

Chef's Featured Dinner Specials

French Onion Soup \$7

Traditional French onion soup topped with a crostini and Gruyere cheese.

Calamari \$14

Lightly breaded calamari, accompanied with traditional marinara sauce and fresh lemon.

Sampler Platter \$16

A combination of beer battered potato waves, three chicken tenders, three buffalo wings and three mozzarella sticks served with your choice of the following, marinara sauce, sour cream and honey mustard dressing.

Thai Chicken Salad \$16

Served on a bed of shredded lettuce then topped with sliced teriyaki chicken, roasted red peppers, mandarin oranges, crispy won tons served with a sesame ginger dressing.

Chicken & Bacon Quesadilla \$16

Generous Portion of applewood smoked bacon, tender chicken combined with cheese and Pico de Gallo stuffed into a flour tortilla shell, served with sour cream and guacamole.

South Of The Border Tostada \$17

Large crispy tortilla shell stuffed with chicken topped with melted pepper jack cheese, guacamole, Pico de Gallo, sour cream, sweet corn cut and refried beans accompanied with citrus lime dressing.

Michigan Turkey Burger \$14

Home made broiled 8oz turkey burger served with a side of chipotle aioli then served on a gourmet bun.

The Clubhouse \$13

Piled high with turkey, bacon, cheddar cheese, lettuce, tomatoes and mayonnaise served on a onion ciabatta roll.

California Fish Tacos \$17

Fried fish strips on a flour tortilla topped with Spanish style green cabbage salad and swerved with Spanish rice, refried beans and a fire roasted poblano Baja sauce.

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Prime New York Strip Steak \$38

Broiled 14oz USDA prime steak, a full-bodied texture that is slightly firmer than a rib-eye.

Filet Mignon \$36

Broiled 8oz USDA prime filet mignon, the most tender cut of corn-fed Midwestern beef cooked just the way you like it.

Chicken Schnitzel \$22

Chicken breast thinly pounded then breaded and sautéed then topped with roasted tomatoes, Swiss cheese and mushrooms with Marsala wine reduction sauce served with mashed potatoes and sautéed asparagus,

Pork Chop Vesuvio \$23

Grilled bone in center cut pork chop served with roasted potato plankd, sautéed broccoli and topped with a Vesuvio sauce.

Wild Caught Chilean Sea Bass \$32

Gently sautéed wasabi rubbed pretzel breaded Chilean sea bass with a port wine reduction, pureed roasted honey-butternut squash and sautéed asparagus.

Teriyaki Salmon \$32

Seared wild caught salmon served with basmati rice, a teriyaki glaze, grilled pineapple, fresh broccoli crown,

Chicken Pot Pie \$18

Baked chicken pot pie an American Favorite, white meat chicken, carrots, onions, sweet peas and creamy chicken stock topped with a golden crust.

16" Chicago Style Pizza \$20

Chicago style cheese pizza. Each additional ingredient.....3

7" Chicago Style Pizza \$12

Chicago style cheese pizza. Each additional ingredient.....2

Ingredients

Cheese, pepperoni, sausage, chicken, shrimp, mushroom, ham, spinach, artichoke, pineapple, onion, tomato, black olives, bacon, green peppers or jalapenos.