

****Join Filippas New Text Club For Great Lunch Deals!****
Just type in 411669 then “Lunchclub”

Entrée Salads

Buffalo Chicken Salad \$10
Deep fried chicken strips, mixed greens, toasted pecans, red onions, tomatoes, bleu cheese crumbles, raspberry vinaigrette dressing

Stella Apple Walnut \$10
Baby lettuce, radicchio, Belgian endive, arugula, toasted walnuts, sliced apples, stella gorgonzola cheese, beets, golden raisins with pear gorgonzola dressing

Filippa’s Michigan* \$10
Mixed greens, sun dried cherries and apricots, crumbled bleu cheese, red onion, cherry tomatoes, and raspberry vinaigrette dressing

Classic Caesar* \$10
Crisp romaine, croutons, parmesan cheese, and our house made dressing

**** Add Chicken, Salmon, or Shrimp to any salad for \$2.00 ***

Sandwiches

All sandwiches are served with Filippa’s gourmet wavy chips.
To substitute fries please add \$1.00.

Open Face Reuben \$8
Corned Beef stacked high, sauerkraut, swiss, Grilled marble rye.

8oz Chop House Steak Burger \$9
Selected Seasonings, hand formed, lettuce, tomatoes, Corn Kaiser

Pretzel Turkey Melt \$8
Turkey, bacon, swiss cheese, tomato, dijon mustard on a pretzel roll

The Godmother \$9
Salami, Capacola ham, Ham, lettuce, tomatoes, pickled grilled peppers, garlic, herbs, smoked mozzarella on asiago ciabatta

Smoky Chicken Club \$9
Breaded chicken breast, smoked mozzarella, bacon, lettuce, tomato, cajun mayo on an onion roll

Russian Turkey Club \$9
Roasted turkey breast, Russian slaw, swiss, baby mixed greens, red onion, bacon on European flatbread

Prime Dip \$9
Slow Roasted Prime Rib, sliced thin, on a sub bun with au jus
(Add sautéed onions, mushrooms, or cheese for \$.50 each)

Tuna Salad Sandwich \$8
Albacore tuna, lettuce, tomato, havarti dill cheese

Half sandwich & cup of soup du jour \$8
Choose any underlined sandwich

Soups

Soup Du Jour..... \$3.49/\$3.99
New England Clam Chowder..... \$3.99/ \$4.99
French Onion..... \$3.99/ \$4.99
Gazpacho.....\$4.99

\$5 Chop House Burger

BBq Combo

Ribs, Chicken, Cottage fries...\$8

Sea Bass

Pan seared, Asian ginger glaze, vegetable stir fry ragout, rice pilaf...\$13

Tapas “Small Plates”

Dill Pickle Salad \$9

Organic water cress, grilled romaine heart, beer battered pickles, buttermilk ranch

Bacon Wrapped Pork Filet \$8

Cinnamon chipotle Rub, Asian slaw

Country Smoke House Kielbasa \$7

Braised red cabbage

Arancini Riceballs \$6

House made Marinara Sauce

Pasta Bolognese \$8

Meats sauce, Family style Italian sausage

Fried Brussel Sprouts \$5

Thyme, oregano, lemon, pinenuts, asiago cheese

Green Lip Mussels \$8

White wine, garlic, roma tomatoes, Italian flat leaf parsley over linguini

Cajun Beef Tips \$9

Jerk seasoned, Jamaican relish, with rice pilaf

Apple Beet Salad \$7

Pecans, apples, beets, spinach, feta cheese

Farro Salad \$7

Barley, Spinach, sweet potato, hazelnuts, fresh mozzarella

add chicken, salmon, or shrimp to any salad for \$2.00

All Entrees, except pasta and vegetarian dishes, come with one choice of potato, rice pilaf, or vegetable du jour and one Choice of soup du jour, Michigan Salad, or coleslaw**

Entrees

Saffron Salmon \$13

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

Yellow Lake Perch \$13

Dusted in seasoned flour and flash fried or sautéed.

Fish and Chips \$11

North Atlantic haddock broiled, flash fried, or brown bagged in malt vinegar

Chicken Baci \$11

Italian Seasoned, breaded chicken breast, with a 4 cheese pasta purse, asiago alfredo and fresh spinach

Baby Back Ribs \$11

Half slab of our award winning baby back ribs

***Prime Rib of Beef \$12**

7oz Cut of our famous slow roasted prime rib

***All Natural 8oz New York \$12**

Dinner Menu available upon request

****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.

****We now feature our bottled wines at Retail prices, instead f Traditional restaurant mark-ups!
You may purchase them to take home, or enjoy here for a \$10 Corkage Fee!!**

White Wines

		6oz Gl	Retail Bottle
<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

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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.