

Lunch Menu

Lobster Bisque- Cup \$4.00 Bowl \$6.50

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

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

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

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. \$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

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

Gf Bayou Salad–Mixed greens with blackened chicken breast, black bean salsa, tomato, Cheddar and Monterey Jack cheese. Served with Cajun ranch. \$12.99

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

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

The WIG Wedge- Romaine heart topped with gorgonzola crumbles, croutons, red onions, sun-dried tomatoes, bacon and bleu cheese dressing \$12.99

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 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

Gf Dill Salmon–Grilled Scottish salmon topped with a dill cream sauce, served with sautéed fresh vegetable and wild rice. \$12.99

Gf Teryaki Chicken-Grilled marinated chicken breast glazed with teriyaki sauce and topped with pineapple salsa. 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. \$11.99

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, coleslaw, pickle, cheddar on grilled ciabatta \$10.99

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

Pastrami Melt-Shaved pastrami, Swiss, caramelized onions, and 1000 island dressing in griddled pumpernickel. \$11.99

Blackened Salmon Sandwich-Blackened salmon citrus aioli, lettuce, and onion on an Asiago roll. \$12.99

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, mushroom and peppers with Swiss cheese on grilled sourdough. Served with horseradish cream sauce. \$11.99

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

Caprese Shrimp Wrap_–Fried shrimp, 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, Dijonaise, lettuce, and tomato in a sun dried tomato wrap. \$11.99

Club Wrap–Sliced turkey and ham with bacon, cheddar jack cheese, mayo, spring mix, red onion, and tomato 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. \$11.99

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

Pub Cheese Burger-Fresh Mert's ground chuck chargrilled and topped with pub cheese, crispy fried onions, and pancetta on a toasted pretzel bun. \$12.99

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

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

Chocolate Lava Torte 6.99

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.***

****Water service upon request***