

## Dinner Menu

### Soup

Lobster Bisque- Cup \$4.50 Bowl \$6.50

Soup De jour- Always house made! Cup \$4.50 Bowl \$6.50

### Appetizers

Wild Mushroom Arancini- Wild mushroom risotto stuffed with fresh mozzarella, breaded and fried. Served with truffle aioli. \$10.99

Pow Pow Shrimp- Florida pink shrimp dusted in seasoned flour, flash fried and tossed in sweet and spicy Thai chili cream sauce. \$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. \$11.99

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. \$11.99

Gourmet Potato Skins- Flash fried potato skins filled with lobster, artichoke, spinach, cheddar and Monterey jack cheeses. \$10.99

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. \$14.99

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 fried pita chips. \$8.99

### 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

**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. \$14.99

### Entrée's

**Winter Grains Salad-** Tricolored quinoa, barley, wild rice and wheat berries tossed in pomegranate blueberry vinaigrette with baby kale, diced apple, orange segments, roasted almonds, dried cranberries, and goat cheese. \$14.99

**Gf New York Strip-** Choice New York strip grilled and topped with veal demi-glace. Served with baked potato with Chef's vegetables. \$29.99

**Gf Hangar Steak-** Grilled marinated hangar steak sliced and topped with Dijon sherry mushrooms. Served with whipped potato and Chef's vegetables. \$28.99

**Gf Pork Chop-** Boneless pork chop marinated, grilled and topped with cranberry orange relish. Served with whipped potato and Chef's vegetables. \$18.99

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

**Gf Salmon-** Fresh Scottish salmon grilled and topped with sweet and sour sauce. Served with wild rice and Chef's vegetables. \$23.99

**Walleye Picatta-** Pan seared fresh Michigan walleye topped with caper lemon white wine butter sauce. Served with whipped potatoes and Chef's vegetable. \$23.99

**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

**Lobster Penne-** Diced lobster meat and penne pasta tossed in smoked pancetta Gouda cheese sauce and topped with a half Maine lobster tail. \$22.99

**Beef Stroganoff-** Marinated beef tenderloin tips, mushrooms and onions simmered in rich sour cream mushroom demi-glaze and tossed with egg noodles. \$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. \$19.99

**Spicy Pecan Chicken-** Pecan crusted chicken breast pan seared and topped with Creole honey butter. Served with whipped potato and Chef's vegetables. \$18.99

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

**Roasted Vegetable Paella-** Roasted peppers, fennel, olives, artichokes and beans simmered in smoked tomato sherry sauce and tossed with saffron Spanish rice. \$17.99 Make it a shrimp paella \$23.99

### **Sandwiches**

**The Flaming Bird-** Buttermilk battered fried chicken breast tossed in our sweet heat sauce, pickles, slaw and comeback sauce on a pretzel bun. \$12.99

**Basque Chicken Sandwich-** Grilled chicken breast roasted red peppers, goat cheese and roasted red pepper aioli on an asiago bun. \$12.99

**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. \$13.99

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

**Baja Tacos-** Fried cod, guacamole, shredded cabbage and chipotle cream sauce in flour tortillas. \$11.99

**Street Tacos-** Enchirto pulled pork, queso fresco, pico de gallo and shredded cabbage in flour tortillas. \$10.99

**Sesame Seared Ahi Sandwich-** Pan seared ahi tuna with wasabi aioli, wakame and sunamuno pickles served on a toasted ciabatta bun. \$14.99

**Wrought Iron Burger-** Fresh Mert's ground chuck chargrilled. Served on a fresh baked Breadsmith asiago bun. \$12.99

**Big Daddy Burger-** Fresh Merf's ground chuck chargrilled and topped with house made bbq sauce, applewood smoked bacon and pepper jack cheese. Served on a fresh baked Breadsmith asiago bun. \$13.99

**The Hot Mess-** Fresh Merf's ground chuck chargrilled, hot pastrami, Swiss cheese, slaw, pickles and comeback sauce. Shut the front door! \$12.99

All sandwiches are served with house made chips or add steak fries or sweet potato fries \$1.99

Substitute Impossible burger for any protein available upon request.

#### House Made Desserts

Bread Pudding with spiced rum sauce \$7.99

Turtle Cheesecake \$7.99

Gf Crème Brulee-Always house made and delicious! \$7.99

Salted Caramel Pretzel Brulee-Always house made and delicious! \$7.99

Chocolate Lava Torte 7.99

Sea Salt Brownie Sundae 7.99

Honeycrisp Apple Crisp 7.99

#### Extras

Gf Sautéed mushrooms or onions \$2.99

Bleu cheese cream sauce \$3.99

Gf Asparagus or Brussels Sprouts \$4.99

#### Dinner size salads

House \$4.99

Caesar \$5.99

Chopped WIG Wedge \$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.***