

# 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, Sweet Corn, 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	
<b>Lobster Mac &amp; Cheese</b>	12
Creamy Mascarpone, Ritz Cracker Crust	
<b>Smashed Guacamole</b> <sup>GF</sup>	8
Warm Tortilla Chips & Salsa Fresca	

## 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>Summer Kale</b> <sup>GF V</sup>	15
Romaine, Quinoa, Fresh Berries Sunflower Seeds, Carrots, Radish, Tomato Chile Lime Vinaigrette	
with <b>4 oz. Salmon*</b>	21
<b>Southwest Grilled Shrimp</b>	20
Guacamole, Black Beans, Mixed Greens Peppers, Red Onion, White Cheddar Tortilla Strips, Jalapeño Buttermilk Dressing	

## PLATES

### Today's Fresh Fish

Market Price

<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>Panko Chicken Cutlet</b>	18
Arugula, Lemon Pepper Vinaigrette	
<b>Overnight Braised Pork Shank</b>	25
Smoked Cheddar Yukon Gold Mashed Sweet Corn Succotash, Peach Demi	
<b>Roasted Vegetarian Burrito</b> <sup>V</sup>	16
Cotija, Salsa Fresca, Avocado Roja Sauce with <b>Short Rib</b>	
<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	
<b>Vegetarian Pasta</b>	16
Spring Vegetable Medley, Chevre, Sweet Pea Puree with <b>Shrimp</b>	

### Filet Mignon\*

Baked Potato Spoon Bread  
Vegetable Medley, RS Steak Sauce

30

## BURGERS

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, Pickled Green Tomato, Dill Remoulade	

**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.