

Lunch 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. \$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- 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

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. **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**

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. **\$14.99**

Lunch Plates

Fish and Chips- Beer battered Atlantic cod, vegetables, steak fries and tartar 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 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**

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

Sandwiches

Fried Green Tomato Sandwich- Fried green tomatoes, avocado, fried egg, arugula and pimento cheese spread on a toasted asiago bun. **\$11.99**

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**

Chicken Arugula Wrap- Fried chicken, arugula, strawberries, candied pecans, goat cheese, and raspberry vinaigrette 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**

Turkey Brie Melt-Shaved turkey, melted brie cheese, bacon, Vidalia fig relish, sliced green apples and pesto aioli open faced on grilled herb focaccia. **\$12.99**

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

Pastrami Sandwich-Shaved pastrami, pickle slices, sauerkraut, shredded Swiss cheese, 1000 Island dressing and crispy fried onions on a toasted pretzel bun. **\$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 aioli. **\$11.99**

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**

Gus Burger–Grilled ground chuck topped with a fried egg, bacon, caramelized onions, and cheddar cheese on an Asiago bun. **\$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

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.**

***18% gratuity will be added to all parties of 8 or more for your convenience**