

## 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

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. \$11.99

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**

**Peach Caprese Salad- Sliced peaches, heirloom tomatoes, basil, fresh mozzarella, balsamic glaze 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 and topped with morel mushroom demi cream sauce. 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 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**

**Gf Blue Cheese Encrusted Sirloin-Grilled Choice beef sirloin steak topped with melted bleu cheese crumbles and demi-glace. Served with whipped potatoes and Chef's vegetable. \$22.99**

**Gf Strawberry Salmon -Fresh Scottish salmon grilled, topped with strawberry rhubarb mint beurre blanc, and served with wild rice and Chef's vegetables. \$22.99**

**Saffron Cod-Pan seared Pacific cod topped with saffron cream sauce. Served with wild rice and Chef's vegetables. \$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**

**Pesto Shrimp Pasta-Pan seared jumbo shrimp, grape tomatoes and Ciliegine (cherry size fresh mozzarella) tossed with Mama Mucci tri-colored fettuccini pasta in basil pesto cream sauce. \$18.99**

**Blackened Beef Tip Pasta- Blackened beef tenderloin tips sautéed with peppers, mushrooms and onions in blue cheese cream sauce tossed with tri-colored bowtie pasta. \$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**

**Gf Charred Peach Chicken- Grilled chicken breasts topped with charred peach chutney. Served with whipped potato and Chef's vegetables. \$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. \$11.99**

**Basque Chicken Sandwich- Grilled chicken breast roasted red peppers, goat cheese and roasted red pepper aioli on an asiago bun. \$11.99**

**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. \$11.99**

**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

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***