

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

## APPS

<b>Standish Shore Oysters*</b> Duxberry, MA 1/2 Dozen, Red Wine Mignonette, Cocktail	18
<b>Crab Cakes</b> Mixed Greens, Lemon, Tartar Sauce	18
<b>Buffalo Shrimp</b> Bleu Cheese Dressing	15
<b>Crispy Calamari</b> Marinara, Lemon Aioli	15
<b>Warm Potato Chips</b> Bleu Cheese, Bacon, Tomato, Scallions	10
<b>Short Rib Tacos</b> Salsa Fresca, Cotija, Avocado Sour Cream	10
<b>Smashed Guacamole</b> <sup>V</sup> Warm Tortilla Chips	12
<b>Balsamic Glazed Brussels Sprouts</b> <sup>V</sup> Dried Cranberries	11

## SOUPS

<b>French Onion</b> Swiss, Croutons	12
<b>Creamy Tomato Basil</b>	6

## SIDE SALADS

<b>Caesar</b> Croutons, Parmesan	8
<b>Michigan Cherry</b> <sup>V</sup> Bleu Cheese, Walnuts, Red Onion Michigan Cherries, Maple Vinaigrette	9
<b>Chopped Roadside</b> <sup>V</sup> Tomato, Cucumber, Red Onion Garbanzo Beans	7

## ENTREE SALADS

<b>Caesar</b> Croutons, Parmesan	
with <b>Grilled Chicken</b>	20
with <b>Buffalo Shrimp</b>	22
<b>Winter Harvest Salad</b> Spinach, Romaine, Goat Cheese Sweet Potato, Sundried Tomato Red Onion, Pecans, Citrus Vinaigrette	
with <b>Grilled Chicken</b>	21
with <b>4oz Salmon</b>	27
<b>Blackened Shrimp Taco Bowl</b>	22
Chipotle Quinoa & Black Beans Romaine, Guacamole, Pineapple Salsa Crushed Tortilla Chips, Cotija	

## PLATES

### Today's Fresh Fish

Market Price

<b>Cedar Planked Salmon*</b> Marble Potatoes, Green Beans Dijon Mustard Glaze	29
<b>Broiled Great Lakes Whitefish</b> Broccoli, Marble Potatoes, Tartar Sauce	28
with <b>Crab Topping</b>	32
<b>Panko Chicken Cutlet</b> Arugula, Lemon Pepper Vinaigrette, Pecorino	24
<b>Meatloaf</b> Green Beans, Yukon Mashed Potatoes Portobello Mushrooms, Cabernet Sauce	22
<b>Seared Sea Scallops</b> Wild Mushroom and Spinach Risotto Shaved Pecorino Romano	38
<b>Roasted Vegetarian Burrito</b> <sup>V</sup> Cotija, Salsa Fresca, Guacamole, Roja Sauce	21
with <b>Short Rib</b>	26
<b>Fish &amp; Chips</b> Fries, Slaw, Tartar Sauce	22
<b>Braised Pork Shank</b> Apple Cider Gouda Grits, Roasted Carrots	27
<b>Stacked Baby Back Ribs</b> Michigan Maple Glaze, Slaw, Steak Fries	28
<b>Eagle Creek Rainbow Trout</b> Savory Sweet Potato Mash, Crispy Brussels Sprouts Maple Brown Butter Vinaigrette	30

<b>Filet Mignon*</b> Broccoli, Yukon Mashed Potatoes Black Pepper Boursin Cheese, Charred Red Onion Merlot Balsamic Sauce	45
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## BURGERS

Served on a Brioche Bun with Fries or Slaw  
Deluxe... add 2 Bucks!

<b>Roadside Burger *</b> Two Patties, American Cheese, Pickles Onion, Iceberg, Burger Sauce	18
<b>Grilled Salmon Burger*</b> Arugula, Citrus Salad, Caramelized Red Onion Dijonnaise	20

# 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.