

## Sharables

<b>Brisket Sliders</b> — beer braised brisket, smoked mozzarella, bistro sauce on toasted rolls	2 for 6~	4 for 10~	<b>Hummus</b> — roasted red pepper and garlic hummus, served with carrots, cucumbers, celery sticks, and fresh baked pita bread	7.75
Add Onion Tanglers	1~		<b>Chips and Pico</b>	5~
<b>Cajun Fritters</b> — Andouille, cheddar, and green onion infused potato croquettes, served with sriracha ranch	Solo (4) 5.25	Shared (8) 10~	<b>Veggie Skewer</b> — portabella, red onion, green pepper, and tomato, marinated in balsamic, garlic, and olive oil	2.50
<b>Spinach Dip</b> — warm blend of spinach, artichokes, parmesan, and cream cheese. Served with parmesan dusted flour and spinach tortilla chips. Corn chips may be substituted on request		8~	<b>Chicken Skewer</b> — chicken breast marinated in garlic, olive oil, soy, honey, and lemon	3.50
<b>Chorizo Queso Dip</b> — spicy chorizo cheese dip with caramelized onions. Served with tortilla chips.		8~	<b>Shrimp Skewer</b> — Four jumbo shrimp marinated in garlic, olive oil, tomato, and basil and grilled.	4.25
<b>Cajun Candied Bacon</b>	3 for 5.50~	6 for 9.50~	<b>Brisket Nachos</b> — smoked provolone, cheddar jack, beer braised brisket, onions, and jalapenos. Served with Pico de Gallo and IPA sour cream	9.50
<b>Caprese Skewers</b> — five skewers of fresh mozzarella and grape tomatoes, drizzled with pesto and balsamic stout glaze and sprinkled with parmesan Reggiano		7.50	<b>Quesadilla</b> —roasted onion, green pepper, jalapeno, cheddar jack, quesadilla sauce. Served with pale ale sour cream and Pico de Gallo.	8.50
			Add chicken or brisket	3~

## Sandwiches and Burgers

Our sandwiches are served on fresh Schnitz bakery bread with house made potato chips

Substitute Fries 1~      Sweet Potato Fries 2~      Cajun Fritters 3~

<b>The Classic</b> — 1/2 pound angus steak burger, American cheese, lettuce, tomato, pickle, red onion, on a Kaiser roll.	9.50	<b>Southwest Chicken</b> — grilled chicken, pepper jack cheese, Applewood smoked bacon, avocado spread, chipotle mayo, lettuce, Pico de Gallo on a Kaiser roll	11~
<b>Blue Bayou</b> — 1/2 pound angus steak burger, bleu cheese, Applewood smoked bacon, haystack onions, chipotle mayonnaise, lettuce, tomato on a Kaiser roll.	11~	<b>Veggie Po-Boy</b> — sautéed Portabella, onion, green and red peppers and garlic topped with provolone cheese, spinach, tomato, and pesto aioli. Served on a French roll.	10~
<b>Olive Burger</b> — 1/2 pound angus steak burger, green olives, Applewood smoked bacon, Swiss cheese, olive aioli, lettuce, tomato on a Kaiser roll	11~	<b>Shrimp Po-Boy</b> — flash fried shrimp, French roll, lettuce, tomato, house remoulade	12~
<b>Chipotle Burger</b> — 1/2 pound angus steak burger, chipotle puree, American cheese, grilled jalapenos, haystack onions, chipotle mayonnaise, lettuce, tomato on a Kaiser roll	11~	<b>Shark Po-Boy</b> — fried cape shark, French roll, lettuce, tomato, house remoulade	12~
<b>Southwest Burger</b> — 1/2 pound angus steak burger, pepper jack cheese, Applewood smoked bacon, Pico de Gallo, chipotle mayo, avocado spread, lettuce, on a Kaiser roll	11~	<b>Lieutenant Governor</b> — beer braised beef brisket, haystack onions, and bistro sauce on Cajun seasoned sourdough	10~
		<b>Candied Cajun BLT</b> — Candied bacon, lettuce, tomato, mayonnaise on sourdough	10~

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

## House Specialties

**Jambalaya**— A Louisiana favorite! Andouille sausage, chicken, red and green pepper, onion, celery, tomato, and rice with Cajun spices. Served with cornbread. Prepared to order. Vegan option available. 11~

Add Shrimp 4~

**Red Beans and Rice**— A bayou staple: red beans simmered with Andouille sausage, smoked ham, bacon, red and green pepper, onion, celery, and spices. Served over rice with cornbread. 9~

**The Henhouse**— fresh chicken tenderloins sliced thin and hand battered in house breading. Served with fries and sriracha ranch or honey mustard. 10~

**Michigan Beer Mac & Cheese**— sautéed Andouille sausage with Cavatappi in Michigan craft beer cheese. Topped with seasoned bread crumbs. Served with garlic bread. 12~

## Entrees

All entrees served with soup or side salad.

Mashed Potatoes available after 4 PM.

