

SHAREABLES

PORTIONED TO SHARE

Calamari

Hand battered tubes fried and topped with yellow wax peppers, scallions and marinated tomatoes. Served with sweet chili sauce

\$17

Baked Burrata

House made red sauce, burrata cheese, basil oil, fresh basil, scallion, and balsamic reduction served with grilled focaccia

\$14

Roasted Brussels Sprouts

Roasted brussels sprouts, topped with bacon, pure maple syrup and parmesan cheese

\$13

Whipped Feta Dip

Whipped feta topped with browned butter almonds and dried mixed berries. Served with grilled focaccia bread

\$15

Street Corn Dip

Creamy street corn dip, topped with scallions and diced tomatoes. Served with house-made tortilla chips

\$12

BURGERS

ALL SERVED WITH FRIES UNLESS STATED.
ADD PATTIES AS YOU WISH +\$3/EA.

Enclave Melt Burger

Double patty, caramelized onion, American cheese, pickle, garlic mayo on a brioche bun then cut in half and served on a hot plate with our cheesy melt sauce

\$21

Blue Suede Burger

Double patty, double blue cheese, mayo, bacon, bacon & pepper jam. Served on a brioche bun

\$19

🍌 Spicy Burger

Double patty, Muenster cheese, fried jalapeno cheese curds, jalapeno peppers, bacon and pepper jam, secret burger sauce, and pickles. Served on a brioche bun

\$18

Classic Cheeseburger

Double patty, American cheese, fresh lettuce, tomato, onion, pickle and mayo. Served on a brioche bun

\$17

Black Bean Burger

Michigan made black bean patty, Munster cheese, lettuce, tomato, onion and garlic mayo. Served on a brioche bun

\$16

HANDHELDS

ALL SERVED WITH FRIES UNLESS STATED.

🍌 Spicy Chicken Sandwich

Crispy, spicy fried chicken breast, topped with mayo, and pickle slices. Served on a brioche bun

\$17

Grilled Chicken Sandwich

Fresh grilled chicken breast seasoned with garlic pepper, topped with Muenster cheese, teriyaki garlic mayo, lettuce, tomato and red onion. Served on a brioche bun

\$16

Whitefish Sandwich

Beer Batter fried whitefish, Enclave tarter sauce, lettuce, and tomato. Served on a brioche bun

\$18

Tasty AF Grilled Cheese Sandwich & Soup

Cheddar cheese crusted sourdough, melted Muenster, parmesan and more cheddar, bacon & pepper jam and crispy bacon. Served with a cup of our roasted tomato soup (No Fries)

\$16

DESSERTS

Sticky Toffee Cake

Warm brown butter cake, topped with vanilla bean ice cream and warm toffee sauce

\$11

Root Beer Float

25oz mug of root beer with vanilla bean ice cream

\$9

ENCLAVE

KITCHEN & GOOD SPIRITS

201

DINNER MENU

Filet Mignon

6oz filet mignon paired with house-made garlic mashed potatoes and broccolini. Add blackened shrimp +\$7

\$45

Wagyu Sirloin Steak

10 oz house cut wagyu sirloin steak, sliced, served with broccolini and mashed potatoes. Add blackened shrimp +\$7

\$42

Hanger Steak

12 oz Hanger steak, sliced, served with mashed potatoes and roasted heirloom carrots

\$44

Blackened Whitefish

Great Lakes Whitefish, blackening seasoning topped with a spicy chardonnay butter sauce. Served with roasted heirloom carrots and fingerling potatoes

\$29

Kickin' Meatloaf

Famous house recipe, ground sirloin and chuck, onion, bell pepper, glazed in a cumin honey infused ketchup served with garlic mashed potatoes and broccolini

\$23

Chicken & Waffles

Fresh made malted waffles topped with bacon & pepper jam, cinnamon and honey butter, pure maple syrup and our crispy chicken breast

\$24

DRINKS

Coke Products

Coco-Cola, Diet Coke, Mellow Yellow, Root Beer, Mr. Pibb, Coke Zero, Sprite, Lemonade, Sweet & Unsweet Tea

