

## STARTERS

### SHRIMP COCKTAIL

Jumbo blue shrimp served with spicy cocktail sauce and a lemon crown 14.00

### BING BANG SHRIMP

Beer battered shrimp, deep fried and tossed in a sweet chili sauce topped with pico de gallo, goat cheese drizzled with cilantro aioli and chili aioli 12.00

### CRISPY FRIED ASPARAGUS AND MUSHROOMS

Beer battered and fried served with a garlic & herb aioli and balsamic drizzle 12.00

### STEAK EGG ROLL

Tender steak, Napa cabbage and peppers stuffed inside a wonton served with teriyaki dipping sauce 10.00

## MEAT ENTREES

### FILET\* ★

Seven ounce USDA Prime filet of beef served with roasted fingerling potatoes, choice of vegetable and red wine demi 34.00

### BEEF TIPS & WILD RICE ★

Tender cuts of our prime filet of beef simmered with onions, mushroom and trio peppers and finished with a teriyaki glaze served with your choice of vegetable and wild rice 22.00

### STEAK BURGER\*

Fresh ground chuck, brisket and ribeye seared to perfection! Add any of the items listed to customize it the way you like. Choose from the following; lettuce, tomato, onion, pickle, bacon, american, provolone, swiss, cheddar jack or smoked gouda cheese, BBQ, ketchup, mayo or mustard. 14.00

### PRIME RIB AVAILABLE THE FIRST FRIDAY OF EACH MONTH

## SOUPS & SALADS

### CUP OF THE DAY

ask your server about our chef's daily special 3.00

### BOWL OF THE DAY

ask your server about our chef's daily special 5.00

### MICHIGAN SALAD

Grilled chicken., granny smith apples, dried Michigan cherries, candied pecans, gorgonzola crumbles on top of field greens with raspberry vinaigrette 9.00

### CLASSIC COBB SALAD

Grilled chicken, blue cheese crumbles, chopped bacon, tear drop tomatoes, cucumbers, sliced egg, pecans and avocado over mixed greens 10.00

### J.R. HOUSE SALAD

Diced ham and turkey, green onion, sliced radish, shredded mozzarella cheese and croutons over chopped greens 9.00

### SALMON SALAD

Blackened Salmon, sweet onion, warm apple and bacon vinaigrette, goat cheese over chopped spinach and kale 12.00

## PORK, POULTRY & FISH ENTREES

### SMOKED DUCK\* ★

Maple Leaf Farms duck smoked in house served with sweet potato hash and finished with a luxardo cherry sauce with your choice of vegetable 28.00

### CHICKEN LEMON PARMESAN ★

Parmesan breaded chicken, white wine, kale, lemon and cream over a bed of fettuccini with your choice of vegetable 22.00

### GRILLED SALMON\* ★

Grilled salmon topped with maple glaze served with mushroom, onion, kale and herb risotto and your choice of vegetable 22.00

### SWEET CHILI SHRIMP ★

Beer battered sweet chili shrimp and lemon risotto topped with pico de gallo and goat cheese served with grilled asparagus 24.00

### WEEKLY FISH SPECIAL ★

See our table top or ask your server about this week's special! MARKET PRICE

## PASTA

### SPAGHETTI & MEATBALLS ★

Tender meatballs made with pork, veal and sausage topped with Calabrese red sauce and parmesan cheese 12.00

### FETTUCCHINE ALFREDO ★

Asiago, parmesan and fontina cheese cream sauce over fettuccine noodles and topped with parmesan cheese 14.00  
Add grilled chicken for \$3 and sauteed shrimp for \$4

### WEEKLY PASTA SPECIAL ★

See our table top or ask your server about this week's special! Market Price

## VEGETARIAN

### SWEET CHILI VEGETABLE STIR FRY ★

Broccoli, carrots, french beans, onions, peppers, spinach and kale sauteed with sweet chili glaze over a bed of wild rice 16.00

### IMPOSSIBLE BURGER

The Impossible Burger has 19g of protein and 0mg cholesterol. The Impossible Burger is packed with nutrients and good for the planet! Grilled to order and topped the way you like it served on a brioche bun 10.00

### VEGETABLE RISOTTO ★

Sauteed mushrooms, trio peppers, tomatoes, spinach and kale reduced with vegetable stock into a creamy rich risotto 14.00

Entree items marked ★ include your choice of soup, house salad, Caesar salad or fresh fruit as a salad

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## **FLATBREAD & CAULIFLOWER PIZZA**

### **BBQ CHICKEN**

*Shaved sweet onions, toasted sweet corn and green onions with a southwest drizzle 10.00*

### **SHRIMP ALFREDO**

*Shrimp sauteed in butter, garlic and white wine finished with alfredo cream sauce and shredded mozzarella 12.00  
Add grilled chicken for \$3 and sauteed shrimp for \$4*

### **FIVE CHEESE**

*Provolone, asiago, parmesan, fontina and mozzarella cheese over our Calabrese red sauce 8.00*

### **TUSCAN MEAT LOVERS\***

*Italian sausage, salami, capicola ham and bacon with herb roasted tomatoes and balsamic drizzle 12.00*

### **CAULIFLOWER PIZZA**

*Trio of peppers, onions, mushrooms, diced tomatoes, spinach and kale with our 5 cheese blend and balsamic drizzle 10.00*

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## **SIDES**

### **FRENCH FRIES**

### **CHIPS**

### **TATER TOTS**

### **COTTAGE CHEESE**

### **FRESH CUT FRUIT**

### **CUP OF THE DAY**

### **GRILLED ASPARAGUS**

### **BROCOLLI**

### **FRENCH BEANS & CARROTS**

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## **DESSERT**

### **CHOCOLATE LAVA CAKE**

*Gluten free dense chocolate cake with a chocolate fudge center drizzled in caramel sauce with whipped cream and chopped espresso beans 8.00*

### **TRIO COOKIES**

*Chocolate chip, white chocolate macadamia nut or oatmeal with cranberries and raisins.  
Takes 15 minutes to bake!! 6.00*

### **GLOVERS ICE CREAM**

*Vanilla, chocolate or peppermint ice cream. Toppings include your choice of chocolate syrup, hot fudge, caramel sauce, whipped cream, nuts, sprinkles and cherries. 4.00*

### **DESSERT SPECIAL**

*Ask your server about our delicious homemade dessert of the week! Market Price*

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*\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.*