



## APPETIZERS

### **Creamy Spinach & Artichoke Dip (v) \$16**

*Creamy Spinach & Artichoke Dip served with house chips & flash-fried pita.*

### **Sesame Encrusted Tuna with Miso Glaze \$16**

*Fresh Atlantic yellowfin tuna crusted in black and white sesame seeds, seared and served over field greens with sweet miso glaze and wasabi garnish.*

### **Fried Fall Brussel Sprouts (v) \$14**

*Crispy fried Brussels sprouts tossed with dried cranberries, pecans, goat cheese, and finished with a balsamic drizzle.*

### **Fall Harvest Charcuterie Board \$15**

*Chef selection of cured meats, gourmet cheeses, seasonal fresh and dried fruits, jams or preserves, and crackers.*

## SOUP + SALAD

### **Classic Caesar Salad (v)**

*Romaine lettuce, house-made Caesar dressing, garlic croutons, and shaved Parmesan.*

**Side \$7**

**Full \$12**

### **House Salad (v)**

*Romaine lettuce, onion, tomatoes, cucumber, cheddar cheese, choice of dressing.*

**Side \$7**

**Full \$12**

### **Apple Salad (v)**

*Mixed greens, goat cheese, fresh apples, dried cranberries, dried apples, pecans, apple cider vinaigrette.*

**Side \$7**

**Full \$13**

### **Italian Chopped Salad**

*Chopped romaine and radicchio, cherry tomatoes, red onion, Kalamata olives, sliced ham, sopressata, oregano, with lemon vinaigrette.*

**Side \$8**

**Full \$14**

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

### **Clam Chowder / Soup DuJour**

**Cup \$4**

**Bowl \$8**

## PIZZA & FLATBREADS

### **Pepperoni \$16**

*Traditional Pepperoni, Mozzarella, Traditional Red Sauce*

### **BBQ Chicken \$18**

*Sliced Chicken, BBQ Sauce, Red Onion and Mozzarella Cheese*

### **Cheese (v) \$15**

*Mozzarella cheese with Traditional Red Sauce*

\*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** – All handhelds come with French fries. Add Sweet Potato Fries \$2 / Truffle Fries \$2

### **Grass Fed Classic Burger \$16**

8 oz. Fairway Farms grass-fed prime burger on a grilled brioche bun with American cheese, pickles, lettuce, red onion, and tomato.

### **Italian Beef Sandwich \$17**

Slow-braised Italian-seasoned beef chuck roast served on an Amoroso roll with sweet bell peppers, authentic giardiniera, side of au jus.

### **Monte Cristo \$17**

Honey ham and turkey breast with American and Swiss cheese on Texas toast, dipped in sweet coconut pancake batter and grilled. Finished with powdered sugar and served with berry compote.

### **Crispy Chicken Pesto Sandwich \$16**

Lightly breaded and fried chicken breast with crispy bacon, sliced Swiss cheese, and basil pesto on a toasted roll.

## **ENTREES**

### **8oz Grass Fed Filet Mignon \$37**

Fairway Farms grass-fed filet served over potato purée with asparagus and red wine demi-glace.

### **Lake Erie Yellow Belly Perch \$26**

Sautéed yellow belly perch served with rice pilaf, broccolini, and lemon beurre blanc.

### **Lake Huron Walleye \$24**

Pan-sautéed fresh walleye with butter, garlic, lemon, and herbs. Served over rice with capers, broccolini, and lemon beurre blanc.

### **Blackened Chicken Florentine \$23**

Cajun-spiced chicken breast served over fettuccine tossed in creamy Parmesan white wine sauce with spinach, tomato, and artichokes.

### **Pub Style Fish & Chips \$21**

Brown ale beer-battered Icelandic cod, golden fried and served with French fries, lemon wedge, and house tartar sauce.

### **Sweet Chili Salmon \$27**

Faroe Island salmon marinated in sweet chili pepper sauce, pan-seared and served over potato purée with asparagus.

### **Blackened Swordfish with Mango Salsa \$30**

Fresh Gulf Coast swordfish Cajun-spiced and seared, topped with mango salsa and served over rice with broccolini.

### **Sweet Soy & Miso Glazed Pork Chops \$26**

Bone-in pork chop brushed with sweet soy and miso, pan-seared and served over spinach in red miso broth with sautéed crimini mushrooms and scallions.

### **Steak & Wild Mushroom Gnocchi \$25**

Sliced steak sautéed with wild mushrooms, onion, and sweet bell peppers, tossed in Parmesan-Romano cream béchamel with potato gnocchi.

THE  
**ST. CLAIR**

INN

We proudly use **beef tallow oil** for deep-fried items and **avocado oil** for all sautéed preparations, chosen for flavor, quality, and performance.