



Since 1933

We welcome you,
so sit back and relax!

Menu

DESSERT DELIGHTS

Daily Dessert Special ~ Ask your server about
our Dessert of the Day 7.75

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 7.75

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
7.75 GF

French Vanilla Ice Cream ~ With caramel or chocolate sauce 4.00 GF

Root Beer Float ~ Vanilla ice cream with Sprecher Root Beer 6.00 GF

BEVERAGES

~ Soft Drinks ~

Coke, Diet Coke, Coke Zero, Cherry Coke, Ginger Ale,
Sprite, Minute Maid Lemonade 2.50

Strawberry Lemonade 3.00 (one refill)

Sprecher Root Beer 5.00 per pint

Red Bull & Sugar Free Red Bull 3.00

Coffee ~ Regular and Decaf 2.50

Hot Teas (your server will provide you with a variety of selections) 2.50

Oregon Chai Tea 2.50

Iced Tea, Raspberry Iced Tea 2.50 Milk 2.50

Juices ~ Orange, Grapefruit, Apple, Pineapple, V8, Cranberry 2.50

S. Pellegrino Sparkling Natural Mineral Water 3.00

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

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 4.45 Bowl 5.50 V, GF

French Onion Soup ~ This classic is topped with a lid of mozzarella and Romano Cheeses Cup 4.45 Bowl 5.50 GF

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

Garden Salad ~ Mixed greens, garden veggies and croutons 5.75 V, DF

Pub Salad ~ Spinach, Romaine, mushrooms, croutons and Provolone cheese 5.75 V

Caesar Salad ~ Romaine, Asiago cheeses and croutons tossed with Caesar dressing 5.75 V, GF

Dressings: Parmesan Peppercorn, Ranch, House Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, House Gorgonzola, 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 11.50

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 6 oz 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 house mashed potatoes and cheddar cheese 15.50

Chicken Tenders ~ Hand cut breaded chicken strips served with fries and your choice of sauce 10.50

Fish Tacos ~ Three soft shell tacos stuffed with breaded cod, topped with Jalapeño slaw and an avocado cilantro tomatillo sauce 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 10.50 GF, DF

Crabcake Burger ~ Our crab cake made with tasty crab, green onions, green peppers and spices served on a toasted bun with chipotle mayo 11.00

Garden Burger ~ Brown rice, mushroom, onion, oats and blended cheese, served with cucumber relish and side of chipotle mayo 9.20

Turkey Burger ~ Grilled ground turkey stuffed with cream cheese, topped with mozzarella, and cranberry mustard sauce 10.50 GF

Salmon Patty Burger ~ Our salmon patty is made with Sockeye salmon, onions, celery and spices served on a toasted bun 12.00

Patty Melt ~ Half pound patty, grilled onion, Swiss served on rye with a side of Thousand Island (can substitute a garden burger patty) 11.55

Add your favorite toppings: Grilled Onions, Mushrooms, Bacon, Your choice of cheese .80 each

Upgrade to one our delicious side dishes...

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

Baked Potato or Mashed Potatoes (Mashed is available all day) Baked Potato (after 5) 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 11.55

Chicken Breast Sandwich ~ We can simply grill it or season it Cajun or Lemon pepper style, served on a toasted bun 9.20

Roasted Pepper Chicken ~ Grilled Chicken breast jazzed up with roasted red peppers, Mozzarella cheese and pesto mayonnaise and served on a toasted bun 11.00 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 11.00

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 a basil dressing 9.60 V

Classic Club ~ Ham, smoked turkey, Swiss and American cheeses, bacon, lettuce and tomato stacked up with mayo and your choice of toasted bread 11.00

Smokey Reubenson ~ Stacked with smoked turkey on light rye with Swiss cheese and tangy slaw 10.50

Ultimate Reuben ~ Grilled light rye with house smoked Angus corned beef, Swiss cheese, sauerkraut and tangy Thousand Island dressing 11.00

Yellow Fin Tuna ~ Premium tuna, grilled fresh pineapple, served on a toasted bun with a side of cucumber relish and chipotle mayo 11.50

Spinach Melt ~ Fresh spinach artichoke dip, bacon, black olives, grilled tomatoes, red onion and cheddar cheese, served on grilled white toast 10.50

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 9.45
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 10.50

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 10.50

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, goat cheese, and a raspberry/blackberry sauce 11.00

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 (Mashed is available all day) Baked Potato (after 5) 2.35

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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

All pasta dishes served with garlic breadsticks

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 17.25

Quattro Formaggio ~ A white sauce blend of four cheeses and fresh basil served over fettuccine with grilled chicken (blackened upon request) 17.25

Vegetable Primavera ~ Penne, peas, zucchini, broccoli, spinach, tomatoes, and Portabella mushrooms in a garlic white wine sauce 16.50 V

The Queen's Penne ~ Sautéed chicken with artichoke hearts, fresh spinach, diced tomatoes, and fresh garlic in a roasted red pepper cream sauce 17.25

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 15.75

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 17.25 V

Spaghetti & House Meatballs ~ Spaghetti, marinara sauce, fresh house meatballs topped with Parmesan 17.25

