



# DUCK BLIND GRILLE

## Starters

**Spinach & Artichoke Dip** **\$15**  
Served with house seasoned pita chips.

**Loaded Potato Kegs** **\$16.50**  
Served with bacon jam, sour cream and nacho cheese flight.

**Jumbo Shrimp Cocktail** **3/\$12**  
Your choice of 3 or 5, head on fresh shrimp fried  
crispy. Served with house made hot & cheesy  
cocktail sauce. **5/\$15**

**Italian Meatballs** **\$11**  
Three house made meatballs made with fresh  
herbs & seasonings. Topped with San  
Marzano tomato marinara & baked cheese.

**Motz Sticks** **5/\$9**  
Your choice of 5 or 8 Mozzarella sticks.  
Finished with grilled scallions. Served with  
San Marzano tomato marinara sauce. **8/\$12**

**House Made Tortilla Chips** **\$16**  
Made & seasoned in house with sea salt &  
lime zest. Served with queso, salsa &  
guacamole.

## Sides & Fries

**Beefsteak Onion Rings** **\$6**

**Market Fresh Vegetables** **\$4**

**Rainbow Honey Glazed Carrots** **\$6**

**Roasted Cream Corn** **\$7**

**Sweet Potato Fries** **\$7**

**Truffle fries** **\$12**  
with house made Aioli

## Soup & Salad

**French Onion**  
A combination of caramelized sweet onions.  
fresh herbs, short rib broth & house made  
croutons. Topped with baked melted provolone  
cheese.

**Northwoods Chili** **Cup/\$5**  
A hearty flavorful stew made with certified  
angus beef cooked with roasted spices & fresh  
herbs. Served with homemade corn bread. **Bowl/\$9**

**Not So Classic Caesar** **\$12**  
Fresh grilled romaine, parmesan & croutons.  
Finished with house made Caesar dressing.

\*Add Chicken or Shrimp for an additional \$5

**Nusslisala Salad** **\$22**  
Fresh pan fried 4oz. salmon filet, seated on a bed  
of arugula, kale mix & mustard greens. Topped  
with a hard-boiled egg, croutons & local Raclette  
cheese from Leelanau Cheese Co. drizzled with a  
house made red wine vinegarette.

**Oriental Crunch Salad** **\$20**  
A combination of crispy pork belly, leaf lettuce, saki  
poached pear, fried shallot, pistachio, wasabi peas &  
spring shoots. Finished with a ginger poppy seed  
dressing.

**Tuna Salad** **\$12**  
Fresh pan fried 4oz. Yellowfin Tuna on a bed of fresh  
greens with cucumber, avocado, sunflower sprouts &  
watermelon radish. Finished with basil balsamic  
dressing.



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## Burgers & Handhelds

- All burgers & handhelds are served with fries.

### Crispy Chicken Sandwich

\$15

6oz. buttermilk fried chicken breast, topped with fresh mixed greens, tomato, sweet & spicy pickle & red onion.

### Otsego “Club” Sandwich

\$18

Thick cut bread layered with smoked turkey, ham, smoked bacon, fresh mixed greens, tomato, white cheddar & mayo.

