THE DIVE

APPETIZERS

Creamy Spinach & Artichoke Dip $16
Creamy Spinach & Artichoke Dip served with Tortilla Chips & Flash Fried Pita

Sesame Encrusted Tuna with Miso Glaze $16
Fresh Atlantic Yellowfin Tuna Covered in Black and White Sesame Seeds and Seared. Served over Field Greens with a Sweet Miso Glaze and Wasabi Garnish

Fried Fall Brussel Sprouts $14
Fried Brussel Sprouts Mixed with Dried Cranberries, Pecans, Goat Cheese. Finished with a Balsamic Drizzle

Fall Harvest Charcuterie Board $15
A Harvest of Fresh Seasonal Offerings with the Chef's Selection of Cured Meats, Gourmet Cheeses, Fresh and Dried Fruits, & Perseveres, with Crackers

SOUP + SALAD

Classic Ceasar Salad **Side $7** **Full $12**
Romaine Lettuce with Homemade Caesar Dressing, Garlic Croutons & Shaved Parmesan

Apple Salad ***Side $7*** ***Full $13***
Mixed Greens, Goat Cheese, Apples, Dried Cranberries, Dried Apples, Pecans. Dressed with Apple Cider Vinaigrette

House Salad **Side $7** **Full $12**
Romaine Lettuce, Onion, Tomato, Cucumber, Cheddar Cheese and Choice of Dressing

Cobb Salad **Side $9** **Full $17**
Romaine Lettuce, Tomato, Bacon, Bleu Cheese, Hard Boiled Egg, Avocado, Chicken Breast and Choice of Dressing

Dressing Selections: Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar

Clam Chowder / Butternut Squash / Soup DuJour **Cup $4** **Bowl $8**

PIZZA & FLATBREADS

Pepperoni $16
Traditional Pepperoni, Mozzarella, Traditional Red Sauce

Cheese $15
Mozzarella cheese with Traditional Red Sauce

BBQ Chicken $18
Sliced Chicken, BBQ Sauce, Red Onion and Mozzarella Cheese

*Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase the Risk of Food Bourne Illness

PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED TO THE BILL

HANDHELDS

Grass Fed Classic Burger $16
8oz Fairway Farms Grass Fed Prime Burger on a Grilled Brioche Bun with American Cheese, Pickle, Lettuce, Red Onion and Beefsteak Tomato. Served with French Fries Cooked in Tallow

Grass Fed Philly Cheesesteak Sandwich $17
Sliced Grass Fed Prime Rib Cooked with Au Jus on a Toasted Roll, Topped with Provolone Cheese, Grilled Peppers & Onions. Served with French Fries Cooked in Tallow

Classic Monte Cristo $16
Sliced Honey Ham and Turkey Breast Grilled, Topped with American & Swiss Cheese. Served on Texas Toast Dipped in a Sweet Coconut Pancake Batter and Grilled. Topped with Powdered Sugar and a Side of Berry Compote. Served with French Fries Cooked in Tallow

Crispy Chicken Pesto Sandwich $16
Whole Chicken Breast Lightly Breaded & Deep Fried in Tallow to a Golden Crisp. Served with Fairway Farms Crispy Bacon, Sliced Swiss and Basil Pesto Sauce atop a Toasted Roll

LOCAL LAKE FISH

Lake Superior Whitefish $25
Fresh Lake Superior Whitefish Broiled with Lemon, Garlic and Caper Butter. Served over Rice with Seasonal Rainbow Carrots and Basil Pesto Drizzle

Lake Erie Yellow Belly Perch $26
Sauteed Yellow Belly Lake Perch Served with Rice Pilaf, Broccolini and Lemon Beurre Blanc

Lake Huron Walleye $24
Fresh Walleye Filets Pan Sauteed with Butter, Garlic, Lemon Juice and Fresh Herbs. Served Over Rice with Capers, Broccolini and Lemon Beurre Blanc

Sweet Chili Salmon $27
Faroe Island Salmon Marinated in Sweet Chili Pepper Sauce and Pan Seared. Served over a Butternut Squash Puree with Asparagus

ENTREES

8oz Grass Fed Filet Mignon $37
Fairway Farms Grass Fed Filet Mignon, Served over a Potato Puree, with Asparagus and a Red Wine Demi Glaze

Seared Grass Fed Tri-Tip Steak with Truffle Mushroom Risotto $35
Fairway Farms Grass Fed Tri-Tip Seared Steak, Sliced Thin, served over a Wild Mushroom Risotto. Served with Charred Baby Carrots and Finished with a Truffle Oil Drizzle

Pub Style Fish & Chips $21
Three Pieces of Icelandic Cod, Coated in a Brown Ale Beer and Deep Fried to a Golden Crisp. Served with French fries, Lemon Wedge and House Tartar Sauce

Spicy Sausage Rigatoni $23
Spicy Italian Sausage Sliced and Sauteed with Sweet Bell Peppers and Onions. Tossed with Rigatoni Pasta and House Made Marinara

Steak & Wild Mushroom Gnocchi $25
Sliced Tri-Tip Steak Sauteed with a Wild Mushroom Blend, Onion and Sweet Bell Peppers. Tossed in a Parmesan & Romano Cream Bechamel Sauce with Potato Gnocchi