



APPETIZERS

KEWEENAW BREWING CO.

PIGEON HILL BREWING CO. PALE ALE LAGER CLASSIC PILSNER

PETOSKEY BREWING CO. ALE ALE ALE

BELL'S BREWING CO. BLACK ROCKS BREWERY

KEWEENAW BREWING CO. BLACK ROCKS BREWERY

FIRECRACKERS

Blackened chicken and spinach in a crispy egg roll wrapper. Served with a cajun aioli \$9

BUFFALO SHRIMP

Chicken fried jumbo shrimp, buffalo marinated, blue cheese mousse \$12

TRUFFLED MAC & CHEESE

Smoked gouda sauce, truffle oil, cavatappi, house bacon \$7

ONION RINGS

Thick cut, Island Ale battered, A-1 ranch \$6

BULL BITES

Blackened steak tips, blue cheese dressing \$11

PORK LONZA

House cured and spiced pork tenderloin, pub brew mustard, pickled onion, grilled naan \$12

SMOKED GOUDA "FRIES"

Island Ale battered smoked gouda "fries", buttermilk - herb dressing \$8

EXOTIC MUSHROOMS

Shiitake, cremini and oyster mushrooms, Island Ale battered, roasted garlic aioli \$7

SALADS

All full size salads served with table bread

CAESAR

Romaine lettuce, creamy caesar dressing, fresh parmesan and croutons \$8
Side Salad \$5

STEAKHOUSE CHOPPED

Romaine, iceberg, cucumber, grape tomato, red onion, French green beans, corn, parsley, chives, roasted shallot dressing \$9
Side Salad \$6

SPINACH

Fresh spinach, red onion, bacon, hard boiled egg, button mushrooms, warm bacon dressing \$9
Side Salad \$6

COMPLEMENT YOUR SALAD

- Steak tips \$6
- Grilled salmon \$6
- Grilled chicken \$3

SOUPS

BAKED STOUT ONION

Crostini, melted parmesan, Swiss cheese, onion tangles \$5

CHEF'S CREATION

Bowl \$5 | Cup \$4

SANDWICHES

SANDWICHES INCLUDE CHOICE OF HOUSE-FRIED CHIPS OR COLESLAW
SUBSTITUTIONS: HAND-CUT FRIES \$1
BEER BATTERED ONION RINGS OR CUP OF SOUP \$2
HOUSE SALAD OR SIDE CAESAR SALAD \$4

PASTRAMI REUBEN

Veal pastrami, sauerkraut, melted Swiss, thousand island, toasted marble rye \$12

5 BRIDGES BURGER

Custom blend of chuck, brisket and short rib. Aged white cheddar, shredded iceberg, tomato, house bacon, gherkin sauce, brioche bun \$13

CHICKEN BRUSCHETTA

Sous vide chicken breast, balsamic marinated tomato, burrata cheese, shredded iceberg, roasted garlic aioli, grilled naan \$12

SMOKED SALMON BLT

House cherry wood smoked salmon, watercress, tomato, house bacon, lemon aioli, French baguette \$13

PRIME RIB

Shaved angus prime rib, house bacon, onion tangles, aged white cheddar, roasted garlic aioli, French baguette \$13



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.