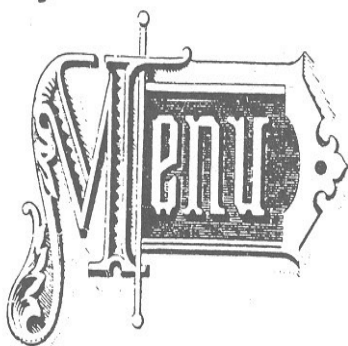




Since 1933

We welcome you, so sit back and relax!



STARTERS

Royal Nachos ~ Corn tortillas covered in sharp cheddar and mozzarella topped with your choice of black bean, beef or chicken 10.50 V, GF

Katie’s Quesa ~ Our spinach and artichoke dip, grilled portabellas, chopped tomatoes and cheddar cheese stuffed into a giant tortilla and grilled 10.50 V

Quesadilla ~ Tomatoes, onion and lots of sharp cheddar cheese inside a grilled tortilla, black bean or chicken 10

Crab Cakes ~ Golden brown crab cakes served on a bed of organic greens with homemade chipotle mayo on the side 10.50

Salmon Patties ~ Served on a bed of organic greens with homemade chipotle mayo on the side 10.50

Egg Rolls ~ Crispy egg rolls stuffed with chicken and a garden blend of veggies served with ginger soy and sesame garlic sauces, garnished with tangy chili sauce 10 DF

Black Bean Dip ~ Layered with sour cream, black beans, sharp cheddar, black olives, chopped tomatoes, and diced onions with plenty of homemade tortilla chips 10 V, GF

Fried Green Tomato Caprese ~ Fried green tomatoes layered with fresh mozzarella and topped with basil and a balsamic glaze 11.50 V

Pot Stickers ~ Pork filled dumplings served with a homemade ginger-soy sauce 10 DF

Baked Brie ~ Creamy Brie topped with toasted almonds then finished with a brown sugar crust surrounded with slices of apple and pretzel bread 11 V, GF

Wings ~ 10 fresh wings with your choice of sauce (BBQ, hot, garlic parmesan, pineapple curry, or sweet) 12 GF

Spinach & Artichoke Dip ~ Take your tortilla chips and go dipping in this rich, creamy blend of spinach and artichokes 10 V

Aristocrat Beer-Cheese Dip ~ A homemade cheese dip served with apple slices and pretzel bread 9 V

Spinach Stuffed Portabella ~ This mushroom is breaded and loaded with spinach artichoke dip and melted hot pepper cheese 10

Shrimp Cocktail ~ Jumbo shrimp in a chilled martini glass with homemade cocktail sauce 12 GF, DF

Roasted Garlic Hummus ~ Homemade with roasted garlic and served with warm pita bread, cucumber slice, carrot sticks and Kalamata olives 10 V, GF

Sweet Chili Brussel Sprouts ~ Fried brussel sprouts tossed in fresh garlic and a sweet chili sauce and topped with crispy jalapeños 10 V, DF

SIGNATURE SALADS

Add your choice of meat:

Grilled Chicken 3.50 Grilled Portobello 3.50 Grilled 4 oz Salmon 5.50 Breaded Chicken Tenders 5
Yellowfin Tuna 5 5 Grilled Shrimp 5

Strawberry Blues ~ Fresh Romaine with strawberries, melon, Bleu cheese crumbles, green onions, sugared walnuts and dressed with our signature raspberry vinaigrette 8.50 V, GF

Sesame Wasabi Salad ~ Organic baby greens with marinated mushrooms, red peppers and rice noodles dressed with a homemade wasabi dressing and a drizzle of chili garlic sauce 8.50 V, GF, DF

Spinach Salad ~ Bowl of baby spinach complemented with dried Michigan cherries, sugared walnuts and alfalfa sprouts served with Honey-Dijon dressing 8 V, GF, DF

