

Dinner Menu



APPETIZERS

DF - Amazing Crab Cakes

Two 3.5 oz Cakes/w Lemon Aioli \$26/ Single Cake \$14

Coconut Shrimp

Your Choice - ½ lb. or 1 lb. of Butterflied Coconut Shrimp. Deep Fried, w/ Sweet Chili Orange Sauce \$16/\$26

DF/GF - Seared Sesame Crusted Tuna

Served w/ Pickled Ginger & Wasabi \$28

Chicken Strips

1 lb. of Deep-Fried Strips served with choice of Dipping Sauce \$14

SOUPS AND SALADS

Soup Du Jour \$6/\$8

DF/GF - Garden or Classic Caesar Salad \$6/\$10

Add Grilled Chicken \$6 or Fried Chicken \$6

DF/GF - Harvest Salad \$16

Lettuce Mix, Honey Crisp Apples, Cranberries, Feta Cheese, & Pumpkin Seeds

Dressing Choice - Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Honey Mustard, French & Thousand Island

SANDWICHES

Sandwiches are served w/Lettuce, Tomato, Onion, Pickle Spear & French Fries or Sweet Potato Fries. Add Bacon \$2, Grilled Onions or Mushrooms \$1, Cheese \$1 (Blue Cheese, American, Swiss, Cheddar, Provolone or Pepper Jack). Add Coleslaw \$2. (Gluten Free Bun \$4)

DF/GF - Bistro Burger*

7 oz Fresh Hand Formed Ground Beef Patty \$15

DF/GF - Beyond Burger

A 100% Plant Based. No Meat, but can you tell? \$17

DF/GF - Perch Sandwich

Great Lakes Perch dipped in Dry Battered and Fried Golden \$16

DF/GF - Grilled Chicken Sandwich

6 oz Chicken Breast Grilled to Perfection \$14

*** Locally Sourced from Michigan Farms**

***DF/GF** - items can be made dairy or gluten free

Please be advised all credit card transactions will incur a 3% convenience fee.

***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. SOME ITEMS ARE PRODUCED USING NUTS.**

Nautical Grill & Spirits

Dinner Menu

ENTRÉES

Entrees are served with choice of two sides: Chef's Vegetables, Coleslaw, Garlic Mashed Potatoes, Baby Red Potatoes, French Fries or Sweet Fries. Add Soup Du Jour or Side Salad \$3. **No additional sides

Chef's Choice ~ Pot Pie**

Chef's Choice of meat with vegetables & potatoes in a creamy sauce, topped with a flaky crust \$16

DF- Amazing Crab Cakes

Two 3.5 oz Cakes/w Lemon Aioli \$32

Coconut Shrimp

Your Choice - ½ lb. or 1 lb. of Butterflied Coconut Shrimp. Deep Fried, w/ Sweet Chili Orange Sauce \$22/\$32

DF/GF - Great Lakes White Perch

Your Choice - Small or Large - Canadian White Lake Perch Dry Battered and Fried Golden \$24/\$34 (*Beer battered available upon request*)

DF/GF - Great Lakes Whitefish

A Local Favorite! Broiled to Perfection w/Essence of Lemon Oil and Dill \$30
~Add Parmesan Crust - \$4

DF/GF - Ribeye Steak*

12 oz Hand Cut USDA Choice Ribeye, Grilled to Perfection \$38

DF/GF - Petite Filet Mignon*

8 oz Hand Cut USDA Choice Filet, Grilled to Perfection \$48

-Please be aware that a Petite Filet has a longer cook time than other entrées.

DF/GF - New Zealand Lamb

Your choice - 4 or 8 lollipops, Grilled to Perfection served w/Mint Jelly \$40/\$58

***Locally Sourced from Michigan Farms**

DESSERTS

Classic Carrot Cake

Double Layer w/Rich Cream Cheese Frosting \$6

Pumpkin Swirl Cheesecake

A perfect balance of creaminess and pumpkin spice \$6

German Chocolate Cake

Triple Layer Chocolate Cake filled w/ an icing of Caramel, Chopped Pecans, and shredded Coconut Flakes \$6

Vegan/ GF - Ice Cold Chocolate Cake

Made w/ Avocados for a deliciously moist texture \$6

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