

SOUP

Lobster Bisque - Cup \$4.50 Bowl \$6.50
Soup De jour - Cup \$4.50 Bowl \$6.50

APPETIZERS

Rainbow Summer Rolls - Asian vegetables, glass noodles, and spicy tofu in rice paper. 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 - Buttermilk marinated filets, lightly battered and flash fried. Served with a side of Creole remoulade. \$12.99

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

Coconut Chicken - Chicken breast coconut breaded and fried. Served with chipotle mango-sauce. \$11.99

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

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

***GF Bayou Salad** - Mixed greens with blackened chicken breast, black bean salsa, tomato, cheddar and Monterey jack cheese. Served with Cajun ranch. \$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

Lunch Plates

Fish and Chips - Beer battered Atlantic cod, vegetables, steak fries and tarter sauce. \$13.99

***GF Dill Salmon** - Grilled Scottish salmon topped with a dill cream sauce, served with sautéed fresh vegetable and wild rice. \$13.99

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

Chicken Nachos - Pulled chicken, cheddar-jack cheese, black bean salsa, lettuce, tomato, avocado, jalapenos and cilantro lime sriracha cream on tri-colored tortilla chips. \$14.99

Sandwiches

Portabella Sandwich - Marinated portabella grilled and topped with crispy fried onions, pimento cheese, wilted spinach and peppers and roasted red pepper aioli on a toasted Asiago bun. \$10.99

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

Blackened Salmon Sandwich - Blackened salmon, citrus aioli, lettuce and onion on an Asiago roll. \$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. Served on a fresh baked Breadsmith asiago bun. \$12.99

The Yardbird - Pulled chicken, bacon, ham, housemade cole slaw, Swiss cheese and bbq aioli on grilled ciabatta. \$13.99

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

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

Shrimp Tacos - Blackened shrimp, pineapple salsa, guacamole, queso fresco, in grilled flour tortillas. \$11.99

Sweet and Sour Chicken Wrap - Crispy fried chicken tossed in chunky sweet and sour sauce, Asian slaw, and lettuce in a sundried 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

Titan Sandwich - Pulled pork, bbq, coleslaw, pickle, cheddar on grilled ciabatta. \$12.99

Pastrami Melt - Shaved pastrami, turkey, bacon, Swiss and cheddar cheeses, sliced pickles, tomatoes and stone ground honey mustard on griddled ciabatta. \$13.99

Chicago French Dip - Shaved prime rib, sautéed mushrooms, crispy fried onions and spicy giardiniera on a toasted baguette. Served Au jus. \$13.99

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

Korean Beef Tacos - Marinated sirloin steak grilled and sliced in flour tortilla shells topped with purple 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 housemade BBQ sauce, applewood smoked bacon and pepperjack cheese. Served on a fresh baked Breadsmith asiago bun. \$13.99

The Hot Mess - Fresh Mert's ground chuck, 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

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.*

***GF - Denotes Gluten-Free**

***Water service upon request**