



DUCK BLIND GRILLE

Starters

Spinach & Artichoke Dip **\$16**

House-made spinach artichoke dip served with seasoned and baked pita chips.

Smoked Whitefish Dip **\$17**

Smoked Michigan whitefish served with fresh cut vegetables and crackers.

Italian Meatballs **\$16**
Two Italian meatballs made with fresh herbs & spices, baked with marinara, ricotta and mozzarella cheese. **Additional meatball \$4 ea.**

Arancini Bites **\$16**

House made stuffed risotto balls served with marinara sauce topped with parmesan cheese.

Hummus & Falafel **\$17**

Garlic lemon humus served with fried falafel balls, fresh cut vegetables, and baked pita bread.

Basket of Bread **\$8**

Artisan bread accompanied with olive oil, aged balsamic vinegar, fresh herbs, and herbed butter.

Greek Fries **\$15**

Beer battered sidewinder fries topped with lamb or chicken, tomato, cucumber, red onion, and tzatziki sauce.

Truffle Parmesan Fries **\$12**

Fresh fries tossed with parmesan, fresh herbs, and truffle zest served with truffle aioli.

Wing Dings
Deep-fried, breaded wings. Plain **6 / \$10**
or tossed in your favorite sauce **12 / \$18**
Jamaican Jerk, Honey BBQ,
Mike’s Hot Honey, Garlic Parm,
Buffalo, or Sweet Chili.

Salads

Greek Salad **\$10 / \$16**

Fresh Michigan grown greens topped with pickled golden beets, red onion, cucumber, Greek marinated olives, tomato, feta cheese.

Beet Salad **\$16**

Fresh Michigan grown greens, red beets, goat cheese crumbles, candied walnuts, red onion, mandarin oranges with a citrus vinaigrette.

Wedge Salad **\$16**

Baby Iceberg lettuce, chunky blue cheese dressing, bacon, red onion, cherry tomatoes, and crumbled gorgonzola cheese.

Ceasar Wedge Salad **\$8 / \$15**

Crisp romaine lettuce, creamy Caesar dressing, shaved parmesan cheese, and Italian style croutons.

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

Fresh Michigan grown greens, cherry tomato, red onion, cucumber, cheddar cheese, and Italian style croutons.

Caprese Salad **\$14**

Slice heirloom tomatoes and burrata cheese over fresh Michigan greens, topped with balsamic glaze.

*Add to any salad for an addition charge Chicken \$8, Lamb \$8, Anchovy \$8, Shrimp \$8, Salmon \$12, or Steak \$14.

Sides & Fries

Fries **\$7**

Beer Battered Sidewinder Fries **\$8**

House Chips **\$7**

Onion Rings **\$8**

Apple Cider Vinaigrette Slaw **\$6**

Thai Basil Fried Rice **\$7**

Garlic Herb Mashed Yukon Potatoes **\$7**

Seasonal Vegetable **\$7**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Add to any entree
Side House salad or Caesar salad for \$5

Ribeye **\$48**

20oz. Bone-in-Ribeye grilled to order, finished with garlic herb butter accompanied by whipped potatoes topped with an onion haystack. Served with seasonal vegetables.

Filet Mignon **\$50**

8oz. Hand-Cut Beef Tenderloin grilled to order, served with butter whipped potato, and finished with red wine demi sauce. Served with seasonal vegetables.

Steak Frites **\$28**

Certified angus beef sirloin steak grilled to order, topped with chimichurri served with ranch parmesan cheese beer battered sidewinder fry.

BBQ Ribs **Half \$21**
Full \$31

Slow cooked ribs finished on the grill and glazed with honey BBQ sauce served with fries, and apple cider vinaigrette slaw.

Salmon **\$34**

Pan seared Salmon with mango salsa and served with Thai basil fried rice.

Roasted Half Chicken **\$28**

Herb roasted chicken finished with pan gravy or honey bourbon BBQ sauce with seasonal vegetables and your choice of potato.

Lobster & Shrimp Linguine **\$36**

Lobster and shrimp sauteed and tossed with spring peas, carrots and fresh pasta in a delicate white wine lemon butter sauce.

Bruschetta Chicken Pasta **\$28**

Garlic cream pesto sauce tossed with penne pasta, topped with grilled chicken, fresh tomato bruschetta, shaved parmesan cheese, and balsamic glaze.

Steak add-ons \$3 each:
sautéed onions, sautéed mushrooms,
blue cheese, red wine demi sauce, chimichurri



Handhelds

All handhelds served with house chips and a pickle.
Substatute fries or onion rings for an additional \$2

Tribute Burger **\$18**

Half pound steak blend patty grilled to perfection lettuce, tomato, onion with your choice of cheese on a brioche bun.

Patty Melt **\$18**

Half pound steak blend patty grilled to perfection with melted Swiss cheese, sautéed onions and 1000 island on grilled marble rye.

Olive Burger **\$18**

Half pound steak blend patty grilled to perfection lettuce, tomato topped with melted provolone cheese and olive mayo mixture.

Grilled Chicken Sandwich **\$17**

Marinated grilled chicken breast, lettuce, tomato, onion, Swiss cheese, and bacon on a brioche bun.

Crispy Chicken Sandwich **\$16**

Crispy fried chicken breast, lettuce, tomato, sliced pickle, O.C. sauce on a brioche bun.

Turkey Pastrami **\$17**

Turkey pastrami topped with sauerkraut melted Swiss cheese, sliced dill pickle, and mustard on grilled marble rye.

Perch Sandwich **\$18**

Beer battered perch, lettuce, tomato, and house-made tartar sauce on a brioche bun.

Walleye Tacos **\$17**

Three flour tortillas with fresh breaded walleye topped with mango salsa.

Chicken Tacos **\$15**

Three flour tortillas filled with seasoned chicken, pepperjack cheese, Pico de Gallo, and cilantro lime cream.

Gyro **\$17**

Traditional gyro (lamb or chicken), tomato, cucumber, red onion, feta cheese, tzatziki wrapped in grilled pita bread.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.