



May 15<sup>th</sup> to 20<sup>th</sup>, 2017

## WEEKLY DINING FEATURES

Monday through Thursday, 11am to 10pm  
Friday and Saturday, 11am to 4pm

### SESAME TEMPURA GREEN BEANS

fresh cut green beans battered in michigan beer tempura, fried and served with soy dipping sauce —6.

### ROASTED ASPARAGUS SPRING SALAD

spring salad mix tossed with dijon vinaigrette, topped with roasted asparagus, tomato, red onion, and asiago cheese, served with house dinner roll and butter —8.

*ADD grilled, crispy or blackened chicken breast —3.5*

*ADD grilled or blackened shrimp —5.*

### GOURMET GRILLED CHEESE & HAM

rosemary butter brushed white bread, toasted and stuffed with swiss, white cheddar and monterey jack cheeses and honey smoked ham, served with your choice of house made russet potato chips or cole slaw —10.

*SUB hand cut fries, sour cream fries, house sweet potato fries, or cup of soup for —1.*

*SUB side salad or onion rings for —2.*

### MUSHROOM & ONION STUFFED BURGER

half pound ground chuck burger stuffed with caramelized mushrooms and onions, topped with swiss cheese, lettuce, tomato, onion, and mushroom aioli, served on grilled old fashion bun with your choice of house made russet potato chips or cole slaw —13.

*SUB hand cut fries, sour cream fries, house sweet potato fries, or cup of soup for —1.*

*SUB side salad or onion rings for —2.*

### CHICKEN STIR FRY

sliced chicken tossed with sautéed red and green bell peppers, onion, carrots, and baby corn in soy-garlic-ginger sauce, served over rice —10.

*ADD side house, caesar or spinach salad for —3.5    ADD cup of soup for —2.*

Fridays & Saturdays—4p to 10p  
HOUSE ROASTED PRIME RIB  
Available in 10oz & 16oz cuts