Classic Caesar ~ Crisp Romaine, Asiago cheese and garlic croutons tossed with Caesar dressing 8 GF

Taco Salad ~ Romaine lettuce on a crisp flour tortilla with shredded cheddar, diced tomatoes, onion and black olives, served with a side of ranch dressing and salsa, your choice of black bean, beef or chicken 11 V, GF

Cobb Salad ~ Mixed garden greens layered with crisp bacon, sliced egg, avocado, tomato, alfalfa sprouts and Bleu cheese crumbles 8.50 GF

Granny Smith Apple Salad ~ Romaine with strawberries, Granny Smith apples, dried cherries, sunflower kernels and our signature raspberry vinaigrette 8.50 V, GF

Greek Salad ~ Romaine, tomatoes, red onion, artichokes, Feta, and Kalamata olives 8 V, GF

Santa Fe Salad ~ Romaine, red onion, tomato, cucumber, corn, feta, and black beans 8.50 V

Dressings: Parmesan Peppercorn, Ranch, House Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey-Dijon, Fat-Free Raspberry Vinaigrette, French

V = Vegetarian DF = Dairy Free GF = Gluten Free friendly with substitutions. Please notify server.

SOUPS & SIDE SALADS

Each of these soup creations are simmered up fresh each and every day

Black Bean Soup ~ A rich delectable vegan soup of black beans jazzed up with diced onions and sour cream on the side Cup 4.25 Bowl 5.25 V, GF

French Onion Soup ~ This classic is topped with a lid of mozzarella and Romano cheeses Cup 4.25 Bowl 5.25 GF

Soup of the Day ~ Your server will be delighted to explain today’s selection

Garden Salad ~ Mixed greens, garden veggies and croutons 5.25 V, DF

Pub Salad ~ Spinach, Romaine, mushrooms, croutons and Provolone cheese 5.25 V

Caesar Salad ~ Romaine, Asiago cheeses and croutons tossed with Caesar dressing 5.25 V, GF

Dressings: Parmesan Peppercorn, Ranch, House Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey-Dijon, Fat-Free Raspberry Vinaigrette, French

HOUSE SPECIALTIES

Fish & Chips ~ Icelandic jumbo cod, fried to a golden brown, served with fries, and tartar sauce 13.15

Fish Sandwich ~ Served with fries and tartar sauce 11

Bangers and Mash (available after 5 pm) ~ Irish pork sausage served over mashed potatoes with a rich onion gravy and a side of peas 16.50

Wiener Schnitzel ~ Our version is made from center cut 6oz pork tenderloin. Served with German potatoes, red cabbage & applesauce 15.50

Cottage Pie ~ Seasoned ground beef, simmered in a red wine gravy with carrots, tomatoes, peas and onions, topped with homemade mashed potatoes and cheddar cheese 15.50

Chicken Tenders ~ Hand cut breaded chicken strips served with fries and your choice of sauce 10

Fish Tacos ~ Three soft shell tacos stuffed with breaded cod, topped with jalapeño slaw and an avocado cilantro tomatillo sauce Served with rice and black beans 15.50

Bangers and Mash and Cottage Pie are served with your choice of soup or salad

BURGERS

All burgers are served with your choice of coleslaw or kettle chips

The Aristocrat ~ A half-pound patty of Angus Beef on a toasted bun 10 GF, DF

Turkey Burger ~ Grilled ground turkey stuffed with cream cheese, topped with mozzarella, and cranberry mustard sauce 10 GF

Crabcake Burger ~ Our crab cake made with tasty crab, green onions, green peppers and spices served on a toasted bun with chipotle mayo 10.50

Salmon Patty Burger ~ Our salmon patty is made with Sockeye salmon, onions, celery and spices served on a toasted bun 12

Garden Burger ~ Brown rice, mushroom, onion, oats and blended cheese, served with cucumber relish and side of chipotle mayo 8.75

