

PLATES TO SHARE

*CHILI THAI TUNA 15 (gf)

Four ounces of sushi grade tuna, blackened to rare and served over Thai style coleslaw.

FETA CHEESE TORTE 15

Feta layered with pesto, sun-dried tomatoes and herbed cream cheese. Served with Naan bread and crackers.

BREAD BASKET 7

Includes a baguette, two rolls and butter.

SMOKED SALMON DIP 9

In house smoked Salmon, mixed with a cream cheese blend and served with crackers.

CRAB CAKES 13

In house smoked crab cakes, served with a Chili Lime Aioli.

TEXAS CAVIAR 8 (gf)

Marinated beans and vegetable dip, served with corn chips. Renee's favorite.

SANDWICHES

Served with your choice of a side. *You may substitute any bun with extra lettuce to make it gluten free (gf).*

*DOGG BURGER 13 (gf w/o bun)

Eight ounce burger served with tomato, lettuce and onion, on a brioche bun with your choice of Cheddar, American, Pepper Jack or Swiss cheese.

*POPPER BURGER 14 (gf w/o bun)

Comes with tomato, lettuce and onion served on a brioche bun with house blend of cream cheese and Cheddar, baked on the burger with jalapeños.

*WALLEYE SANDWICH 17

Five ounces of Panko Pecan Walleye served on a brioche bun with our smoked tomato tarter sauce, comes with lettuce, tomato and onion.

*AHI TUNA AND CRAWFISH SANDWICH 17 (gf w/o bun)

Four ounces of blackened tuna cooked medium rare with crawfish, served on a brioche bun with our house made smoked tartar sauce, lettuce, tomato and red onion.

*PULLED PORK SANDWICH 15 (gf w/o bun)

Braised tender pork with our apple BBQ sauce and Thai slaw, served on a brioche bun with Swiss cheese and sweet & hot pickle chips.

*CHICKEN CORDON BRIE 16 (gf w/o baguette)

Grilled chicken breast on a brioche bun, topped with smoked ham, melted Brie cheese and cranberry Dijon mayo.

EXTRA SIDES 5

Baked Potato, Mashed Potatoes and Gravy, Vegetable, Risotto, or Great Lakes Chips (\$2.00) bag

Because we make most of our food from scratch, we can not completely prevent cross-contaminations of food allergens. Please notify us before ordering.
*Notice: Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.

SOUP

Tomato Basil Bisque 6 (gf)



SALADS

TITANIC SALAD 10 (gf)

SINK your teeth into a fresh *ICEBERG* lettuce wedge, layered with bacon, sunflower seeds, diced tomatoes and caramelized onions.

***CAESAR 8 (gf w/o croutons)**

House made Anchovy Caesar dressing tossed with Romaine lettuce, Parmesan cheese and croutons.

SOUP AND SALAD COMBO 12 (ask server)

Half Titanic or Caesar salad with Tomato Basil Bisque.

DRESSING CHOICES:

Ranch, Blue Cheese, *Caesar, Honey Balsamic Vinaigrette, Sweet Jalapeño Vinaigrette or Oil and Vinegar.

ENTREES

***SHRIMP SAUSAGE SAUTEE 23 (gf)**

Sautéed shrimp with red pepper, onion, broccoli, cauliflower, carrots and sausage tossed with pesto and garnished with Parmesan cheese. Comes with a salad and side.

***BONELESS BEEF SHORT RIBS 25**

Eight ounces of tender braised beef short ribs simmering in its own juices. Comes with a salad and side.

***CITRUS CHILE CHICKEN 25 (gf)**

Two six ounce chicken breasts, marinated and grilled with a zesty citrus chili rub, served with a citrus butter. Comes with a salad and side.

***DUROC PORK CHOP 29 (gf)**

Michigan raised 16oz double boned grilled pork chop with a Ancho maple glaze. Served with salad and a side.

***RIBS 1/2 Rack 19 Full Rack 26 (gf)**

Slow cooked ribs with a house rub and a Cherry Bourbon Apple BBQ sauce cooked on our grill. Comes with a salad and side.

HOUSE MADE CHEESE RAVIOLI 19

Sautéed with garlic, artichoke hearts, roasted red peppers and fresh Mozzarella, tossed in browned butter with fresh Parmesan cheese. Comes with bread and a salad.

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