

Dinner Menu

Soup

Lobster Bisque-Cup \$4.00 Bowl \$6.50

Soup De jour-Always housemade! Cup \$4.00 Bowl \$6.50

Appetizers

Gf 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. \$12.99

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

Gf 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

Lobster Rangoon-Lobster, cream cheese and scallions in wonton wraps, flash fried and served with a horseradish-orange marmalade. \$11.99

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

Gf 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. \$7.99

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 \$12.99

Gf Buratta Caprese Salad-Buratta, heirloom tomatoes, basil, fresh mozzarella, balsamic glaze, pesto and extra virgin olive oil. \$13.99

Cobb Salad-Grilled chicken breast, chopped bacon, egg, avocado, tomato, cucumber croutons and bleu cheese crumbles atop mixed greens. \$12.99

Gf 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. \$12.99

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

Entrée's

Gf 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

Gf New York Strip-Choice New York strip grilled, topped with Chicago steakhouse style sauce with portabellas, sun dried tomatoes, rosemary and balsamic reduction. Served with whipped potato with Chef's vegetable. \$28.99

Gf Hangar Steak-Grilled marinated hangar steak sliced and topped with cilantro chimichurri. Served with whipped potato and Chef's vegetable. \$22.99

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

Gf Chipotle Salmon with Wildberry Honey-Fresh Scottish salmon grilled, topped with wildberry honey glaze and served with wild rice and asparagus. \$22.99

Gf Teriyaki Cod-Pan seared Pacific cod glazed with teriyaki sauce and topped with pineapple salsa. Served over wilted Asian Vegetables and wild rice. \$21.99

Gf 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

Spring Shrimp Pasta-Jumbo shrimp, peas, asparagus and wild mushrooms tossed with linguini in light fresh tomato herb sauce, topped with feta cheese. \$18.99

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

Cashew Curry Chicken—Pan seared chicken breast sautéed in sweet soy lemongrass and topped with curried cashews. Served with whipped potatoes and Chef's vegetables. \$19.99

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

Gf Porcini Risotto—Mushroom risotto blended with spinach, artichoke hearts, shaved parmesan and porcini mushroom pieces topped with roasted red pepper pesto. \$18.99

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 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

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

Housemade Desserts

Bread Pudding with spiced rum sauce \$6.99

Turtle Cheesecake \$7.59

Gf Crème Brulee-Always housemade and delicious! \$6.99

Chocolate Lava Torte 6.99

Brownie Sundae 6.99

Honey Crisp Apple Crisp 6.99

Extras

Gf Sautéed Mushrooms or onions \$2.99

Bleu Cheese cream sauce \$2.99

Gf 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***