### Smothered Chicken Open Faced Sammy \$19

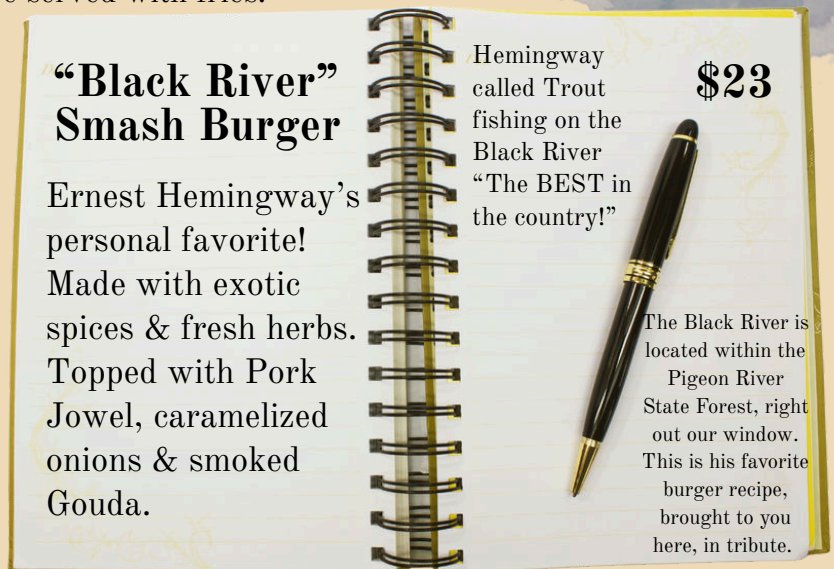
Grilled 6oz. chicken breast smothered in caramelized onions, oyster mushrooms, provolone & swiss cheese & rich garlic cream sauce. Placed on our house made whole grain bread. Knife & fork encouraged.

### The New Tribute Burger

\$18

Two 3 oz. smash burger patties char grilled to your preference. Topped with crisp lettuce, tomato, onion & your choice of cheese.

- Add another patty for \$4 and make it a triple.



### “Black River” Smash Burger

\$23

Ernest Hemingway’s personal favorite! Made with exotic spices & fresh herbs. Topped with Pork Jowel, caramelized onions & smoked Gouda.

Hemingway called Trout fishing on the Black River “The BEST in the country!”

The Black River is located within the Pigeon River State Forest, right out our window. This is his favorite burger recipe, brought to you here, in tribute.

### Smoked Chicken Wings

In house smoked, then deep-fried wings. Plain or tossed in your favorite Sweet Baby Ray's sauce. Jamaican Jerk, Honey BBQ, Mike’s Hot Honey, Garlic Parm, Buffalo, or in house Alabama White Sauce.

6 / \$10

18 / \$23

12/ \$18

24 / \$30

## Entrees

### Duck Blind’s Mac Attack!

\$12

Four cheeses baked crispy & topped with your choice of protein & shallots.

#### Optional add Ons:

Chicken tenders \$6  
Hot Honey Chicken \$8  
Brisket burnt end \$8  
Duck birria \$10

### Chicken & Truffle Gnocchi

\$32

Dusted then pan-fried chicken breasts placed on a bed of potato gnocchi, market fresh vegetables & beech mushrooms in a truffled garlic cream.

### Big Wild Meatloaf

\$26

Elk, Bison & wild Boar are combined with fresh herbs & seasonings & baked to perfection. Finished with a Morel Mushroom demi galce. Served with buttery whipped potatoes & fresh steamed broccolini.

### Faroe Island Salmon

\$35

6oz. fresh salmon filet pan seared then baked with a bourbon barrel aged maple & stone ground mustard glaze. Served with buttery whipped potatoes & roasted cream corn.

### Wild Game Bolognese

\$34

A rustic combination of Bison and Elk combined with Wagyu beef. Tossed in a “from scratch” San Marzano tomato sauce with fresh herbs. Served over Pappardelle pasta. This is a real banger!

### Loaded Brussel Sprouts

\$25

Roasted Brussel sprouts leaves tossed with Feta cheese, crispy garlic & roasted root vegetables. Topped with breaded Duck bites & a maple balsamic.

\*Substitute Falafel bites for a vegan option

### 12oz. Sirloin

\$32

12oz. sirloin cut in house, char grilled to your preference & finished with black garlic compound butter. Served with buttery whipped potatoes & fresh steamed broccolini.

\*Add sauteed mushrooms or onions

## Desserts

Ginger Ale Spiced Cake

\$9

Grasshopper Bread Pudding

\$12

Pistachio & Dark Chocolate Ganache Tart

\$12