

APPETIZERS

BRIE APPLE HONEY BAGUETTE 8

Three pieces of grilled baguette bread with; apple butter, baked Reny Picot double crème Brie cheese, apples, candied pecans, drizzled with honey.

CRISPY AVOCADO WEDGES 9

Panko encrusted, deep fried avocado wedges, served with a house made chipotle dipping sauce.

CRISPY CALAMARI 11/14

Golden brown, lightly breaded calamari served with trio sauces of; general TSO, marinara & sweet chili.



NEXT TO ITEM INDICATES GLUTEN FREE

SOUPS

**SOUP DU JOUR OR
BAKED FRENCH ONION SOUP**

CUP 4

BOWL 6

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 FOOD BORNE ILLNESS.

BAR BITES

All Bar Bites include one *side choice*.

ROASTED TURKEY SLIDERS 10

Two sliders with Michigan roasted turkey breast; house made fennel onion marmalade & Reny Picot double crème Brie cheese on Brioche.

PRIME RIB SANDWICH 15

Eight ounce shaved prime rib, griddled seared then stacked in a Hoagie bun with smoked Cheddar cheese & fried hay stack onions. Served with au jus & creamy horseradish sauce.

GLCC SANDWICHES 13

Grilled all natural chicken or certified Black Angus burger with a blend of short rib, brisket & chuck, topped with lettuce, tomato & onion and accompanied with French fries. Customize with bacon, mushrooms, pickles, olives and your choice of cheese.

Add Maytag, Imperial Gouda or Reny Picot double crème Brie cheese 1.00

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH RELATED DIETARY RESTRICTIONS WE ARE HAPPY TO DISCUSS & ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



SALADS

CHOP HOUSE SALAD 9/11

Mixed greens, Iceberg & Romaine with heart of palm, mushrooms, bacon, Bleu cheese crumbles red onions, egg & garnished fried onions.

EGG PLANT CAPRESE 9/13

🚢 Grilled thick cut eggplant, Heirloom tomatoes, fresh mozzarella cheese & basil, drizzled with balsamic syrup & extra virgin olive oil.

CAESAR SALAD 7/10

Romaine lettuce, lightly tossed with house-made Caesar dressing, served with croutons and Parmesan cheese.

🚢 SIGNATURE SALAD 4/8

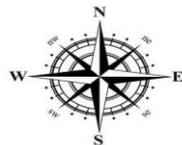
Mixed greens, Iceberg & Romaine with apples, pears, candied pecans, Goat cheese & red peppers accompanied with Fuji Apple Vinaigrette.

ADD PROTEIN

Four grilled shrimp 6
Grilled six ounce chicken 4
Grilled petite salmon four ounces 8

SALADS ARE AVAILABLE PRE-DRESSED WITH YOUR CHOICE OF:

Bleu Cheese Vinaigrette
Balsamic Vinaigrette
Raspberry Vinaigrette
Creamy Bleu Cheese
Ranch
Olive Oil & Red Wine Vinegar
Caesar
Thousand Islands
French
Fuji Apple Vinaigrette



BOAT BAR ENTREES & PETITES

🚢 WHITEFISH 22

Fresh Whitefish, pan fried golden brown, crowned with lemon caper butter sauce.

PANKO CRUSTED CHICKEN 16/20

Panko crusted chicken breast pan seared & crowned with basil pesto cream

🚢 SOUTHERN SHRIMP & GRITS 21

Five fresh shrimp served with stone ground grits with bacon in a Southern style sauce of garlic, red pepper & green onions.

🚢 BABY BACK RIBS 17/26

St. Louis ribs dry rubbed & braised for four hours in a BBQ au jus, glazed in sweet & tangy BBQ sauce.

GARDEN VEGETABLE CHEESE RAVIOLI 16

Six ravioli stuffed with Ricotta, Asiago & Parmesan cheese, tossed with; garbanzo beans, plum tomatoes, garlic, spinach, summer squash, Thyme & Extra Virgin Olive Oil.

ADD PROTEIN:

Four grilled shrimp 6
Grilled six ounce chicken 4
Grilled petite salmon four ounces 8

🚢 MAPLE MUSTARD SALMON 18/26

Fresh cut Norwegian salmon grilled and crowned with maple mustard sauce.

PEPPERCORN TENDERLOIN 32

Grilled eight ounce hand cut filet, lightly encrusted in peppercorns, crowned with cinnamon apple red wine reduction & garnished with fried onions.

🚢 LAMB LOIN 30

Grilled eight ounce marinated lamb loin, set atop butternut squash risotto & 25 year old fig balsamic.

ALL ENTRÉE ORDERS INCLUDE A CHOICE OF TWO SIDES:

Signature salad, soup, whipped potatoes, baked potato, Imperial Gouda cheese whipped potatoes, French fries, waffle cut fries, sweet potato fries, steamed broccoli, fried rice with; carrots, peas, onions, white rice & soy sauce, fruit cup or butternut squash risotto.