéed onions, bell peppers, sliced tomato, and pepper jack cheese. \$9.99

### Chicken Rancher Ciabatta Wrap

tomato, shredded cheese, bacon & ranch dressing. \$7.99

### French Dip

Simmered roast beef and mozzarella on a soft hoagie roll with au jus. \$7.99

### California Turkey

Roasted turkey, fresh mozzarella, bacon, greens, tomato's & guacamole on toasted rye. \$8.99

\*These items are cooked to order. Consuming raw or undercooked foods may increase the risk of a food-borne illness.

Follow us on **BEERMENUS**.com for real time beer updates!



## Healthy Choice

### **Pastrami Chicken with Lime**

4oz of grilled seasoned (spicy) chicken served with a vegetable medley and a side of fat free ranch.

5 Point Plus® Value \$6.99

### **Blackened Fish and Chips**

4oz of blackened cod served with two redskin potatoes and a side of vegetable medley.

7 Point Plus® Value \$7.99

### **Grilled Chicken Parmesan**

4oz grilled chicken topped with homemade marinara, mozzarella and a touch of breadcrumbs served on a bed of angel hair pasta with a side of vegetable medley.

10 Point Plus® Value \$11.99

### **Chicken Salad**

4oz grilled chicken served over a bed of mixed greens with cucumbers, grape tomatoes, shredded carrots, red onions, mozzarella, and Pat O'Brien's amazing homemade fat free ranch dressing.

8 Point Plus® Value \$9.99

### **Southwest Chicken Wrap**

Baked southwest seasoned chicken, romaine lettuce, diced tomatoes, jalapeño, peppers and amazing fat free ranch wrapped in whole wheat lawash.

8 Point Plus® Value \$6.99

### **Turkey Sandwich**

Oven roasted turkey breast served on wheat bread with spinach, sliced tomato, banana peppers and spicy mustard.

7 Point Plus® Value \$6.99

## Healthy Sides

Apple sauce (no sugar added) \$1.99

Vegetable medley \$1.99

Red skin potato (2 Points Plus® Value whole potato) \$1.99



# Desserts

## **Hot Fudge Sundae**

Vanilla ice cream, Sanders hot fudge, whipped cream. **\$4.99**

## **Supreme Vanilla Cheesecake**

"Amazing dessert" that's served with raspberry sauce & Hersey's syrup. **\$6.99**

## **Hot Fudge Cream Puff**

Rich cream puff, vanilla ice cream, Sanders hot fudge, whipped cream **\$6.99**

## **Creme Brulee**

Baked vanilla bean custard, torched with caramelized sugar, presented with a garnish of fresh berries **\$4.99**



## Craft on Draft:

### Stout, Porter & Scotch Ale:

<b>Guinness Draught</b> 4.2% ABV	Pint	\$5
<b>Dragon's Milk - Stout</b> New Holland, MI 11.0% ABV	Goblet	\$6.0
<b>Crème Brulee Stout</b> Southern Tier Brewing Co., CA 9.6% ABV	Goblet	\$7.5
<b>Old Chub – Scotch Ale</b> 8.0% ABV	Goblet	\$6

### Red & Brown:

<b>Conway's Irish Ale</b> Great Lakes Brewing, OH 6.5% ABV	Pint	\$5.5
--	------	-------

### German:

<b>Ayinger Celebrator Doppelbock</b> 6.7% ABV	Goblet	\$6.0
--	--------	-------

### Rye:

<b>Founders Black Rye</b> Grand Rapids, MI Big Hop Flavor with toasty sweet aroma! 7.5% ABV    ibu's - 78	Pint	\$6.50
--	------	--------

### Pale Ale:

<b>Magic Hat #9</b> Vermont pale ale brewed with apricots. 5.0% ABV	Pint	\$5
---	------	-----

### IPA's:

<b>Stone Delicious IPA</b> 7.7% ABV    ibu's- 80	Pint	\$5.5
<b>Two Hearted IPA</b> Galesburg, MI 7.0% ABV    ibu's- 70	Pint	\$5.5
<b>Hop Ticket Session IPA</b> Victory Brewing, Downingtown, PA 4.5% ABV    ibu's - 45	Pint	\$5

### Belgium:

<b>St. Bernardus Abt 12</b> A Quadrupel Belgian style ale. 10.0% ABV	Goblet	\$9
<b>Stella Artois Lager</b> #1 sold Belgian lager in the world. 5.2% ABV	Pint	\$6

### Cider:

<b>Angry Orchard Crisp Apple</b> 5% ABV	Pint	\$5
--	------	-----

## Bottled Beer:

Amstel Light \$4  
 Black Label (can) \$2  
 Blue Moon \$4  
 Bucklers (NA) \$4  
 Bud Light \$3  
 Bud Light Lime \$3  
 Budweiser \$3  
 Budweiser Select 55 \$3  
 Coors Light \$3  
 Corona \$4  
 Corona Light \$4  
 Dos Equis Lager \$4  
 Heineken \$4  
 Heineken Light \$4  
 Labatt's Blue \$3  
 Labatt's Blue Light \$3  
 Miller 64 \$3  
 Michelob Light \$3  
 Michelob Ultra \$3  
 Mickey's Grenades \$2.50  
 Miller High Life \$3  
 Miller Lite \$3  
 Molson Canadian \$3  
 Newcastle Brown Ale \$4  
 PBR \$3  
 Redd's Apple Ale \$4  
 Sam Adams Boston Lager \$4  
 Smirnoff Ice 4\$  
 Stroh's \$3

## Domestic 16oz Drafts:

**Labatt Blue Light**                      **\$2.5**  
**Miller Lite**                                      **\$3.0**

## Monthly Special!!!

<b>Ayinger Celebrator Doppelbock</b> 6.7% ABV	Goblet	\$6.0
--	--------	-------