



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.

Mozz 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.

\$9

\$28

Desserts

Ginger Ale Spiced Cake

\$9

Grasshopper Bread Pudding

\$12

Pistachio & Dark Chocolate Ganache Tart

\$12