

# ..... DINNER .....

## APPS

<b>Oysters on the Half Shell*</b> <sup>GF</sup>	12
Cocktail Sauce, Red Wine Mignonette	
<b>Shrimp &amp; Crab Cocktail</b> <sup>GF</sup>	10
Avocado, Jicama, Cucumbers, Peppers Pickled Radish, Lime Vinaigrette Served with Tortilla Chips	
<b>Fried Calamari</b>	9
Cocktail Sauce	
<b>Warm Potato Chips</b>	7
Topped with Bleu Cheese, Bacon Tomatoes, Scallions	
<b>Balsamic Glazed Brussels Sprouts</b> <sup>V</sup>	8
Dried Cranberries	
<b>Short Rib Tacos</b>	9
Salsa Fresca, Cotija, Avocado Sour Cream	

## SOUPS

<b>Soup of the Day</b>	5
<b>Cream of Tomato</b>	5
<b>French Onion</b>	7
Swiss, Croutons	

## SIDE SALADS

<b>Caesar</b>	6
Croutons, Parmesan	
<b>Michigan Cherry</b> <sup>GF V</sup>	6
Bleu Cheese, Walnuts, Red Onion Dried Cherries, Maple Vinaigrette	
<b>Chopped Roadside</b> <sup>V</sup>	5
Tomato, Cucumber, Red Onion Garbanzo Beans	

## ENTREE SALADS

<b>Caesar</b>	
Croutons, Parmesan	
with <b>Chicken</b>	16
with <b>Shrimp</b>	20
<b>Roasted Turkey Cobb</b> <sup>GF</sup>	15
Avocado, Bacon, Tomato, Bleu Cheese Egg, Red Wine Vinaigrette	
<b>Spring</b> <sup>V</sup>	15
Kale, Romaine, Farro, Brussels Sprouts Cranberries, Pepitas, Pear, Cider Vinaigrette	
with <b>4 oz. Salmon*</b>	19
<b>Southwest Grilled Shrimp</b>	20
Guacamole, Black Beans, Mixed Greens Peppers, Red Onion, White Cheddar Tortilla Strips, Jalapeño Buttermilk Dressing	

## PLATES

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## Today's Fresh Fish

Market Price

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<b>Cedar Planked Salmon*</b> <sup>GF</sup>	25
Smashed Redskins, Seasonal Vegetables Dijon Mustard Glaze	
<b>Broiled Great Lakes Whitefish</b> <sup>GF</sup>	21
Broccoli, Brown Rice	
<b>Fish &amp; Chips</b>	16
Icelandic Cod, Fries, Slaw, Remoulade	
<b>Lobster Mac &amp; Cheese</b>	17
Creamy Mascarpone, Ritz Cracker Crust	
<b>Panko Chicken Cutlet</b>	18
Arugula, Lemon Pepper Vinaigrette	
<b>Overnight Braised Pork Shank</b>	24
Yukon Gold Potatoes, Roasted Carrots Shallots, Natural Sauce	
<b>Roasted Vegetarian Burrito</b> <sup>V</sup>	16
Cotija, Salsa Fresca, Avocado Roja Sauce	
with <b>Short Rib</b>	19
<b>Kobe Meatloaf</b>	19
Yukon Gold Mashed, Portobello Green Beans, Cabernet Sauce	
<b>Stacked Baby Back Ribs</b>	22
Michigan Maple Glaze, Slaw Steak Fries	

### Black Pepper Rubbed Filet Mignon\* <sup>GF</sup>

Yukon Gold Mashed Potatoes  
Grilled Broccolini, RS Steak Sauce

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## BURGERS

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Served on a Brioche Bun with Fries or Slaw  
Deluxe... add a Buck!

<b>Classic Cheeseburger*</b>	14
Choice of: Bleu, American, Swiss, Muenster	
<b>Grilled Salmon Burger*</b>	15
Arugula, Lemon Dill Aioli Pickled Cucumber & Red Onion	

# ROADSIDE B&G

www.RoadsideBandG.com

\*State of Michigan Requirement: These items may be served raw or undercooked. Consumption of raw or undercooked eggs, poultry, seafood, shellfish or meat may increase your risk of food borne illness, especially if you have certain medical conditions.