

COME JOIN US ON
OUR TIGER TRIP!!!!

WEDNESDAY, JULY
20TH

Appetizers

Coconut Shrimp \$8
Lobster Potato Pierogies \$7
Shrimptini Cocktail \$10
Escargot Champignon \$9
Calamari Steak Siciliano \$8
Artichoke and Spinach Dip \$8
Taste of Filippa’s \$19
Coconut Shrimp, Sesame Chicken Strips, Baby Back Ribs, Salmon Cake, Crab Cake and Lobster Potato Pierogies

Entrees

(All Entrees, except Pasta dishes, come with choice of potato, rice pilaf, or vegetable du jour).
(Soup du jour, Michigan salad, or Cole slaw)

Our Famous Award Winning Baby Back Ribs- Half Slab/Full Slab \$17/\$23

Pork Chops-Breaded served with Spiced Apples \$17

Chicken Saltimbocca Caprese- Prosciutto ham, tomato wine demi glaze, pesto, fresh mozzarella, cheese tortellini pasta \$18

Chicken Baci-Italian seasoned, breaded chicken breast with a 4 cheese pasta purses, asiago alfredo, sun dried tomatoes and fresh spinach \$17

Fresh Fish and Seafood

^^**Fish and Chips-**Broiled, Deep-Fried or Brown Bagged \$17

Frog Legs-Flour dusted and flash fried \$17

^^**Shrimp Platter-**Beer Battered, coconut, or Scampi \$17

Yellow Lake Perch- Deep Fried or Sautéed \$21

Saffron Salmon \$20

Pan seared, sherry lobster jus, rice, organic spinach, garnished with Maine lobster

Herb Scallops-Herb grilled, sautéed spinach, garlic compound butter \$25

Mediterrean Pasta- Kalamata olives, sundried tomatoes, spinach, artichoke hearts, pesto infused Olive Oil, toasted pine nuts, Imported feta, Angel hair pasta \$17

^^**Mixed Grill St. Norman-**All Natural beef tenderloin topped with bleu cheese, fresh sea scallops, and chive duchess potatoes \$25

^^**Broiled Lobster Tail (2tail/4tail) \$33/\$50**

Steaks

Copenhagen style, Oscar style with Béarnaise, or Mushroom Bourguignon “your” Steak for only \$4

^^ **All Natural Filet Mignon 6oz \$25**

With button mushrooms

^^**16oz Bone In Filet \$35**

With button mushrooms

^^**24oz Bone In Ribeye \$36**

With sautéed mushrooms and onions.

^^**Prime Rib 9oz/12oz/16oz \$21/\$25/\$30**

^^**Ultimate Surf-n-Turf \$50**

6oz Filet with 2 Lobster Tails

(^^These dishes can be prepared gluten free. Ask your server for details^^)

Enhance Any Entrée with the following:

^^One Lobster Tail \$13 ^^ Four Shrimp (Beer Battered, Scampi or Coconut) \$5 Frog Legs \$6 Ribs \$8

Premium Ala Carte Entrée Sides:

Loaded or Twice Baked Potato \$3 Chive Duchess Potatoes \$3 Sweet Potato Nuggets \$3 Potato Pancakes \$3 Asparagus \$4

Soups / Salads / Sandwiches

New England Clam Chowder \$5

French Onion Soup \$5

Caesar Salad

Romaine lettuce, Croutons, homemade garlic Caesar dressing \$10

Michigan Salad

Mixed greens, sun dried cherries and apricots, bleu cheese, red onion, cherry tomatoes, raspberry vinaigrette dressing \$10

8oz Chop House Steak Burger

Selected seasonings, hand formed, lettuce, tomato, Corn Kaiser \$10

Ultimate Chicken Sandwich

Deep fried chicken breast, lettuce, tomato, bacon & mayonnaise ragout \$9

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of food borne illness

An 18% gratuity will be added to all groups of 7 or more. This gratuity will increase to 20% if you require separate checks.

