

Appetizers



Shrimp Cocktail.....\$14
Six jumbo shrimp served with spicy cocktail sauce

Mini Pork Shanks\$10
Spicy braised pork fore shanks with Asian slaw.

Crispy Fried Pot Stickers\$8
In a sweet chili-mango sauce

Lime Coconut Shrimp\$14
With red curry sauce

Bruschetta\$8
Marinated tomato, roasted peppers, fresh mozzarella with extra virgin olive oil and balsamic reduction on a crusty baguette

Salads

Beet, Fennel, and Citrus\$12
With Peekytoe crab and a preserved lemon dressing

Michigan Salad.....\$9
Grilled chicken with Granny Smith apples, dried Michigan cherries, candied pecans, crumbled gorgonzola and baby field greens with raspberry vinaigrette

Exotic Salad.....\$9
Tossed with chicken, baby corn, avocado, oven-dried tomatoes, toasted almonds and baby field greens in Dijon vinaigrette

With Shrimp\$11

Cobb Salad.....\$9
Crisp greens, tomato, avocado, eggs, chopped bacon, cucumber, blue cheese, pecans and diced chicken breast

Pizza Pie

Wild Mushroom Alfredo.....\$10
Alfredo sauce, a mix of wild mushrooms and four-cheese blend

Florentine\$10
Creamy Dijon sauce, spinach, artichoke hearts, tomatoes and mushrooms with four-cheese blend

Margarita\$10
Basil pesto, fresh mozzarella and Roma tomatoes

Tuscan Meat Lover.....\$12
Italian sausage, salami, cappicola, ham and bacon

Very Veggie Delight.....\$8
Fresh vegetables, marinara and provolone cheese

Four Cheese Please\$5
Asiago, Parmesan, Fontina and mozzarella

Pizza Your Way.....\$ market
You tell us and we make it for you!

Pasta

Linguini and Shrimp\$16
With creamed pesto, shrimp, diced tomatoes and cheese.

Braised Beef Ravioli \$15
With rosemary demi glaze

Spaghetti and Meatballs\$12

Shrimp and Andouille Ravioli.....\$16
With sautéed shrimp and Creole sauce

Fettuccini Alfredo.....\$12
A creamy sauce made with Asiago, Fontina and Parmesan cheeses tossed with pasta and topped with grated Romano cheese
With Chicken.....\$14 With Shrimp.....\$16



Lunch Salads

- Beet, Fennel, and Citrus**\$12
With Peekytoe crab and a preserved lemon dressing
- Michigan Salad**.....\$9
Grilled chicken with Granny Smith apples, dried Michigan cherries, candied pecans, crumbled gorgonzola and baby field greens with raspberry vinaigrette
- Exotic Salad**.....\$9
Tossed with chicken, baby corn, avocado, oven-dried tomatoes, toasted almonds and baby field greens in Dijon vinaigrette
With Shrimp\$11
- Cobb Salad**.....\$9
Crisp greens, tomato, avocado, eggs, chopped bacon, cucumber, blue cheese, pecans and diced chicken breast

Lunch Pasta

- Linguini and Shrimp**\$14
With creamed pesto, shrimp, diced tomatoes and cheese.
- Braised Beef Ravioli** \$13
With rosemary demi glaze
- Spaghetti and Meatballs**\$10
- Shrimp and Andouille Ravioli**.....\$14
With sautéed shrimp and Creole sauce
- Fettuccini Alfredo**.....\$10
A creamy sauce made with Asiago, Fontina and Parmesan cheeses tossed with pasta and topped with grated Romano cheese
With Chicken.....\$13 **With Shrimp**.....\$14

Pizza Pie

- Wild Mushroom Alfredo**.....\$10
Alfredo sauce, a mix of wild mushrooms and four-cheese blend
- Florentine**\$10
Creamy Dijon sauce, spinach, artichoke hearts, tomatoes and mushrooms with four-cheese blend
- Margarita**\$10
Basil pesto, fresh mozzarella and Roma tomatoes
- Tuscan Meat Lover**.....\$12
Italian sausage, salami, cappicola, ham and bacon
- Very Veggie Delight**.....\$8
Fresh vegetables, marinara and provolone cheese
- Four Cheese Please**\$5
Asiago, Parmesan, Fontina and mozzarella
- Pizza Your Way**.....\$ market
You tell us and we make it for you!

