Lunch menu July 21-24

Lobster Bisque—Cup $4.00 Bowl $6.50
Soup De jour—Cup $4.00 Bowl $6.50

Bayou Salad—Mixed greens with blackened chicken breast, black bean salsa, tomato, Cheddar and Monterey Jack cheese. Served with Cajun ranch. $11.99

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

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

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

Chicken Nachos—Diced taco chicken, cheddar jack cheese, black bean salsa, lettuce, tomato, and jalapenos on tri-colored tortilla chips. $10.99

Petite Sirloin—Grilled 5 oz choice sirloin served with vegetables and fries. $12.99

Dill Salmon—Grilled Scottish salmon topped with a dill cream sauce, served with sautéed fresh vegetable and wild rice. $11.99

Bluegill Sandwich—Bluegill filets soaked in buttermilk, tossed in Drakes and deep fried. Served on an Asiago roll with lettuce, tomato, onion and Creole remoulade. $11.99

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
Titan Sandwich—Pulled pork, bbq, cole slaw, pickle, cheddar on grilled ciabatta
$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 Breadsmith asiago encrusted bun. $12.99

Chicago Beef Burger—Mert’s ground chuck patty topped with spicy giardiniera and homemade cheese sauce on a toasted Asiago bun. $12.99

Street Tacos—Enchirito pulled pork, queso fresco, pico de gallo and shredded cabbage in flour tortillas. $10.99

Baja Tacos—Fried cod, guacamole, shredded cabbage, and chipotle cream sauce in flour tortillas. $10.99

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 sliced onions and melted blue cheese on a toasted ciabatta. $12.99

Georgia Reuben—Shaved turkey, coleslaw, Swiss cheese, and 1000 Island dressing on griddled pumpernickel. $10.99

Caprese Chicken Wrap—Grilled chicken breast, marinated tomatoes, fresh mozzarella, pesto aioli, and lettuce in a sun dried tomato wrap. $10.99

Chicken Cordon Bleu Wrap—Grilled chicken, shaved ham, Swiss cheese, Dijonaisse, lettuce, and tomato in a sun dried tomato wrap. $10.99
Turkey Avocado Bacon Wrap - House roasted Michigan turkey, sliced avocado, bacon, chopped romaine and diced tomato with avocado ranch in a sun-dried tomato wrap $10.99

Funky Bird - You pick the bird, turkey or chicken with cheddar cheese, stone ground honey mustard, crispy fried onions and bacon jam on a toasted pretzel bun. $10.99

All sandwiches are served with housemade chips or add steak fries or sweet potato fries $1.50