White Wines

		<u>6oz Gl</u>	<u>Retail Bottle</u>
<u>Riesling</u>			
101	Chateau Grand Traverse, Semi-Dry Riesling, Mi	8.5	11
102	Chateau Grand Traverse “Late Harvest” Mi – Ripe apricot and peach flavors	9.5	13
104	Black Star Farms Arcturas, MI – Ripe, peach & honeysuckle are balanced with refreshing acidity.	10	15
<u>Sauvignon Blanc</u>			
111	Simi, Sonoma- Tropical & rich, crisp acidity	8	12
112	Rock Rabbit, Central Coast – Hints of sweet pink grapefruit, lemon blossom and fig	9	12
113	Nobilo, New Zealand- This Private Bin reflects a generously flavored, approachable wine style	10	14
<u>Pinot Grigio</u>			
119	Torre Di Luna, Italy – Delicate aromas with hints of pear, floral. Dry and full bodied	9	11
120	Cline, Sonoma- Refreshing and approachable. Flavors of Peach and Apples	10	12
121	Black Star Farms Arcturus, Mi- Crisp and Refreshing (New 2010)	10	14
<u>Chardonnay</u>			
131	LaTerre, Ca- Delicious well balanced Chardonnay	8	10
132	Hess Select, Monterey – Rich and multi-layered, with a mix of spicy fig and toasted almond	8.5	11
133	Black Star Farms Arcturus, Mi—Sur Lie, A Fresh Un-Oaked Chardonnay (New 2010)	10	14
<u>Other Whites</u>			
140	White Zinfandel La Terre, Cal.. – Delicate pink hue, with fresh strawberry and raspberry aromas	8	10
141	Sangria, Spain- Served chilled over ice, with fruit	6.75	10
142	Moscato d’ Asti, Batasiolo, Italy-Sweet soft flavor, Full, lingering	9	15
143	Kendal Jackson Summation, California- Refreshing white blend with food or simply sipping	9	15
145	Ice Wine-Nonnenkeller, Riesling, Germany		20
146	Ice Wine -Acapella, Riesling, Old Mission Peninsula, MI		76

We now feature our bottled wines at retail prices, instead of traditional restaurant mark-ups!! You may purchase them to take home or enjoy here for a \$10 Corkage fee!

Red Wines

<u>Pinot Noir</u>			
202	Mark West, Central Coast- Aromas of wild berry and raspberry jammy fruit	9	11
203	Martin Ray, Santa Barbara – 100% Pinot Noir. Great depth, complexity, and elegance	11	17
204	Carmel Road, Monterey- Rich and concentrated with a silky texture		25
<u>Merlot</u>			
211	Blackstone, CA – Earthy aromas of black cherry and cedar	9	10
210	Red Diamond, Washington – Jammy and juicy, blackberry cobbler and spice	8.5	11
212	Columbia Crest Grand Estate, WA – Cranberry, red cherry. Fresh and well balanced	9	12
<u>Shiraz/Syrah</u>			
223	Bogle Petite Syrah, CA- Black fruit and spice, adding layers of complexity	8.5	11
222	Penfolds Hyland, Australia- Dark stone fruits, lively red plum & blackberry	9	14
<u>Interesting Reds</u>			
255	Peter Lehmann “Layers”, Barossa- A Beautiful Blend! With aromas of Black Cherry and Dark Plum	10	15
243	Dornfelder Red Wine, Germany- Sweet & Luscious, served chilled	8.5	12
244	Bogle Old Vine Zinfandel, CA- Rich, concentrated fruit with vanilla & oak	8.5	11
254	Malbec, Tierra Secreta, Mendoza, Argentina- Ripe, dark cherries & blueberries, with peppery spice	9	12
253	Ruffino Aziano Chianti Classico– Aromas of black fruits, violet and Brazil nut	10	15
<u>Cabernet Sauvignon</u>			
260	Louis M Martini, Sonoma – Black cherry, currant, and spice	8.5	12
261	Bogle, California- Cherry, vivid plum, with spice fruit	9	12
262	Silver Palm, North Coast, CA – An extraordinary cabernet	10	15
263	Groth, Oakville, Napa-		40
271	Silver Oak, Alexander Valley, Cabernet Sauvignon		65

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Craft & Micro Brews

- (1) **Sam Adams Summer**, Boston- Refreshing crisp and tangy ale, slightly spicy. ABV 5%.....\$6.30.
Pair with beef, sandwiches, and lighter summer dishes.
- (2)**Crooked Tree I.P.A. Dark horse**,MI – Dry hopped, Aroma’s of pine and citrus. Hints of grapefruit with a dry crisp and clean finish. ABV 6.0%\$7.00.
Pairs well with Cajun, Beef, Pasta creams and BBQ.
- (3) **Final Absolution**, MI. Dragonsmead Brewery- light golden color, easy drinking with light hops ABV 10.5% ...\$7.00.
Pair with cream sauces, fish, or chicken.
- (4)**Erik The Red**- Dragonsmead, MI- Irish style Amber beer. Melanoidin malt and Chinook hops for a bold taste and light spicy finish. ABV 5.0% ...\$6.50.
Pair with steak, ribs, seafood and rich cream sauce dishes
- (5) **D.B. Scotch Ale**, Founders Brewery, MI.- 7 imported malts, hints of smoke & peat, with a malty richness. A.B.V. 8.5% ...\$7.00.
Pairs well with beef, BBQ, Cajun dishes.