

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 CRAB CAKE

6 Asparagus beer battered & fried served with a 1.5oz lobster & crab cake and club made remoulade sauce 14.00

CHEESY BAKED SOURDOUGH BOWL

Sourdough bowl filled with bacon & beer cheese baked to golden brown. Pull out the pieces or dip the top - Enjoy! 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

BRISKET CHILI CASSEROLE ★

Slow roasted brisket over chef's homemade chili, sour cream and colby jack cheese 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
Substitute sautéed shrimp for \$4

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

FRENCH ONION STUFFED PORKLOIN* ★

Tender pork tenderloin stuffed with caramelized sweet onions, garlic, shallots, fresh thyme, gruyere and provolone cheese topped with a rich gravy and served with roasted potatoes 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 smothered in a smoked honey Asian BBQ glaze with sautéed vegetables and bamboo rice 22.00

CREAMY TUSCAN SCALLOPS ★

Tender scallops sautéed in butter, garlic, white wine, kale, spinach, sundried tomatoes and roasted yellow pepper cream sauce served with green rice 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 14.00

FETTUCCHINE ALFREDO ★

Asiago, parmesan and fontina cheese cream sauce over fettuccine noodles and topped with parmesan cheese 16.00
Add grilled chicken for \$3 or sautéed shrimp for \$4

WEEKLY PASTA SPECIAL ★

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

VEGETARIAN

SWEET CHILI POTSTICKER AND

VEGETABLE STIR FRY ★

Broccoli, carrots, French beans, onions, peppers, spinach and kale sautéed with sweet chili glaze served with vegetable potstickers 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

ROASTED YELLOW PEPPER RISOTTO ★

Sage butter with sautéed butternut squash, leeks and chopped kale topped with peppered pecans and goats cheese 14.00

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

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

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 and marinated tomatoes with our 5 cheese blend and balsamic drizzle 10.00
Add grilled chicken for \$3 or sautéed shrimp for \$4*

SIDES

FRENCH FRIES

CHIPS

TATER TOTS

COTTAGE CHEESE

FRESH CUT FRUIT

CUP OF THE DAY

GRILLED ASPARAGUS

BROCOLLI

FRENCH BEANS & CARROTS

ROASTED BUTTERNUT SQUASH

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

*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.