

## Lunch Menu

Lobster Bisque- Cup \$4.00 Bowl \$6.50  
Soup De jour- Cup \$4.00 Bowl \$6.50

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

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

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

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

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

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

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

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

**Fish and Chips-Beer battered Atlantic cod, vegetables, steak fries and tartar sauce. \$11.99**

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

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

**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

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

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

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

**Pastrami Reuben**-Shaved pastrami, sauerkraut, Swiss cheese, and 1000 Island dressing on griddled pumpernickel. \$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

**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

**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

**Smoked Salmon BLT**-Smoked salmon, kale, tomato, bacon, and dill cream sauce on toasted sourdough. \$10.99

**Shrimp Salad Wrap**-Poached shrimp tossed in lemon shallot cream dressing with sliced egg, lettuce, tomato and onions in a sundried tomato wrap. \$10.99

**Malibu Chicken Wrap**-Grilled chicken, dried cherries, Mandarin oranges, candied pecans, goat cheese, sweet basil dressing, and mixed greens in a sundried 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

**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

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

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

#### 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

***\*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.***