

Lunch Menu

Lobster Bisque- Cup \$4.50 Bowl \$6.50

Soup du jour- Cup \$4.50 Bowl \$6.50

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. \$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. \$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. \$11.99

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. \$7.99

Chicken Nachos–Diced taco chicken, cheddar jack cheese, black bean salsa, lettuce, tomato and jalapenos on tri-colored tortilla chips. \$11.99

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

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

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. \$14.99

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 Teriyaki Chicken- Grilled marinated chicken breast glazed with teriyaki sauce and topped with pineapple salsa. Served with sautéed fresh vegetable and wild rice. \$12.99

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

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

Napa Steak Sandwich- Grilled 5oz sirloin sliced and topped with caramelized onions and melted bleu cheese on a toasted ciabatta. Served Au jus. \$12.99

Titan Sandwich- Pulled pork, bbq, coleslaw, pickle, cheddar on grilled ciabatta. \$11.99

Georgia Reuben- Shaved turkey, coleslaw, Swiss cheese and 1000 Island dressing on griddled pumpernickel. \$11.99

Pastrami Sandwich- Shaved pastrami, Swiss, sauerkraut, and 1000 island dressing on 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. \$12.99

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. \$13.99

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

Shrimp Salad Sandwich- Flash fried pink shrimp tossed in tzatziki sauce, diced tomatoes, cucumbers and feta crumbles on naan bread. \$11.99

Sweet and Sour Chicken Wrap- Fried chicken breast tenders tossed in sweet and sour sauce, lettuce and Asian slaw in a sun dried tomato wrap. \$11.99

Club Wrap- Sliced turkey and ham with bacon, cheddar jack cheese, mayo, spring mix, onion and tomato in a sundried tomato wrap. \$11.99

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. \$11.99

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. 12.99

Wrought Iron Burger- Fresh Mert's ground chuck chargrilled. Served on a fresh baked Breadsmith asiago bun. \$11.99

Cordon Bleu Burger- Fresh Mert's ground chuck chargrilled and topped black forest ham, Swiss cheese and Dijonaise. Served on a Breadsmith asiago encrusted bun. \$13.99

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. \$13.99

The Hot Mess- Fresh Mert's ground chuck, hot pastrami, Swiss cheese, slaw, pickles and comeback sauce. Shut the front door! \$13.99

All sandwiches are served with housemade 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

Side 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.*