

# rel • ish

dinner

## introduction

### SOURDOUGH BITES

House-made fried sourdough, tossed with garlic confit, oregano & parmesan cheese. Served with a Michigan craft beer cheese sauce

8

### CALAMARI

Flash fried & tossed in Bowers Harbor white wine, lemon, butter & capers

11

### DUCK FAT FRIES

Thick-cut potato wedges, tossed in duck fat, sprinkled with black truffle salt, parsley and served with garlic aioli

8

### SHRIMP BASQUAISE

Sautéed gulf shrimp with Italian plum tomatoes, bell peppers, garlic and onions with goat cheese and served with French baguettes

11

### CHARCUTERIE BOARD

A variety of imported cured meats & cheeses, grilled artichokes, stone ground mustard & toasted French baguettes

15

### PEACH BBQ CHICKEN FLATBREAD PIZZA

Otto Farm grilled chicken with a rosemary crust, house made peach bbq sauce, sharp cheddar & spicy greens

11

## greens

### <sup>VG GF</sup> GRILLED HALLOUMI & TOMATO SALAD

A mix of Romaine & Kale, sliced beets, cucumbers, garbanzo beans, Kalamata olives, pepperoncini, grilled halloumi cheese & cherry tomatoes, served with our house-made creamy Greek Vinaigrette

12

### <sup>VG GF</sup> rel • ish SUMMER SALAD

Crisp Boston bibb lettuce, grapefruit avocado, poppy seed dressing & slivered almonds

13

### CLASSIC CAESAR

Torn leaves of Romaine lettuce, shaved parmesan cheese & ciabatta croutons, tossed in our house-made Caesar dressing

9

Add protein to any of the above salads  
Chicken 4 Steak 5 Salmon 6

### MICHIGAN APPLE CHERRY CHICKEN SALAD

A blend of lettuces with grilled Otto Farm chicken breast, sliced Granny & Gala apples, Michigan sun-dried cherries, glazed walnuts, shaved gouda served with an Apple Balsamic Vinaigrette

13

### \* <sup>GF</sup> GRILLED STEAK SALAD

8 oz. sirloin steak grilled to order, served on a bed of seasonal greens, grilled sweet corn, roasted red & poblano peppers, grilled cherry tomatoes, queso blanco, pickled onions, & house made creamy avocado dressing

16

### SOUP

Cup 3 Bowl 5

## entrees

### \* NEW YORK STRIP

Center cut 14oz. NY strip served with smashed potatoes & sautéed broccolini

27

### \* <sup>GF</sup> APPLE BALSAMIC PORK CHOP

A 14oz. marinated porterhouse chop, served over sautéed fingerling potatoes, wilted spinach topped with apple chutney

21

### \* CHAR-GRILLED FILET

Char-grilled 8oz. Filet, charred broccolini, truffled duck fat fingerling potatoes, red wine sauce, garnished with carrot straws

28

### SCALLOP FETTUCCHINI

Sea scallops, house made fettuccini, roasted red pepper, saffron cream sauce, fried spring asparagus

20

### HERB PANKO CRUSTED LAKE SUPERIOR WHITEFISH

Lemon aioli, roasted summer corn & bacon succotash with fried buttermilk grits

21

### \* <sup>GF VG</sup> SMOKED SWEET POTATO

Charred brussels, red onion, butter-seared cauliflower, fried egg, goat cheese, balsamic vinegar & micro greens

16

### <sup>GF</sup> GRILLED ATLANTIC SALMON

Wild caught 8oz. Atlantic Salmon char-grilled & finished with a Michigan whiskey maple glaze. Served with sun-dried tomato & leek risotto & broccolini

22

### <sup>GF</sup> rel • ish BBQ RIBS

Bourbon & stout glazed ribs, fried green tomatoes, watermelon & feta salad with balsamic, mint, arugula & basil

17

### MEATLOAF

Ground beef, pork, pancetta, parmesan cheese & fresh herbs. Topped with a demi-glace & served with smashed potatoes & broccolini

17

### <sup>GF</sup> FREE RANGE ROASTED CHICKEN

Otto farms chicken, vidalia onion, baby carrots, spinach, Bowers Harbor white wine demi sauce

19

## a la carte sides

Sautéed fingerling potatoes, Sun-dried tomato & leek risotto, Smashed Potatoes, Asparagus, Broccolini

4 each

your choice of one

<sup>GF</sup> - Gluten Free <sup>VG</sup> - Vegetarian

NOTICE: \*Can be cooked to order or served under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Y206



Symbol indicates menu item is gluten free