

# savor

## the day

### Openers

#### Lettuce Wrap

*Bibb lettuce cup with fresh shiitake mushrooms, water chestnuts and scallions in a spicy ginger and soy sauce. 8*  
*Add grilled chicken breast. 11*

#### Spinach Artichoke Dip

*Creamy spinach and artichoke dip topped with parmesan cheese. Served with toasted baguette and warm tortilla chips. 10*

#### Quesadilla

*Tortilla topped with sautéed tri-colored peppers and onions, cheddar and pepper jack cheese. Served with salsa, sour cream and guacamole. 9*  
*Add grilled chicken 10*  
*\*Add grilled steak 12*

#### Hummus

*Served with pita bread, cucumbers and Kalamata olives. 8*

#### Chargrilled Steak Bites

*\*Served with wild mushrooms, charred asparagus, bleu cheese and zip sauce. 12.00*

#### Seasonal Soup Cup 5 Bowl 7

#### Baked French Onion Soup

*Caramelized onions, rich beef stock, Swiss & provolone cheese 8*

### The Greener Side

*Select the protein to finish off your salad*

#### Choice of Proteins

*Grilled Chicken Breast 3*  
*\*Beef Tenderloin 7*  
*\*Grilled Ahi Tuna 6*  
*\*Grilled Salmon 5*

#### Caesar

*Romaine lettuce tossed with shaved parmesan cheese, garlic croutons and creamy Caesar dressing. 10*

#### 21.1.11 House Salad

*Mixed baby greens, Traverse City dried cherries, sliced apples, strawberries, Gorgonzola cheese, candied pecans & cinnamon raisin bread croutons. Served with Cherry Maple Vinaigrette Dressing. 13*

#### Southwest Chopped Salad

*Chopped romaine lettuce, sweet corn, roasted red peppers, fried garbanzo beans, tortilla chips, and white cheddar cheese. Served with Chipotle Ranch Dressing. 13*

#### Buffalo Wedge

*Crisp iceberg lettuce, apple smoked bacon, grape tomatoes, gorgonzola bleu cheese dressing and red-hot honey sauce. 13*

### Flatbreads

*Gluten friendly flatbread available upon request.*

#### Steak & Potato

*\*Grilled beef tenderloin, roasted fingerling potatoes, gorgonzola & mozzarella cheeses with balsamic marinara. 12*

#### Grilled Veggie

*White bean-garlic hummus, asparagus, red peppers, red onions, Feta cheese and sun dried tomatoes. 9*

#### Margarita Pizza

*Grilled flatbread topped with fresh mozzarella cheese, sliced Roma tomatoes, fresh basil & olive oil. 9*

A service charge of 18% will be added to parties of six or more. There will be a \$5.00 charge for split entrees

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet please be aware that they may be prepared in an environment where gluten is present.

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### Great Burgers & Sandwiches

Served with bread & butter pickles and choice of house made potato chips or fresh fruit cup.

Add sautéed mushrooms, caramelized onions, bacon, avocado. .5 each

Sub French fries or sweet potato fries 2

Sub side salad or onion rings 3

#### The Classic

\*Grilled Angus burger, lettuce, tomato, red onion choice of cheese on a toasted brioche bun. 12

#### Signature Spicy Craft-Cheeseburger

\*Craft beer-cheese sauce, fresh sliced jalapenos, chipotle mayo, lettuce, tomato and guacamole. 12

#### Cuban Burger

\*Grilled Angus burger, house pulled pork, capicola ham, Gruyere cheese, dill pickles, spicy mustard on a Brioche bun. 12

#### Spicy Black Bean Burger

With chipotle mayo, Monterey jack & cheddar cheese, balsamic glazed onions and avocado on a Brioche bun. 13

#### Michigan Wrap

Grilled chicken breast, bleu cheese, candied walnuts, dried cherries, baby greens, red onions and raspberry vinaigrette in a whole grain tortilla. 12

#### Frankenmuth Ham & Pretzel BLT

Capicola ham, black pepper bacon, lettuce, tomatoes, jalapenos honey mustard mayo on a pretzel bun. 11

#### Pub Meatloaf

Beef and pork meatloaf with buttermilk mashed potatoes, wild mushroom demi, grilled Texas toast and crispy onion straws. 11

#### Beer Battered Perch Sandwich

Craft beer battered Michigan lake perch, mustard remoulade, shredded lettuce, dill pickles on a grilled hoagie roll. 13

#### Chicken Apple Sandwich

Grilled apple cider marinated chicken breast, apple smoked bacon, Granny Smith apples, baby spinach, manchego cheese, apple horseradish aioli on a grilled ciabatta roll. 12

### Side Plates

French Fries 4

Sweet Potato Fries 5

Fruit Cup 4

Onion Rings 6

Side Salad 4

Side Caesar 5

### Great Finishes

#### Moose Track Ice Cream

House made cashew brittle, caramel chocolate popcorn and chocolate drizzle. 6

#### S'mores Pizza

Pizza crust Nutella, graham cracker crumbs, marshmallows with chocolate and caramel sauce. 6

#### Michigan Roasted Apple Crisp

Oatmeal crumble, cinnamon ice cream with a caramel apple drizzle. 6

#### Michigan Cherry Upside Down Cake

Yellow cake baked atop of fresh Michigan cherries, toasted pecans, with a sweet brown sugar glaze. 6

#### Sanders Cream Puff

House made cream puff served with vanilla ice cream, Sanders hot fudge and whipped cream. 7

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