

## **Dinner Menu**

### **Soup**

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

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

### **Appetizers**

**BLT Stacks-Pancetta, arugula, pesto aioli, fried green tomatoes, and fresh mozzarella on herbed focaccia bread. \$12.99**

**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**

**Brie in Puff Pastry-Imported brie cheese wrapped in puff pastry and baked. Served with Vidalia onion fig relish, fresh sliced green apples and crackers. \$13.99**

**Charcuterie-Our daily selection of quality meats, cheeses, jam and mustard, served with Breadsmith baguette and assorted crackers. \$18.99**

### **Salads**

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

**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**

**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**

## **Entrée's**

**Eggplant Parmesan-** Parmesan breaded eggplant, homemade marinara, mozzarella and fresh herbs over linguini. **\$17.99**

**Miso Salmon-** Pan seared Scottish salmon glazed with white miso honey butter and garnished with toasted sesame seeds. Served with fried rice and Asian vegetables. **\$23.99**

**Walleye Francaise-** Fresh walleye filet lightly battered and baked with a sundried tomato-shallot-thyme butter. 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 Caprese Pasta-** Pan seared jumbo shrimp, heirloom cherry tomatoes, arugula and fresh mozzarella tossed with tri-colored fettuccini in pesto cream sauce. **\$19.99**

**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**

**Pork Ribeye-Boneless pork chop dusted with sweet and smoky seasonings, grilled and topped with mango agave glaze. Served with whipped potatoes and Chef's vegetables. \$19.99**

**Blackened Beef Tip Pasta-Blackened tenderloin beef tips sautéed with peppers, mushrooms and onions in blue cheese cream sauce tossed with tri-color bow tie pasta. \$22.99**

**New York Strip-Hand-cut choice striploin grilled and topped with tree nut chimichurri and veal demi-glace. 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. \$24.99**

**Chicken Roulade Marsala Pasta-Bacon, Gorgonzola, caramelized onions and pesto in a chicken breast, baked, sliced and served over linguini tossed with mushroom marsala. \$18.99**

**Tuscan Grilled Chicken-Marinaded 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 shaved cabbag, sliced avocado and cilantro lime sriracha aioli. **\$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 available upon request.

### **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**  
**Seasonal 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.***

***\*All parties 8 or larger will have 20% gratuity added for your convenience.***