

## Dinner Menu

### Soup

Lobster Bisque- 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. \$11.99

Pow Pow Shrimp- Florida pink shrimp dusted in seasoned flour, flash fried and tossed in sweet and spicy Thai chili cream sauce. \$10.99

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

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

Coconut Chicken-Chicken breast coconut breaded and fried. Served with mango chipotle sauce. \$10.99

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

Lobster Spinach Artichoke Dip-Served with tri-colored tortilla chips. \$10.99

Bluegill-Bluegill filets soaked in buttermilk, tossed in Drakes and deep fried. Served with a side of Creole remoulade. \$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 served with pita chips. \$6.99**

### **Salads**

**Steakhouse Salad-Blackened sirloin, hardboiled egg, Roma tomato, red onion, cucumber, bacon and croutons with bleu cheese dressing atop chopped romaine. \$14.99**

**The WIG Wedge- Romaine heart topped with gorgonzola crumbles, croutons, red onions, sun-dried tomatoes, bacon and bleu cheese dressing \$11.99**

**Kale and Beet Salad-Baby kale tossed with avocado ranch and topped with roasted baby beets, cashews and shredded carrots. \$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. \$14.99**

**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**

**Tuna Poke Bowl-Baby kale and Asian vegetables tossed in chimichurri vinaigrette and diced raw tuna tossed in sweet mojo lime sauce over cold rice. \$14.99**

### **Entrée's**

**New York Strip-Choice New York strip grilled, topped with veal demi-glace and served with whipped potato with Chef's vegetable. \$28.99**

**Hangar Steak**-Grilled marinated hangar steak sliced and topped with cilantro chimichurri. Served with whipped potato and vegetable. \$23.99

**Pork Chop**-Boneless pork chop marinated, grilled and topped with maple bacon mustard bbq. Served with whipped potato with Chef's vegetable. \$18.99

**Blue Cheese Sirloin**-Grilled Choice beef sirloin steak topped with bleu cheese cream sauce. Served with whipped potatoes and Chef's vegetable. \$22.99

**Peruvian Salmon**-Fresh Scottish salmon grilled and topped with mango Aji Amarillo sauce. Served with grilled asparagus and black quinoa. \$22.99

**Pacific Cod**-Long line caught Alaskan cod dusted with chili lime seasoning, seared and topped with Mojo lime butter. Served with wild rice and Chef's vegetables. \$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. \$21.99

**Confetti Shrimp Pasta**-Jumbo shrimp, bacon, fresh tomatoes, garlic, peas, and fresh herbs tossed with tricolored bow tie pasta in tomato basil cream sauce. \$17.99

**French Onion and Mushroom Beef Tip Pasta**- Seared beef tenderloin tips tossed with Dijon sherry sautéed mushrooms, and onions in Gruyere demi cream sauce with fettuccini. \$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

**Chicken Roulade Marsala Pasta**-Chicken breast stuffed with bacon, gorgonzola cheese, caramelized onions, and basil Dijon pesto, rolled, baked, sliced, and served over linguini tossed with mushroom marsala . \$18.99

**Fish and Chips**-Beer battered Pacific cod served with steak fries and Chef's vegetable. \$17.99

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

### **Sandwiches**

**The Flaming Bird**-Buttermilk battered fried chicken breast tossed in our sweet heat sauce, pickles, slaw and comeback sauce on a pretzel bun. \$10.99

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

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

**Napa Steak Sandwich**-Grilled 5oz sirloin sliced and topped with caramelized onions and bleu cheese cream on a toasted ciabatta. \$12.99

**Titan Sandwich**-Pulled pork, bbq, coleslaw, pickle, cheddar on grilled ciabatta \$10.99

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

**Korean Beef Tacos**- Marinated flank steak grilled and sliced in flour tortilla shells topped with purple cabbage sliced avocado and cilantro lime sriracha aioli. \$10.99

Sesame Seared Ahi Sandwich-Pan seared ahi tuna with wasabi aioli, sunamuno pickles served on a toasted ciabatta bun. \$13.99

Wrought Iron Burger-Eight ounces of hand pattied Merf's ground chuck chargrilled. Served on a fresh baked Breadsmith asiago bun. \$11.99

Big Daddy Burger-Fresh Merf'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

The Hot Mess-Eight ounces of Merf's hand pattied ground chuck, hot pastrami, Swiss cheese, slaw, pickles and comeback sauce. Shut the front door! \$12.99

#### Housemade Desserts

Bread Pudding with spiced rum sauce \$6.99

Turtle Cheesecake \$7.59

Crème Brulee-Always housemade and delicious! \$6.99

Chocolate Lava Torte 6.99

Sea Salt Brownie Sundae 6.99

Honey Crisp Apple Crisp 6.99

#### Extras

Sautéed Mushrooms or onions \$2.99

Bleu Cheese cream sauce \$2.99

Asparagus or Brussels Sprouts \$3.99

Side Salad or side Caesar \$3.99

***\*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.***

***\*Water service available upon request***