Patty Melt ~ Half pound patty, grilled onions, Swiss served on rye with a side of Thousand Island (can substitute a garden burger patty) 11

Add your favorite toppings: Grilled Onions, Mushrooms, Bacon, Your Choice of Cheese .80 each
Upgrade to one of our delicious side dishes...
French Fries, Onion Rings, Fresh Vegetables, Cup of Fruit, Cottage Cheese, Baked Beans 2.35
Baked Potato or Mashed Potatoes (after 5 pm) 2.35

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SANDWICHES

All Sandwiches are served with your choice of cole slaw or kettle chips

The Hoosier Tenderloin ~ Ours is center cut from fresh pork loin, coated with seasoned breading and fried golden You can have it grilled if you prefer 11

Chicken Breast Sandwich ~ We can simply grill it or season it Cajun or lemon-pepper style, served on a toasted bun 8.75

Roasted Pepper Chicken ~ Grilled chicken breast jazzed up with roasted red peppers, Mozzarella cheese and pesto mayonnaise and served on a toasted bun 10.50 GF

Chicken Gator Roll ~ Grilled chicken spiced with Cajun seasonings, rolled into a tomato tortilla with black bean dip, cheddar cheese, lettuce and tomato offered with a side of barbeque sauce 10.50

Napa Valley Veggie Wrap ~ Fresh spinach, cucumbers, tomatoes, alfalfa sprouts, red onions, black olives and cream cheese wrapped in a spinach flour tortilla, flavored with basil dressing 8.75 V

Classic Club ~ Ham, smoked turkey, Swiss and American cheeses, bacon, lettuce and tomato stacked up with mayo and your choice of toasted bread 10.50

Smokey Reubenson ~ Stacked with smoked turkey on light rye with Swiss cheese and tangy slaw 10

Ultimate Reuben ~ Grilled light rye stacked with house smoked Angus corned beef, Swiss cheese, sauerkraut and tangy Thousand Island dressing 10.50

Yellow Fin Tuna ~ Premium tuna, grilled fresh pineapple, served on a toasted bun with a side of cucumber relish and chipotle mayo 11

Spinach Melt ~ Fresh spinach artichoke dip, bacon, black olives, grilled tomatoes, red onion and cheddar cheese, served on grilled white toast 10

Bacon, Lettuce & Tomato ~ A triple decker of crisp bacon, tomato slices, lettuce and mayo on your choice of white, multi-grain or marble rye toast 9
Choose California Style: Slices of avocado and pesto mayo Add 1.50

Cherry Chicken Salad ~ Chunks of chicken breast blended with tart Michigan cherries and crunchy walnuts inside a croissant 10

Pita the Great ~ Grilled chicken or portabellas tossed with sautéed peppers and onions, served with shredded lettuce and tomatoes, and served with a side of peanut sauce or ranch dressing 10

Texas Melt ~ Grilled light rye stacked with house smoked beef brisket, provolone and caramelized onions. Served with barbeque 10.50

French Dip ~ Toasted hoagie with Prime Rib and provolone. Served with Aujus 11.50

The Paramount ~ Toasted pretzel bun with smoked turkey, bacon, Paramount goat cheese, and a raspberry/blackberry sauce 11

Upgrade to one of our delicious side dishes...

French Fries, Onion Rings, Fresh Vegetables, Cup of Fruit, Cottage Cheese, Baked Beans 2.35

Baked Potato or Mashed Potatoes (*after 5 pm*) 2.35

PASTA ROMA

*Pastas are served with your choice of a cup of soup, garden or pub salad
All pasta dishes may substitute Portabella mushrooms for the chicken*

Chicken Gorgonzola ~ Sweet robust flavor of Gorgonzola simmered with garlic, spinach, walnuts, red peppers and red onions tossed with fettuccine and completed with grilled chicken 16.50

Quattro Formaggio ~ A white sauce blend of four cheeses and fresh basil served over fettuccine with grilled chicken (blackened upon request) 16.50

