Dinner Menu July 21

Soup
Lobster Bisque—Always housemade! Cup $4.00 Bowl $6.50
Soup De jour—Always housemade! Cup $4.00 Bowl $6.50

Appetizers
Pterodactyl Wings—Owosso’s original three piece wing is not extinct! Choice of Chuck Norris, Buffalo, Sweet and Spicy, or Sriracha maple bourbon with bleu cheese or ranch dressing. $10.99

Coconut Chicken—Chicken breast coconut breaded and fried. Served with raspberry chipotle sauce. $10.99

Bluegill—Bluegill filets soaked in buttermilk, tossed in Drakes and deep fried. Served with a side of Creole Remoulade. $10.99

Peach Caprese Salad—Sliced peaches, heirloom tomatoes, basil, fresh mozzarella, balsamic glaze and extra virgin olive oil. $12.99

Calamari—Tender Pacific calamari flash fried and served with raspberry chipotle sauce. $10.99

Roasted Brussels Sprouts—Fresh Brussels sprouts roasted with shallots, chilis, garlic, lime, and fish sauce. $10.99

Beef and Basil—Tenderloin tips and Asian vegetables sautéed with fresh basil and tossed with sweet ginger soy glaze. $11.99

Spicy Feta Dip—Spicy feta hummus severed with pita chips. $6.99

Bacon Wrapped Shrimp—Jumbo shrimp wrapped in Applewood smoked bacon, grilled, and basted with bourbon bbq sauce. Served over a bed of crispy fried onions. $10.99
Salads

Palm Beach Shrimp Salad—Sweet Caribbean jumbo shrimp, hearts of palm, avocado, egg, and grape tomatoes of mixed greens and topped with green goddess dressing. $14.99

Cobb Salad—Grilled chicken breast, chopped bacon, egg, avocado, tomato, cucumber croutons and bleu cheese crumbles atop mixed greens. $11.99

Sesame Seared Ahi Tuna Salad—Sushi grade ahi, pan seared rare atop mixed greens, julienne carrot, edamame, water chestnuts, bean sprouts and cashews. 13.99

Chicken Caesar Salad—Chopped romaine heart drizzled with Tuscan dressing and topped with diced tomato, egg, red onion, chopped cucumber, Parmesan cheese and grilled chicken breast. $11.99

Lemon Pepper Salmon Salad—Grilled salmon glazed with lemon pepper gastrique over mixed greens tossed with carrots and cucumber wasabi dressing. $13.99

Kale and Beet Salad—Baby kale tossed with avocado ranch and topped with roasted baby beets, cashews and shredded carrots. $11.99

Entrée’s

Tuscan New York—Grilled choice New York Strip steak dusted in fresh herbs and topped with oven roasted balsamic tomatoes. Served with whipped potatoes and Chef’s vegetable. $28.99

Blue Cheese Encrusted Sirloin—Grilled Choice beef sirloin steak topped with melted blue cheese and veal demi-glace. Served with whipped potatoes and Chef’s vegetables. $22.99

Kimchee Salmon—Fresh Scottish salmon grilled and topped with kimchee honey glaze. Served with wild rice and Asian vegetables. $21.99
Fried Bluegill Dinner-Buttermilk fried bluegill fillets served with Creole remoulade, wild rice, and Chef’s vegetable. $20.99

Shrimp Risotto- 8 grilled jumbo shrimp, lobster meat, asparagus, and roasted red peppers combined with organic Arborio rice in a white wine, cream and Parmesan sauce. $20.99

Beef Bourguignon- Sautéed beef tenderloin tips, button mushrooms, pearl onions, bacon, and vegetables simmered in rich red wine beef gravy over egg noodles. $21.99

Stuffed Shrimp Oreganata Pasta- Crab stuffed jumbo shrimp broiled and topped with parmesan oregano butter crumbs. Served over linguini tossed in fresh tomato garlic white wine sauce. $18.99

Mediterranean Chicken- Marinated and grilled chicken breasts topped with fresh tomato, olive, and feta antipasti salad. Served with wild rice and Chef’s vegetables. $17.99

Confetti Shrimp Pasta- Jumbo shrimp, bacon, fresh tomatoes, garlic, peas, and fresh herbs tossed with tricolored bow tie pasta in tomato basil cream sauce. $18.99

Eggplant Parmesan- Parmesan fried eggplant, homemade marinara, mozzarella cheese, and fresh herbs severed over linguini. $17.99

Sandwiches

Prime Rib Sandwich-Slow roasted prime rib topped with sautéed onions, mushroom and peppers with Swiss cheese on grilled sourdough. Served with horseradish cream sauce. $10.99

Napa Steak Sandwich-Grilled 5 oz sirloin sliced and topped with caramelized onions and melted blue cheese on a toasted ciabatta. $12.99
Titan Sandwich—Pulled pork, bbq, coleslaw, pickle, cheddar on grilled ciabatta $10.99

Blackened Salmon Sandwich—Blackened salmon citrus aioli, lettuce, and onion on an Asiago roll. $11.99

Basque Chicken Sandwich—Grilled chicken breast roasted red peppers, goat cheese and roasted red pepper aioli on an asiago bun. $10.99

Wrought Iron Burger—Eight ounces of hand pattied Mert’s ground chuck chargrilled. Served on a fresh baked Breadsmith asiago bun. $11.99

Big Daddy Burger—Fresh Mert’s ground chuck chargrilled and topped with housemade bbq sauce, Applewood smoked bacon and pepperjack cheese. Served on a fresh baked Breadsmith asiago bun. $12.99

Housemade Desserts
Bread Pudding with spiced rum sauce $6.99
Cheesecake with fresh strawberries $7.59
Crème Brulee—Always housemade and delicious! $6.99
Chocolate Lava Torte 6.99
Peach Cobbler 6.99
Brownie Sundae 6.99

Extras
Sautéed Mushrooms or onions $2.99
Asparagus or Brussels sprouts $3.99
Side Salad or side Caesar $3.99

*For your convenience all parties 6 or larger will have a 18% gratuity added to the check.

*Ask your server about menu items that are cooked to order. Consuming under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
GF - Denotes Gluten-Free