ENTREES

Served with your choice of a cup of soup, pub or garden salad

8 oz Filet Mignon ~ Seasoned and grilled to perfection, comes with Fresh Vegetables and Choice of Potato 32.00 GF, DF

The New York Strip ~ A full 12 ounces of Black Angus strip steak flavored with our special seasoning mix, comes with Fresh Vegetables and Choice of Potato 30.00 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 on house mashed potatoes 17.50

Blackened Mahi Mahi ~ 8 oz Mahi Mahi dusted with a Cajun seasoning and drizzled with a roasted red pepper cream sauce, comes with Fresh Vegetables and Choice of Potato 23.00 GF

Tilapia Picatta ~ Lightly floured and sautéed in a caper, fresh tomato and white wine sauce served over rice with fresh asparagus 17.00 GF

Salmon ~ Grilled 8 oz salmon served with a lemon mint sauce, comes with Fresh Vegetables and Choice of Potato 22.00 GF, DF

Open Faced Meatloaf Manhattan ~ House meatloaf served over white bread and mashed potatoes, Topped with gravy with a side of fresh green beans 16.00

FRIDAY & SATURDAY NIGHT SPECIAL

Prime Rib ~ Seasoned and oven roasted with mashed potatoes and asparagus 31.00 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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STARTERS

Royal Nachos ~ Corn tortillas covered in sharp cheddar and mozzarella topped with your choice of black bean, beef or chicken 11.00 V, GF

Katie's Quesa ~ Our spinach and artichoke dip, grilled portabellas, chopped tomatoes and cheddar cheese stuffed into a giant tortilla and grilled 11.00 V

Quesadilla ~ Tomatoes, onions and lots of sharp cheddar cheese inside a grilled tortilla, black bean or chicken 10.50

Crab Cakes ~ Golden brown crab cakes served on a bed of organic greens with house chipotle mayo on the side 11.00

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 10.50 DF

Black Bean Dip ~ Layered with sour cream, black beans, sharp cheddar, black olives, chopped tomatoes and diced onions with plenty of tortilla chips 10.50 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 house ginger-soy sauce 10.50 DF

Baked Brie ~ Creamy Brie topped with toasted almonds then finished with a brown sugar crust surrounded with slices of apple and pretzel bread 11.50 V, GF

Wings ~ 10 fresh wings with your choice of (BBQ, hot, garlic parmesan, or sweet chili garlic) 12.00 GF

Spinach & Artichoke Dip ~ Take your tortilla chips and go dipping in this rich, creamy blend of spinach and artichokes 10.50

Aristocrat Beer-Cheese Dip ~ A house cheese dip served with apple slices and pretzel bread 9.50 V

Spinach Stuffed Portabella ~ This mushroom is breaded and loaded with spinach artichoke dip and melted hot pepper cheese 10.50

Shrimp Cocktail ~ Jumbo shrimp in a chilled martini glass with house cocktail sauce 12.50 GF, DF

Roasted Garlic Hummus ~ House with roasted garlic and served with warm pita bread, cucumber slice, carrot sticks and Kalamata olives 10.50 V, GF

Sweet Chili Brussel Sprouts ~ Fried brussel sprouts tossed in a fresh garlic and sweet chili sauce and topped with crispy jalapenos 10.50 V, DF

SIGNATURE SALADS

Add your choice of protein:

Grilled Chicken 3.70 Grilled Portobello 3.70 Grilled 4 oz Salmon 5.50 Breaded Chicken Tenders 5.00
Yellowfin Tuna 5.00 5 Grilled Shrimp 5.00

Strawberry Blues ~ Fresh Romaine with strawberries, melon, Gorgonzola cheese crumbles, green onions, sugared walnuts and dressed with our signature raspberry vinaigrette 9.00 V, GF

Sesame Wasabi Salad ~ Organic baby greens with marinated mushrooms, red peppers and rice noodles dressed with a house wasabi dressing and a drizzle of chili garlic sauce 9.00 V, GF, DF

Spinach Salad ~ Bowl of baby spinach complemented with dried Michigan cherries, sugared walnuts and alfalfa sprouts served with Honey-Dijon dressing 8.40 V, GF, DF

Classic Caesar ~ Crisp Romaine, Asiago cheese and garlic croutons tossed with Caesar dressing 8.40 GF

Taco Salad ~ Romaine lettuce on a crisp flour tortilla with shredded cheddar, diced tomatoes, onions and black olives, served with a side of ranch dressing and salsa, your choice of black bean, beef or chicken 11.00 V, GF

Cobb Salad ~ Mixed garden greens layered with crisp bacon, sliced egg, avocado, tomato, alfalfa sprouts and Gorgonzola cheese crumbles 8.95 GF

Granny Smith Apple Salad ~ Romaine with strawberries, Granny Smith apples, dried cherries, sunflower kernels and our signature raspberry vinaigrette 8.95 V, GF

Greek Salad ~ Romaine, tomatoes, red onion, artichokes, feta, and Kalamata olives 8.40 V, GF

Sante Fe Salad ~ Romaine, red onion, tomato, cucumber, corn, feta, and black beans 8.95 V

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

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