



# 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.

### **Italian Meatballs** **\$11**

Three house made meatballs made with fresh herbs & spices, baked with marinara cheese.

### **Motz Sticks** **\$9**

Five mozzarella sticks, served with marinara sauce.

### **House Made Tortilla Chips** **\$16**

Fresh fried & seasoned, served with queso, salsa & guacamole.

## **WING DINGS**

Deep-fried, breaded wings. **6 / \$10**

Plain or tossed in your favorite **12 / \$18**

Sweet Baby Ray's sauce. **18 / \$23**

Jamaican Jerk, Honey BBQ, **24 / \$30**

Mike's Hot Honey, Garlic

Parm, Buffalo, or in house

Alabama White Sauce.

## Soup & Salad

### **French Onion**

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

**Cup/\$5**

**Bowl/\$9**

### **Northwoods Chili**

A hearty flavorful stew made with certified angus beef cooked with roasted spices & fresh herbs. Served with homemade corn bread.

### **Grilled Caesar Wedge** **\$7 / \$14**

Fresh Romain lightly grilled finished with creamy Ceaser dressing, croutons & parmesan cheese.

### **Chef Salad** **\$16**

Fresh spring greens, ham, turkey, hardboiled egg, cucumber, cherry tomato, red onion, carrot & croutons.

### **House Salad** **\$7 / \$14**

Fresh spring greens, cucumber, cherry tomato, red onion & croutons.

\*Add to any salad for an addition charge Chicken \$6 or Shrimp \$7

## Sides & Fries

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

**Fresh Cut Vegetables** **\$5**

**Glazed Rainbow Carrots** **\$7**

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

**Truffle fries** **\$7**  
with house made Aioli



## Entrees

### **Chicken & Truffle Gnocchi**

**\$32**

Potato gnocchi sauteed & tossed in truffle mushroom cream sauce topped with roasted broccolini.

### **Wild Game Meatloaf**

**\$32**

Elk, Bison & wild Boar mixed with fresh herbs, seasonings & baked topped with mushroom demi. Served with buttery mashed potatoes & fresh cut vegetables.

### **Wild Game Bolognese**

**\$34**

A rustic combination of Bison, Elk & Wagyu. Stewed with tomato sauce, fresh herbs & spices tossed with pasta.

### **Ribeye**

**\$38**

14 Oz. Hand cut Ribeye grilled to perfection & topped with local black garlic. Served with buttery mashed potatoes & fresh cut vegetables.

### **Salmon**

**\$34**

Pan seared Faroe Island Salmon with honey soy glaze. Served with wild rice roasted broccolini.

### **Spaghetti & Meatballs**

**\$28**

Fresh spaghetti tossed with house-made marinara topped with two 3 oz. meatballs & shaved parmesan cheese.

## Burgers & Sandwiches

### **Meatball Hoagie**

**\$15**

In house meatballs & marinara, melted parmesan cheese.

### **Pastrami on Rye**

**\$18**

Thin sliced pastrami, melted provolone, sauerkraut, stone ground mustard & spicy pickle chips on Michigan Bread Company Marble Rye.

### **Otsego "Club"**

**\$18**

Honey cured ham & smoked turkey, fresh greens, thick cut applewood smoked bacon, tomato, white cheddar & mayo. Served on Sourdough bread.

### **Tribute Burger**

**\$18**

One 8oz. beef patty grilled to perfection, lettuce, tomato, onion & your choice of cheese. Served on a brioche bun.

### **Crispy Chicken Sandwich**

**\$15**

Breaded chicken breast, lettuce, tomato & onion. Served on a brioche bun.

## Desserts

### **Ginger Ale Spiced Cake**

**\$9**

### **Grasshopper Bread Pudding**

**\$12**

### **Pistachio & Dark Chocolate Ganache Tart**

**\$12**