

Sharables

Bayou Spring Rolls— shrimp, crawfish, bay scallops, green onion, seasoned cream cheese, served with Asian Sesame sauce	8~	Veggie Skewers— portabella, red onion, green pepper, and tomato, marinated in balsamic, garlic, and olive oil	2.50
Tamales— two house made shredded pork tamales, served with salsa Verde or Lizano	5~	Chicken Skewers— chicken breast marinated in garlic, olive oil, soy, honey, and lemon	3.50
Hummus— roasted red pepper and garlic hummus, served with vegetables and fresh baked pita bread	7.75	Cajun Candied Bacon	3 for 5~ 6 for 8.50
Brisket Sliders— beer braised brisket, smoked mozzarella, bistro sauce on toasted rolls	2 for 6~ 4 for 10~	Chorizo Queso Dip— spicy chorizo cheese dip with caramelized onions. Served with tortilla chips.	8~
Cajun Fritters— andouille, cheddar, and green onion infused potato croquettes, served with sriracha ranch	Solo (4) 5.25 Shared (8) 10~	Firecracker Shrimp— Flash fried shrimp tossed in a spicy Asian sauce. Served over white rice.	9~
Spinach Dip— warm blend of spinach, artichokes, parmesan, and cream cheese. Served with parmesan dusted flour and spinach tortilla chips. Corn chips may be substituted on request.	8~	Quesadilla— roasted onion, green pepper, jalapenos, cheddar jack, quesadilla sauce. Served with pale ale sour cream and Pico de Gallo	8.50
Caprese Skewers— five skewers of fresh mozzarella and grape tomatoes, drizzled with pesto and balsamic stout glaze and sprinkled with parmesan Reggiano	7.50	Add chicken, pork, or brisket	3~
		Chips and Pico— choice of Pico de Gallo or house salsa Verde	6.50

Sandwiches and Burgers

Our sandwiches are served on fresh Schnitz bakery bread with house made potato chips

Substitute Fries 1~ Sweet Potato Fries 2~ Cajun Fritters 3~

The Classic— 1/2 pound angus steak burger, American cheese, lettuce, tomato, pickle, red onion, on a Kaiser roll.	9.50	Southwest Chicken— grilled chicken, pepper jack cheese, Applewood bacon, avocado spread, chipotle mayo, lettuce, tomato, red onion on a Kaiser roll	11~
Blue Bayou— 1/2 pound angus steak burger, bleu cheese, Applewood smoked bacon, haystack onions, chipotle mayonnaise, lettuce, tomato on a Kaiser roll.	11~	Traditional— smoked pork, traditional sauce, pickles, cilantro lime coleslaw on a Kaiser roll	9~
Olive Burger— 1/2 pound angus steak burger, green olives, Applewood smoked bacon, swiss cheese, olive aioli, lettuce, tomato on a Kaiser roll	11~	Big Bad Wolf— candied bacon, smoked pork, ham, horsey ale sauce on sourdough	10~
Chipotle Burger— 1/2 pound angus steak burger, chipotle puree, American cheese, haystack onions, chipotle mayonnaise, lettuce, tomato on a Kaiser roll	11~	Veggie Po-Boy— sautéed Portabella, onion, green and red peppers and garlic topped with provolone cheese, spinach, tomato, and pesto aioli. Served on a French roll.	10~
Southwest Burger— 1/2 pound angus steak burger, pepper jack cheese, Applewood smoked bacon, Pico de Gallo, chipotle mayonnaise, avocado spread, lettuce, on a Kaiser roll	11~	Shrimp Po-Boy— flash fried shrimp, French roll, lettuce, tomato, house remoulade	12~
Pesto Chicken— grilled chicken, pesto aioli, provolone, spinach, tomato on naan.	11~	Perch Po-Boy— fried lake perch, French roll, lettuce, tomato, house remoulade	13~
		Lieutenant Governor— beer braised beef brisket, haystack onions, and bistro sauce on Cajun seasoned sourdough	10~
		Candied Cajun BLT— Candied bacon, lettuce, tomato, mayonnaise on sourdough	9~

House Specialties

Jambalaya— A Louisiana favorite! Andouille sausage, chicken, red and green pepper, onion, celery, tomato, and rice with Cajun spices. Served with cornbread. Prepared to order. Vegan option available. 11~

Add Shrimp 4~

Red Beans and Rice— A bayou staple: red beans simmered with andouille, smoked ham, bacon, red and green pepper, onion, celery, and spices. Served over rice with cornbread. 9~

Shrimp and Cheesy Grits— blackened jumbo shrimp and tomatoes over cheddar jack infused grits. Served with cornbread. 14~

Grilled Sausage and Peppers— char grilled andouille sausage with sautéed green peppers and onions over Spanish rice. Served with cornbread. 13~

The Henhouse— fresh chicken tenderloins sliced thin and hand battered in house breading. Served with fries and sriracha ranch or honey mustard. 10~

Drunken Pork Tacos— smoked pork, feta cheese, IPA sour cream, house pickled onions, cilantro. Served with tortilla chips and Pico de Gallo. 10~

Michigan Beer Mac & Cheese— sautéed andouille sausage with Cavatappi in Michigan craft beer cheese. Topped with seasoned bread crumbs. Served with garlic bread. 12~

Entrees

All entrees served with soup or side salad.

