

Sharables

Brisket Sliders — beer braised brisket, smoked mozzarella, bistro sauce on toasted rolls	2 for 6~	4 for 10~	Hummus — roasted red pepper and garlic hummus, served with carrots, cucumbers, celery sticks, and fresh baked pita bread	7.75
Add Onion Tanglers	1~		Chips and Pico	5~
Cajun Fritters — Andouille, cheddar, and green onion infused potato croquettes, served with sriracha ranch	Solo (4) 5.25	Shared (8) 10~	Veggie Skewer — portabella, red onion, green pepper, and tomato, marinated in balsamic, garlic, and olive oil	2.50
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~	Chicken Skewer — chicken breast marinated in garlic, olive oil, soy, honey, and lemon	3.50
Chorizo Queso Dip — spicy chorizo cheese dip with caramelized onions. Served with tortilla chips.		8~	Shrimp Skewer — Four jumbo shrimp marinated in garlic, olive oil, tomato, and basil and grilled.	4.25
Cajun Candied Bacon	3 for 5.50~	6 for 9.50~	Brisket Nachos — smoked provolone, cheddar jack, beer braised brisket, onions, and jalapenos. Served with Pico de Gallo and IPA sour cream	9.50
Caprese Skewers — five skewers of fresh mozzarella and grape tomatoes, drizzled with pesto and balsamic stout glaze and sprinkled with parmesan Reggiano		7.50	Quesadilla —roasted onion, green pepper, jalapeno, cheddar jack, quesadilla sauce. Served with pale ale sour cream and Pico de Gallo.	8.50
			Add chicken or brisket	3~

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 smoked bacon, avocado spread, chipotle mayo, lettuce, Pico de Gallo 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~	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~
Olive Burger — 1/2 pound angus steak burger, green olives, Applewood smoked bacon, Swiss cheese, olive aioli, lettuce, tomato on a Kaiser roll	11~	Shrimp Po-Boy — flash fried shrimp, French roll, lettuce, tomato, house remoulade	12~
Chipotle Burger — 1/2 pound angus steak burger, chipotle puree, American cheese, grilled jalapenos, haystack onions, chipotle mayonnaise, lettuce, tomato on a Kaiser roll	11~	Shark Po-Boy — fried cape shark, French roll, lettuce, tomato, house remoulade	12~
Southwest Burger — 1/2 pound angus steak burger, pepper jack cheese, Applewood smoked bacon, Pico de Gallo, chipotle mayo, avocado spread, lettuce, on a Kaiser roll	11~	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	10~

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

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 sausage, smoked ham, bacon, red and green pepper, onion, celery, and spices. Served over rice with cornbread. 9~

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

Mashed Potatoes available after 4 PM.

Grilled Sausage— char grilled cherry maple chicken sausage served with mashed potatoes and glazed carrots with spiced walnuts. 15~

Ribeye— 12 oz. USDA choice angus ribeye topped with house garlic butter, haystack onions. Served with mashed potatoes and broccoli. 22~

Creole Fettuccine— Cajun seasoned grilled chicken breast atop a bed of fettuccine 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 Fettuccine. Served with garlic bread. 14~

Pork Chop—12 oz. bone-in cherry mustard grilled pork porterhouse with apple cranberry chutney, glazed carrots with spiced walnuts, and mashed potatoes. 16~

Chicken Skewers— Chicken breast marinated in garlic, olive oil, soy, a hint of honey and lemon. Char grilled and served with sweet chili 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~

Shrimp Skewers- Four jumbo shrimp marinated in garlic, olive oil, tomato, and basil and char grilled. Three shrimp skewers and one vegetable skewer served with Spanish rice 16~

Fish and Chips— Michigan craft beer battered lake perch with fries, house tartar sauce, and lemon. 18~

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

Dessert

Miniature Cheesecake with apple cranberry sauce

8~

Sides

House made Chips 2~

French Fries 3~

Sweet Potato Fries 4~

Haystack Onions 3~

Garlic Bread 2~

Corn Bread 2~

Red Beans and Rice 4~

Glazed Carrots w/walnuts 3~

Steamed Broccoli 3~

Spanish Rice 2~

Mashed Potatoes 3~

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, mozzarella, smoked provolone, chicken, bacon, red onion, tomato

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

Pesto Chicken— House made basil pesto, smoked provolone, 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, smoked 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— 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: cheddar jack, smoked provolone, pepperoni, Italian sausage, Andouille, ham, bacon, chicken, 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

Add Chicken Breast 3~

Add (4) marinated grilled shrimp 4~

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

Small 6.50 Large 8~

Blackened Chicken— Romaine lettuce mix, tomato, cucumber, 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

Harvest— spinach, spiced walnuts, bleu cheese, sliced apples, red onion, Applewood smoked bacon, cranberry vinaigrette

Small 7~ Large 8.50

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

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~