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dinner

starters

^{VG} SOURDOUGH BITES
Fried sour dough, garlic confit, oregano, parmesan
cheese & Michigan cinder cheese sauce
10

CALAMARI
Flash fried & served w/ chipotle aioli
13

DUCK FRIES
Crispy wedges, duck fat, black truffle salt,
parsley & roasted garlic aioli
10

CHICKEN WINGS
Buffalo, BBQ, Cajun BBQ, Asian Zing, Garlic Parmesan
Served w/ ranch
12

CHICKEN FINGERS
Golden brown chicken tenders
Served w/ shoestring fries
10

salad

* COBB SALAD
Romaine topped w/ diced chicken, applewood smoked
bacon, bleu cheese, shredded cheddar cheese & tomato
13

* CARAMELIZED SALMON SALAD
Mixed greens tossed w/ raspberry vinaigrette. Topped w/
crumbled goat cheese, red onion, pecans, grape
tomatoes & caramelized salmon
14

* CHICKEN CAESAR SALAD
Grilled chicken, romaine hearts tossed w/house made
dressing, shaved parmesan & focaccia croutons
14

sandwiches

* CHEESEBURGER
1/2lb. angus beef, lettuce, tomato, onion
& American cheese
14
Add on: bacon 3
caramelized onions, fried egg, sauteed mushrooms
2

FISH SANDWICH
Fried Alaskan whitefish, shredded lettuce, tomato
& roasted garlic aioli on a toasted roll
11

* SWISS MUSHROOM BURGER
Two patties smothered in mushrooms & Swiss cheese
w/ lettuce & roasted garlic aioli on a potato bun
15

PO BOY
Choice of shrimp or catfish, shredded lettuce, tomato &
spicy Cajun remoulade on a toasted roll
15

* CHICKEN SANDWICH
Crispy or grilled chicken w/ roasted garlic aioli, lettuce,
tomato on a butter toasted potato bun
12

entrees

^{GF} * NEW YORK STRIP
USDA prime Nebraska beef at its finest. Served w/ duck
fat potatoes & asparagus
34

CAJUN PASTA
Andouille sausage, shrimp & chicken w/ peppers & onions
in a rich Cajun cream sauce over tri-color tortellini
22

SALMON
Seared w/ salsa cruda & served over garlic mashed
potatoes & asparagus
25

FISH & CHIPS
Atlantic cod, Michigan beer batter, shoestring fries,
crunchy coleslaw & house made tartar sauce
2 piece 14 3 piece 17

* CHICKEN BATON ROUGE
Sauteed chicken topped w/ parmesan cream & garnished
w/ shrimp & pecans. Served w/ Chefs choice of sides
24

BRAISED SHORT RIBS
Slowly braised w/ red wine & veal stock. Served w/
potatoes & carrots
35

* STEAK & SHRIMP
Petite blackened sirloin w/ fried large Gulf coast shrimp,
mashed potatoes & buttered broccoli
23

CAJUN CATFISH PLATTER
Spicy cornmeal breaded sweet catfish, macaroni &
cheese, & collard greens
18

SPAGHETTI & MEATBALLS
House made sauce & meatballs
16

GRILLED PORK CHOPS
Center cut chops grilled. Served w/ greens
& mashed potatoes
1 piece 15 2 piece 19

desserts

KEY LIME PIE
7

CHEESECAKE
Raspberry or chocolate sauce
7

CHOCOLATE CHUNK COOKIE ALA MODE
House made rich chocolate chunk cookies served warm
w/ a scoop of vanilla bean ice cream
6

PEACH COBLER
Caramelized peaches under a crumb topping w/
salted caramel ice cream
7

GF - Gluten Free VG - 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