The Pub Steak— 8 oz. USDA choice angus center cut sirloin topped with house garlic butter and haystack onions. Served with French fries and chef's vegetable. 17~

Add sautéed portabellas 2~

Creole Fettucine— Cajun seasoned grilled chicken breast atop a bed of fettucine in house made Cajun alfredo sauce. Served with garlic bread. 14~

Sub blackened shrimp 2~ Add blackened shrimp 4~

Chicken Mascarpone— Grilled chicken, Applewood smoked bacon, garlic, shallots, grape tomatoes, spinach, and Cavatappi in a white wine mascarpone sauce with a hint of lemon. Served with garlic bread. 14~

Chicken and Broccoli Alfredo—Grilled chicken with house alfredo and broccoli over Fettucine. Served with garlic bread. 14~

Chicken Skewers— Chicken breast marinated in garlic, olive oil, soy, a hint of honey and lemon. Char grilled and served with Asian sesame sauce. Three chicken skewers and one vegetable skewer served with Spanish rice. 14~

Veggie Skewers— Portabella, red onion, green pepper, and tomato, marinated in garlic, olive oil, and balsamic. Three skewers served with Spanish rice. 12~

Fish and Chips— Michigan craft beer battered lake perch with fries and house tartar sauce. 16~

Blackened Snapper— blackened snapper with spicy cream sauce, Spanish rice, and broccoli 18~

Sides

House made Chips 2~

French Fries 3~

Sweet Potato Fries 4~

Haystack Onions 3~

Chef's Vegetables 3~

Cilantro Lime Coleslaw 2~

Garlic Bread 2~

Corn Bread 2~

Red Beans and Rice 4~

Dessert

Carmel Fudge Brownie - served with vanilla bean ice cream 8~

Specialty Pizzas

Our pizza dough is made in house using Michigan craft beer

The Saz—thick cut pepperoni, Italian sausage, ham, bacon, sprinkled with oregano

10" - 9~ 14" - 15~ 18" - 18~

Ragin Cajun— Andouille sausage, green pepper, red onion, cheddar jack cheese with Cajun seasoned crust

10" - 9~ 14" - 15~ 18" - 18~

Voodoo Chicken—Sweet Baby Ray's BBQ sauce, smoked mozzarella, chicken, bacon, red onion, tomato

10" - 9~ 14" - 15~ 18" - 18~

Pesto Chicken— House made basil pesto, smoked mozzarella, chicken, artichoke, red onion, tomato, spinach

10" - 10~ 14" - 16~ 18" - 19~

Veggie Medley— portabella, onion, green pepper, black olives, green olives, banana pepper, broccoli, tomato

10" - 9~ 14" - 15~ 18" - 18~

The Works—Thick cut pepperoni, Italian sausage, bacon, ham, portabella, green pepper, onion, black olive, green olive

10" - 10~ 14" - 16~ 18" - 19~

Margherita— Mozzarella, provolone, tomato, red onion, garlic, pesto, balsamic stout glaze

10" - 9~ 14" - 15~ 18" - 18~

Spicy Hawaiian— ham, pineapple, bacon, banana peppers, jalapeno, Cajun seasoned crust

10" - 9~ 14" - 15~ 18" - 18~

Create Your Own Pizza

10 inch cheese 6~ each topping 1.25

14 inch cheese 9~ each topping 1.75

18 inch cheese 14~ each topping 2.25

Substitute Gluten Free 10" Crust add 2~

Breadsticks— homemade dough, mozzarella, house garlic butter, Italian seasoning

Small 6~ Large 9~

Sauces: house garlic butter, Sweet Baby Ray's BBQ, marinara, olive oil, pesto (add 1~)

Toppings: pepperoni, Italian sausage, andouille, ham, bacon, chicken, pork, brisket, candied bacon (add 1~), onion, red onion, green pepper, portabella, artichoke, banana peppers, black olives, broccoli, green olives, jalapenos, pineapple, roasted red peppers, tomato

Soup and Salad

Maison— Romaine lettuce mix, tomato, cucumber, red onion, croutons, cheddar jack

Small 6.50 Large 8~

Blackened Chicken— Romaine lettuce mix, tomato, red onion, egg, cheddar jack, blackened chicken

Small 9~ Large 10.50

Caesar— Romaine, parmesan Reggiano, tomato, croutons, Applewood smoked bacon, Caesar dressing

Small 7~ Large 8.50

Steakhouse— Romaine, bleu cheese, Applewood smoked bacon, egg, cucumber, tomato, onion, croutons

Small 7~ Large 8.50

Add Chicken Breast 3~

Add sautéed shrimp 4~

Dressings: Ranch, Sriracha Ranch, Caesar, Avocado Lime Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, 1000 island, Honey Mustard

Soup of the Day Cup 4~ Bowl 7~

Gumbo— Traditional New Orleans stew with andouille sausage and chicken, served over rice

Cup 4~ Bowl 7~