

The Brewery Restaurant

APPETIZERS

CAJUN TENDERLOIN	11.95
Crispy Fried Onions · Spiced Aioli	
ESCARGOT BOURGUIGNON	9.95
Burgundy Wine Butter · Garlic and Herbs	
FRESH CALAMARI RINGS	12.95
Cherry Peppers · Capers · Lemon Garlic Butter	
CHILLED SHRIMP COCKTAIL	12.95
House Made Cocktail Sauce	
ASIAN SHRIMP	11.95
Crispy Shrimp · Sweet Chili Glaze · Asian Slaw	
ROASTED TOMATO & ARTICHOKE SPREAD	9.25
Three-Cheese Blend · Pita Toast Points	
SEARED AHI TUNA SASHIMI	11.95
Pickled Ginger · Wasabi	
OYSTER ROCKEFELLER (3)	10.95
Spinach · Bacon · Béarnaise	
PORTABELLA FRIES	8.95
Tangy Horseradish Dipping Sauce	
CHARCUTERIE PLATTER	13.95
Variety Cheeses & Dried Cured Meats Fig Preserved Jam · Naan Bread	

SOUPS & SALADS

FATTOUSH STEAK SALAD	14.95
Grilled Tenderloin · Romaine · Tomatoes Cucumbers Red Onion · Feta Cheese Toasted Pita Points · Lemon Garlic Vinaigrette	
MICHIGAN SALAD	10.95
Mixed Greens · Candied Pecans · Dried Apricots Dried Cherries · Red Onion · Bleu Cheese Cider Vinaigrette	
CAESAR	9.95
Fresh Romaine · Crostini · Parmesan Cheese Classic Caesar Dressing	
Grilled Chicken Add	5.95
Grilled Shrimp (5)	7.95
Grilled Salmon Add	8.95
SIDE CAESAR	4.95
GRILLED ROMAINE	7.95
Feta Cheese · Roasted Corn · Tomatoes	
CHOPPED BREWERY WEDGE	6.95
Blue Cheese · Crisp Bacon · Tomatoes Red Onion · Cooked Egg	
BAKED FRENCH ONION	5.95
Swiss · Mozzarella · Crostini	

STEAKS & CHOPS

*BLACK ANGUS COWBOY RIB EYE 20oz	39.95	*LAMB CHOPS (4)	29.95
Bone In with Zip Sauce		Olive Oil · Garlic · Lemon · Rosemary Marinade	
*FILET MIGNON 8oz	31.95	Greek Orzo Salad	
Zip Sauce		*BREWERY SIGNATURE STEAK BURGER	11.95
*NEW YORK 14oz	28.95	Special House Blend · Fries · Brioche Bun	
Creek Stone Farms		*BBQ SPARE RIBS	21.95
*CAJUN BLACKENED TENDERLOIN	20.95	Full Slab	
Shrimp · Fresh Spinach · Peppers		*PORK CHOP 12oz	18.95
Angel Hair · Bearnaise		Smashed Potatoes · Apple Whiskey Glaze	

HERB CRUSTED AMISH CHICKEN

Fettuccini · Spinach · Mushrooms
Garlic Parm Crème · Ricotta Cheese
18.95

*BRAISED SHORT RIB

Yukon Gold Garlic Whipped Potato
Asparagus · Natural Au Jus Reduction
20.95

POULTRY · VEAL · PASTA

CHICKEN CAPONATA	18.95
Eggplant · Roasted Tomatoes · Olives Spinach · Garlic · Rice · Lemon White Wine	
OVEN BAKED VEAL PARMIGIANA	19.95
Tomato Sauce · Mozzarella Cheese · Pasta	
VEAL MARSALA	20.95
Mushrooms · Florio Marsala Wine	
SHRIMP & SCALLOP PASTA	21.95
Tomatoes · Garlic · Spinach · Olive Oil	
SHORT RIB RAGU PASTA	20.95
Braised Short Rib · Root Vegetables Tomatoes · Fresh Pappardelle Pasta	
CALVES LIVER	16.95
Caramelized Onions	
EGGPLANT SICILIANO	17.95
Shrimp Scampi · Amorgue · Mixed Greens	

SEAFOOD

SAUTEED FRESH LAKE PERCH	20.95
Tartar Sauce · Lemon	
FRIED GULF SHRIMP	17.95
Lemon · Cocktail Sauce	
FROG LEGS	16.95
Roadhouse Style	
SEARED DIVER SEA SCALLOPS	27.95
Sweet Corn Parmigiana Risotto	
TILAPIA	17.95
Spinach · Blistered Tomatoes · Sweet Corn House Made Remoulade	
WHITEFISH	18.95
Artichoke Herb Parmesan Crusted	
BROILED SALMON	20.95
Maple Honey Mustard Glaze · Wild Rice Pilaf	
ALASKAN KING CRAB LEGS	39.95
Drawn Butter	
12oz LOBSTER TAIL	38.95
Canadian Coldwater	

COMPLEMENTS

TWICE BAKED CASSEROLE	5.00	GULF SHRIMP	7.00
HASH BROWNS	4.00	FROG LEGS	7.00
GARLIC WHIPPED POTATOES	4.00	MAC & CHEESE	6.00
GRILLED ASPARAGUS	4.50	CRAB LEGS ½ POUND	19.00
SAUTEED SPINACH	4.00	LOBSTER TAIL 5oz	16.00
OSCAR STYLE	10.00	ZIP SAUCE / BEARNAISE	3.00

Entrees Include: Choice of Soup du Jour or Tossed Salad, Baked Potato, Rice, Vegetable, or French Fries, except with Pasta

*Cooked to order, Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs increase the risk of food borne illness