Deli Board

- Fresh Fruit Plate**.....\$8
Assorted fresh fruits served with a muffin and your choice of cottage cheese, chicken salad or tuna salad
- Deli Board**.....\$8
Create your own deli sandwich from the following selections of ham, turkey, roast beef, tuna salad or chicken salad. Add American, Swiss, cheddar or provolone cheese paired with white, wheat, sour dough or marbled rye bread. We serve it with your choice of homemade chips, fries, fresh side of fruit or cottage cheese.
- 1/2 Deli Board and Cup of Soup**.....\$8
- Cup of Soup du Jour**.....\$3

Lunch Entree

Add a small Caesar or house salad for \$1.50.



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Add a small Caesar or house salad for \$1.50.

Spicy Ginger Peanut Chicken Wrap \$9

Shredded chicken, spicy curried peanut sauce and tropical slaw wrapped in a flour tortilla

Fish Tacos \$12

Flaked Barramundi with marinated onions, cabbage, cilantro, avocado, Mexican crema and tomato salsa

Mediterranean Wrap \$10

Tomato tortilla, shaved lamb and beef, black olives, romaine, cucumber, feta and roasted peppers

Grilled Salmon* \$12

With gazpacho salsa

Philly Cheese Steak \$12

Sliced Angus prime rib with peppers, onions and cheese sauce.

Pulled Pork Sandwich \$9

Served with fries and slaw with your choice of sauce - BBQ, Buffalo, Hot, Chili-Mango
Chef recommends black pepper vinegar!

BBQ Chicken Quesadilla \$9

Drizzled with spicy Mexican crema; served with tomato salsa

Clubhouse Burger *..... \$9

Traditional ground sirloin - have it your way with your choice of toppings;
served with your choice of fries, cottage cheese, homemade chips or fruit.

Nachos \$9

Shredded beef, pork or chicken with all of the trimmings

Pot Stickers\$8

Steamed and seared with chili-mango sauce and tropical slaw

Stromboli \$10

Italian sausage and pepperoni on a hoagie roll with marinara and four-cheese blend

Grilled Pork Tenderloin*\$9

Hand-pounded pork tenderloin with lettuce, tomato, and onion on a Kaiser roll;
served with your choice of fries, cottage cheese, homemade chips or fruit.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

18% Gratuity and 7% Sales Tax

Dinner Entrée

All entrée items includes choice of soup or house salad. Add a Caesar salad or fresh fruit for \$1.95



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All entrée items includes choice of soup or house salad. Add a Caesar salad or fresh fruit for \$1.95

Poultry Entrées

BBQ Boneless Chicken Thighs \$14

With cherry chipotle BBQ sauce, mashed potatoes and grilled summer vegetables

Game Hen \$18

Oven-roasted and served with roasted root vegetables and pan sauce

Crispy Orange Duck \$20

Crisp-fried duck breast with spicy orange sauce, steamed rice and warm tropical slaw

Seafood Entrées

Diver Scallops \$28

With champagne and vanilla bean butter and tri-color orzo

Barramundi \$22

With preserved lemons, blistered tomatoes and fennel over wilted greens

Butter Braised Scottish Salmon \$20

With a pinot noir reduction and root vegetables

Meat Entrées

Pork Chop* \$20

Dry-aged Heritage pork chop with brandied apples, goat cheese and roasted root vegetables

Porterhouse * \$35

Twenty-ounce steak with maitre d' butter and baked potato

Black Angus Filet of Beef *.....6oz \$268oz \$27

Creekstone Family Farms Premium Award Winning Black Angus served with sautéed mushrooms, asparagus and demi.

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