

## SOUP

**Lobster Bisque** - Cup \$4.50 Bowl \$6.50

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

## APPETIZERS

**Rainbow Summer Rolls** - Asian vegetables, glass noodles, and spicy tofu in rice paper wraps. Served with sweet garlic chili sauce. \$11.99

**\*GF Thai Brussels Sprouts** - Roasted with bacon, shallots and sweet garlic chili sauces. \$11.99

**Spicy Feta Dip** - Spicy feta hummus served with fried pita chips. \$8.99

**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

**Bluegill** - Bluegill filets soaked in buttermilk, tossed in Drakes and deep fried. Served with a side of Creole remoulade. \$12.99

**Lobster Spinach Artichoke Dip** - Served with tri-colored tortilla chips. \$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

**Coconut Chicken** - Coconut breaded chicken breast fried golden and served with mango chipotle sauce. \$11.99

**Beef and Basil** - Tenderloin tips and Asian vegetables sautéed with fresh basil and tossed with sweet ginger soy glaze. \$13.99

**Charcuterie** - Our daily selection of quality meats, cheeses, jam and mustard, served with Breadsmith baguette and assorted crackers. \$17.99

## SALADS

**\*GF Peach Caprese Salad** - Sliced peaches, heirloom tomatoes, basil, fresh mozzarella, balsamic glaze and extra virgin olive oil. \$14.99

**The WIG Wedge** - Romaine heart topped with gorgonzola crumbles, croutons, red onions, sun-dried tomatoes, bacon and bleu cheese dressing. \$13.99

**\*GF Sesame Seared Ahi Tuna Salad** - Sushi grade ahi, pan seared rare atop mixed greens, julienne carrot, edamame, water chestnuts, bean sprouts and cashews. 15.99

**\*GF Lemon Pepper Salmon Salad** - Grilled salmon glazed with lemon pepper gastrique over mixed greens tossed with carrots and cucumber wasabi dressing. \$15.99

**Cobb Salad** - Grilled chicken breast, chopped bacon, egg, avocado, tomato, cucumber, croutons and bleu cheese crumbles atop mixed greens. \$13.99

**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. \$13.99

**Steakhouse Salad** - Blackened sirloin, hardboiled egg, Roma tomato, red onion, cucumber, bacon and croutons with bleu cheese dressing atop chopped romaine. \$15.99

## ENTREES

**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

**\*GF Sweet and Sour Salmon** - Grilled Scottish salmon glazed with homemade sweet and sour sauce. Served with wild rice and Asian vegetables. \$23.99

**Walleye** - Fresh walleye baked and topped with roasted garlic morel mushroom cream sauce. Served with wild rice and Chef's vegetables. \$23.99

**\*GF Shrimp Risotto** - Grilled jumbo shrimp, lobster meat, asparagus and roasted red peppers combined with organic Arborio rice in a white wine, cream and Parmesan sauce. \$22.99

**Shrimp Pasta** - Sautéed Florida pink shrimp, heirloom grape tomatoes, fresh jalapeno basil pesto, corn, peppers, and roasted crab cream sauce tossed with Mama Mucci tri-colored fettuccini. \$18.99

**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

**Fish and Chips** - Beer battered Pacific cod served with steak fries and Chef's vegetables. \$18.99

**\*GF Pork Chop** - Marinated boneless pork chop, grilled and topped with maple bacon mustard bbq. Served with whipped potato and Chef's vegetables. \$19.99

**Beef Tip Pasta** - Cajun dusted beef tenderloin tips, mushrooms and onions simmered in pancetta Gouda cheese sauce and tossed with penne pasta. \$22.99

**\*GF Brazilian New York** - Grilled New York Strip with mojo butter and topped with grilled hearts of palm salsa. Served with whipped potato and Chef's vegetables. \$29.99

**\*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

**Surf and Turf** - Petit New York strip steak grilled, topped with Parmesan herb butter and two crab stuffed jumbo shrimp. Served with whipped potatoes and Chef's vegetables. \$23.99

**\*GF Charred Peach Chicken** - Grilled chicken breasts topped with charred peach chutney. Served with whipped potato and Chef's vegetables. \$18.99

**\*GF Tuscan Grilled Chicken** - Marinated half chicken with fresh herbs, garlic and extra virgin olive oil. Grilled and served with whipped potato and Chef's vegetable. \$18.99

## SANDWICHES

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

**Bluegill Sandwich** - Bluegill filets soaked in buttermilk, tossed in Drakes and deep fried. Served on an Asiago roll with lettuce, tomato, onion and Creole remoulade. \$14.99

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

**The Yardbird** - Pulled chicken, bacon, ham, housemade cole slaw, Swiss cheese and bbq aioli on grilled ciabatta. \$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. \$12.99

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

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

**Korean Beef Tacos** - Marinated sirloin grilled and sliced in flour tortilla shells topped with shredded cabbage, sliced avocado and cilantro lime sriracha cream. \$12.99

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

**Big Daddy Burger** - Fresh Mert'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 Mert's ground chuck chargrilled, hot pastrami, Swiss cheese, slaw, pickles and comeback sauce. Served on a fresh baked Breadsmith asiago bun. Shut the front door! \$13.99

*All sandwiches are served with house made chips or add steak fries or sweet potato fries \$1.99  
Substitute Impossible burger for any protein.*

## HOUSE MADE DESSERTS

Bread Pudding with spiced rum sauce \$7.99

Pecan Pie 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

Blueberry Cobbler \$7.99

### EXTRAS

\***GF** Sautéed Mushrooms or onions \$2.99

\***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.*

**\*GF - Denotes Gluten-Free**

**\*Water service available upon request**