



SHAREABLES

PORTIONED TO SHARE

Calamari \$17

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

Baked Burrata \$14

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

Roasted Brussels Sprouts \$13

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

Whipped Feta Dip \$15

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

Street Corn Dip \$12

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

BURGERS

ALL SERVED WITH FRIES UNLESS STATED. ADD BACON +\$3

Big Ohhh Burger \$21

Double patty, American cheese, shredded lettuce, pickle, Ohhh sauce on a grilled brioche bun

🍴 Spicy Burger \$19

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

Classic Cheeseburger \$18

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

Black Bean Burger \$17

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

HANDHELDS

ALL SERVED WITH FRIES UNLESS STATED.

🍴 Spicy Chicken Sandwich \$17

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

Grilled Chicken Sandwich \$16

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

Whitefish Sandwich \$18

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

Tasty AF Grilled Cheese \$16

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

ENTREES

Filet Mignon \$45

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

Wagyu Sirloin Steak \$42

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

Hanger Steak \$44

12 oz Hanger steak, sliced, served with house-made garlic mashed potatoes and broccolini. Add blackened or garlic shrimp +\$7

Steak & Fries \$26

6oz Hanger steak, house-made herbed butter. Served with garlic parmesan fries. Add blackened or garlic shrimp +\$7

Kickin' Meatloaf \$23

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

Pear Brandy Pork Tenderloin \$26

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

Pecan Crusted Walleye \$36

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

Blackened Whitefish \$29

Great Lakes Whitefish, blackening seasoning, buerre blanc sauce. Served with green beans and fingerling potatoes

Chicken Parm \$26

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.

Shrimp Alfredo \$26

Garlic shrimp, fettuccine tossed in house-made Alfredo sauce, cherry tomato, and topped with parmesan cheese. served with garlic bread

SOUPS & SALADS

Roasted Tomato Soup \$6

Our roasted tomato soup, topped with house-made croutons

Panzanella Salad \$17

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

House Salad \$14

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

Caesar Salad \$13

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

HOUSE COCKTAILS

Pink Drink \$14

Malibu Coconut Rum, raspberry puree, lime juice and simple syrup

Espresso Martini \$14

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

A Certain Shade of Tea \$14

Hendrick's Gin, cranberry and apple juice, cinnamon simple syrup, chilled black tea

Hugo Spritz \$14

St. Germain, Lime Juice, Soda, & Prosecco

Mexican Coffee \$15

Don Julio Blanco, kahlua, coffee, topped with whipped cream & cinnamon

Bourbon Ricky T \$13

Makers Mark Bourbon, maple syrup, lime juice and soda

Cherry-Politan \$14

Cherry Vodka, Lime Juice, Simple Syrup & Cherry Puree

OLD FASHIONEDS

Smoked Agave \$15

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

The Prescott \$13

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

201 \$14

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

Rum Old Fashioned \$14

Pusser's Rum, cinnamon simple syrup, orange bitters. Served over a Big Ole Ice Cube

DRAFT

All Drafts are 16 oz. Pours

Bell's Seasonal \$9

Modelo \$7

Michelob Ultra \$5

Miller Light \$5

L.A.B. Stout \$7

Alaskan Amber Ale \$9

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Please notify us of any allergy concerns or requests your party may have.