Vegetable Primavera ~ Penne, peas, zucchini, broccoli, spinach, tomatoes, and Portabella mushrooms in a garlic white wine sauce 16 V

The Queen’s Penne ~ Sautéed chicken with artichoke hearts, fresh spinach, diced tomatoes, and fresh garlic in a roasted red pepper cream sauce 16.50

Italian Harvest Pasta ~ Grilled lemon-pepper chicken, fresh basil, garlic, tomatoes and virgin olive oil give this dish its distinctive taste Served over linguini and garnished with Feta cheese 15

Spinach Ravioli ~ These delicate little “pillows” are filled with spinach, finished with a creamy basil pesto sauce and topped with fresh tomatoes and black olives 16.50 V

Spaghetti & Homemade Meatballs ~ Spaghetti, marinara sauce, fresh homemade meatballs topped with Parmesan 16.50

ENTREES

*Served with your choice of a cup of soup, pub or garden salad
Choose one side dish: French Fries or Fresh Vegetables
Baked Potato or Mashed Potatoes (after 5 pm)*

8 oz Filet Mignon ~ Seasoned and grilled to perfection 30 GF, DF

The New York Strip ~ A full 12 ounces of Black Angus strip steak flavored with our special seasoning mix 27 GF, DF
Add sautéed peppers and onions or mushrooms for 1.75

Chicken Marsala Portabella ~ Chicken breast and Portabella mushrooms simmered in a robust Marsala wine sauce served on homemade mashed potatoes 17.50

Blackened Mahi Mahi ~ 8 oz Mahi Mahi dusted with Cajun seasoning and drizzled with a roasted red pepper cream sauce 21 GF

Salmon ~ Grilled 8 oz salmon served with a lemon mint sauce 21 GF, DF

Pork Chop ~ 10 oz pork chop coated with buttered crackers and served over mashed potatoes with fresh green beans 19

Open Faced Meatloaf Manhattan ~ Homemade and served over white bread and mashed potatoes. Topped with gravy with a side of fresh green beans 16

FRIDAY & SATURDAY NIGHT SPECIAL

Prime Rib ~ Seasoned and oven roasted. Served with mashed potatoes and asparagus 29 GF

Rare...Cooked on the outside but raw/cold on the inside. Medium Rare...Raw center, warm throughout the inside. Medium...Quite pink on the inside but cooked. Medium Well...Very little pink and hot inside. Well...Cooked with no pink.

Consuming raw or uncooked food can increase your chances of acquiring a foodborne illness.

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DESSERT DELIGHTS

Daily Dessert Special ~ Ask your server about our homemade
Dessert of the Day 7.25

Cheesecake

New York Style Cheesecake ~ We'll add fresh strawberries and chocolate sauce
or

Turtle Style Cheesecake ~ Covered with thick gooey caramel, sprinkled with
sugared walnuts and drizzled with chocolate sauce 7.25

Bête Noire ~ Just imagine a dense, rich chocolate cake topped with all chocolate
ganache. Add a drizzle of raspberry sauce with whipped cream and fresh strawberries
7.25 GF

French Vanilla Ice Cream ~ With caramel or chocolate sauce 4 GF

Root Beer Float ~ Vanilla ice cream with Sprecher Root Beer 6 GF

BEVERAGES

~ Soft Drinks ~

Coke, Diet Coke, Ginger Ale, Sprite, Mello Yellow,
Minute Maid Lemonade 2.25

Sprecher Root Beer 5 per pint

Coffee ~ Regular and Decaf 2.25

Hot Teas (your server will provide you with a variety of selections) 2.25

Oregon Chai Tea 2.25

Iced Tea 2.25 Milk 2.25

Juices ~ Orange, Grapefruit, Apple, V-8, Cranberry 2.25

Perrier 2.25

Flavored La Croix 2.25

*We thank you for understanding that a 20% gratuity
may be added to parties of eight or more*

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