\$4

Strawberry Basil Lemonade

Fresh Made Lemonade, Strawberry Puree, Fresh Basil (No Refills)

\$6

Coffee

Regular or Decaffeinated

\$4

HOUSE COCKTAILS

French 75

Hendrick's Gin, Lemon Juice, Simple Syrup. Served up & topped with Prosecco

\$14

Espresso Martini

Tito's vodka, Espresso Liqueur, Baily's & Kahlua

\$14

Tequila Espresso Martini

Hornitos Tequila, Kahlua, Baily's Irish Cream, & Agave Syrup

\$15

Hugo Spritz

St. Germain, Lime Juice, Soda, & Prosecco

\$13

EWf

Tito's Vodka, Lemon Juice, Pineapple Juice, Lime Juice, Simple Syrup, & Cranberry Juice

\$11

Seasonal Mojito

Ask your server about this seasons Mojito flavor

\$10

Blue Moon

Hornitos Tequila, Lime Juice, Orange Juice, & Blue Caracao

\$10

Cherry-Politan

Cherry Vodka, Lime Juice, Simple Syrup & Cherry Puree

\$12

OLD FASHIONEDS

Smoked Agave

Mezcal, Agave Syrup, Orange Bitters, & Triple Sec. Served with a Smoked Whiskey Cube

\$15

The Prescott

Bulleit Rye Bourbon, House Infused Orange Simple Syrup, Walnut Bitters, Blackberry Puree, & Fresh Mint. Served Up

\$13

201

TC Whiskey Bourbon, Brown Sugar Simple Syrup, Bitters, Orange Peel. Served with a Whiskey Cube

\$14

Pear Brandy Pork Tenderloin

Pork tenderloin topped with a pear brandy cream sauce reduction. Served with green beans and fingerling potatoes

\$26

Pecan Crusted Walleye

Pecan crusted walleye filets, served with black cherry compote, broccolini and fingerling potatoes

\$36

Steak & Fries

6oz Hanger steak and smothered in house-made herbed Butter & served with French fries. Add blackened shrimp +\$7

\$24

Chicken Parm

Crispy chicken cutlet topped with fresh mozzarella and basil on a bed of penne pasta tossed with house-made vodka sauce. Served with garlic bread.

\$24

Mac & Cheese w/ Grilled Chicken

Penne pasta with our house-made cheese sauce baked and topped with grilled chicken then topped with more cheese. Served with garlic bread - No sides

\$24

Shrimp Fettuccine

Cajun shrimp, fettuccine tossed in a chardonnay butter sauce, cherry tomato, and topped with parmesan cheese. served with garlic bread

\$26

SOUPS & SALADS

Roasted Tomato Soup

Our roasted tomato soup, topped with fried cheese curds

\$8

Panzanella Salad

Golden & red beets, pickled red onions, burrata cheese, croutons, mixed greens, pear and red wine vinaigrette

\$17

House Salad

Mixed greens, olives, feta, red onion, tomato, cucumber, garbanzo beans and croutons tossed in Greek dressing. Add chicken +\$5

\$14

Caesar Salad

Romaine lettuce, Parmesan, Caesar dressing, house-made croutons. Add chicken +\$5

\$13

SPIRIT FREE

EGF

Lemon Juice, Lime Juice, Simple Syrup, & Cranberry Juice

\$7

Spirit Free Mojito

Ask your Server for this seasons Mojito Flavor

\$8

BOTTLES & CANS

Blakes Triple Jam

\$8

Stella Artois

\$8

Coors Light

\$5

Bud Light

\$5

Guinness Stout

\$7

Heineken

\$7

Bell's Two Hearted

\$9

Corona

\$6

Hamm's

\$4

NA Beer

\$8

DRAFT

All Drafts are 16 oz. Pours

Bell's Oberon

\$9

Modelo

\$7

Michelob Ultra

\$5

Miller Light

\$5

L.A.B. Stout

\$7

Alaskan Amber Ale

\$9