

MEZZE

Calamari - Flash Fried, Chipotle Honey Glaze with Caribbean Aioli or Marinara... \$12

Mussels - Marinara or White Wine Garlic...\$13

Charcuterie Board - Artisan Cheese, Imported Meats, Chef Inspired Accoutrements...\$26 2-4 people

Flatbread Carciofi - Imported Spanish Artichokes, Manchego, Caramelized Onion, Pomegranate Molasses, Grapes...\$15

Tuna Stack - Avocado, Tropical Salsa, Seaweed Salad, Sweet Soy, Yum-Yum Sauce...\$16

Shrimp Cocktail - Served with Cocktail Sauce, Lemon...\$16

SALADS

Salmon Salad - Rum Glazed Salmon Over Spinach, Bacon, Feta, Strawberries, With Chipotle Lime Vinaigrette...\$16

Yard Bird Salad - Bleu Cheese, Field Greens, Sundried Cherries, Candied Pecans, Pickled Onions, With Poppyseed Dressing...\$14

Wedge - Iceberg, Bleu Cheese, Bacon, Tomato...\$12

Caesar - Crisp Romaine, Focaccia Croutons, Anchovies, House-Made Caesar Dressing...\$10

HANDHELDS

Detroit Beef - Shaved Prime Rib, Sweet Onion, Fried Cheese Curds, Horseradish-Mustard Sauce, Side Au Jus, Fries...\$16

Traditional Burger - LTO, Fries...\$15

Fish Sandwich - Grilled, Blackened, Or Fried, Brioche Bun, LTO, Fries...\$Market

~ ENTREES ~

Served With Choice of Soup, House, Caesar, or Wedge Salad

BUTCHER BLOCK

Choice of Sauce:

Bordelaise, Bleu Cheese Demi, Ginger Soy Butter or Bourbon Pepper Corn.

New York Strip - 12oz Prime Grade New York Strip, Served with Fresh Vegetable and Starch of Day...\$38

Filet Mignon - 7oz C.A.B. Tenderloin, Served with Fresh Vegetable and Starch of Day ...\$38

Wagyu Ribeye - 14oz Australian A5 Delmonico, Served with Fresh Vegetable and Starch of Day ...\$62

PILARS OFFERINGS

Shrimp And Salmon Vesuvius - Imported Spanish Artichokes, Tomato, Olives. Goat Cheese, Anise, Served Over Saffron Rice...\$34

Simple Poached Fish - Fresh Fish, Sliced Garlic, Fresh Herbs, Heirloom Tomato, White Wine, Stock, Served Over Saffron Rice...\$Market

Seafarer's Scallops - Dry Packed Scallops, Creamy Risotto with Peas, Sherry Butter...\$37

Fisherman's Stew - Scallops, Shrimp, Fresh Fish, Mussels, Calamari, Roasted Potatoes, In A Rich Fennel Broth with Rouille...\$29

CLUB FAVORITES

Skipper's Chop - Bacon Wrapped Butcher Block Pork Chop, Roasted Potatoes, Caramelized Onion, Balsamic BBQ Glaze...\$26

Mighty Meatloaf - World Famous Seared Meatloaf, Gravy, Sautéed Onions...\$25

Yachty Chicken - Marinated Grilled Chicken Breast, Sautéed Spinach, Smoked Mozzarella, Citrus Butter Sauce...\$27

Shrimp Florentina - Tomato, Cream, Garlic, Spinach, White Wine, Over Fresh House Made Linguini...\$29

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.