**Grilled Sausage**— char grilled cherry maple chicken sausage served with mashed potatoes and glazed carrots with spiced walnuts. 15~

**Ribeye**— 12 oz. USDA choice angus ribeye topped with house garlic butter, haystack onions. Served with mashed potatoes and broccoli. 22~

**Creole Fettuccine**— Cajun seasoned grilled chicken breast atop a bed of fettuccine in house made Cajun alfredo sauce. Served with garlic bread. 14~

Sub blackened shrimp 2~ Add blackened shrimp 4~

**Chicken Mascarpone**— Grilled chicken, Applewood smoked bacon, garlic, shallots, grape tomatoes, spinach, and Cavatappi in a white wine mascarpone sauce with a hint of lemon. Served with garlic bread. 14~

**Chicken and Broccoli Alfredo**—Grilled chicken with house alfredo and broccoli over Fettuccine. Served with garlic bread. 14~

**Pork Chop**—12 oz. bone-in cherry mustard grilled pork porterhouse with apple cranberry chutney, glazed carrots with spiced walnuts, and mashed potatoes. 16~

**Chicken Skewers**— Chicken breast marinated in garlic, olive oil, soy, a hint of honey and lemon. Char grilled and served with sweet chili sauce. Three chicken skewers and one vegetable skewer served with Spanish rice. 14~

**Veggie Skewers**— Portabella, red onion, green pepper, and tomato, marinated in garlic, olive oil, and balsamic. Three skewers served with Spanish rice. 12~

**Shrimp Skewers**- Four jumbo shrimp marinated in garlic, olive oil, tomato, and basil and char grilled. Three shrimp skewers and one vegetable skewer served with Spanish rice 16~

**Fish and Chips**— Michigan craft beer battered lake perch with fries, house tartar sauce, and lemon. 18~

**Blackened Snapper**— blackened snapper with spicy cream sauce, Spanish rice, and broccoli. 18~

## Dessert

**Miniature Cheesecake** with apple cranberry sauce 8~

## Sides

House made Chips 2~

French Fries 3~

Sweet Potato Fries 4~

Haystack Onions 3~

Garlic Bread 2~

Corn Bread 2~

Red Beans and Rice 4~

Glazed Carrots w/walnuts 3~

Steamed Broccoli 3~

Spanish Rice 2~

Mashed Potatoes 3~

## Specialty Pizzas

Our pizza dough is made in house using Michigan craft beer

**The Saz**—thick cut pepperoni, Italian sausage, ham, bacon, sprinkled with oregano

10" - 9~      14" - 15~      18" - 18~

**Ragin Cajun**— Andouille sausage, green pepper, red onion, cheddar jack cheese with Cajun seasoned crust

10" - 9~      14" - 15~      18" - 18~

**Voodoo Chicken**—Sweet Baby Ray's BBQ sauce, mozzarella, smoked provolone, chicken, bacon, red onion, tomato

10" - 9~      14" - 15~      18" - 18~

**Pesto Chicken**— House made basil pesto, smoked provolone, mozzarella, chicken, artichoke, red onion, tomato, spinach

10" - 10~      14" - 16~      18" - 19~

**Veggie Medley**— portabella, onion, green pepper, black olives, green olives, banana pepper, broccoli, tomato

10" - 9~      14" - 15~      18" - 18~

**The Works**—Thick cut pepperoni, Italian sausage, bacon, ham, portabella, green pepper, onion, black olive, green olive

10" - 10~      14" - 16~      18" - 19~

**Margherita**— Mozzarella, smoked provolone, tomato, red onion, garlic, pesto, balsamic stout glaze

10" - 9~      14" - 15~      18" - 18~

**Spicy Hawaiian**— ham, pineapple, bacon, banana peppers, jalapeno, Cajun seasoned crust

10" - 9~      14" - 15~      18" - 18~

## Create Your Own Pizza

10 inch cheese 6~ each topping 1.25

14 inch cheese 9~ each topping 1.75

18 inch cheese 14~ each topping 2.25

Substitute Gluten Free 10" Crust add 2~

**Breadsticks**— mozzarella, house garlic butter, Italian seasoning

Small 6~      Large 9~

Sauces: house garlic butter, Sweet Baby Ray's BBQ, marinara, olive oil, pesto (add 1~)

Toppings: cheddar jack, smoked provolone, pepperoni, Italian sausage, Andouille, ham, bacon, chicken, brisket, candied bacon (add 1~), onion, red onion, green pepper, portabella, artichoke, banana peppers, black olives, broccoli, green olives, jalapenos, pineapple, roasted red peppers, tomato

## Soup and Salad

**Add Chicken Breast 3~**

**Add (4) marinated grilled shrimp 4~**

**Maison**— Romaine lettuce mix, tomato, cucumber, red onion, croutons, cheddar jack

Small 6.50      Large 8~

**Blackened Chicken**— Romaine lettuce mix, tomato, cucumber, red onion, egg, cheddar jack, blackened chicken

Small 9~      Large 10.50

**Caesar**— Romaine, parmesan Reggiano, tomato, croutons, Applewood smoked bacon, Caesar dressing

Small 7~      Large 8.50

**Harvest**— spinach, spiced walnuts, bleu cheese, sliced apples, red onion, Applewood smoked bacon, cranberry vinaigrette

Small 7~      Large 8.50

**Dressings:** Ranch, Sriracha Ranch, Caesar, Avocado Lime Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Cranberry Vinaigrette

Soup of the Day

Cup 4~ Bowl 7~

**Gumbo**— Traditional New Orleans stew with Andouille sausage and chicken, served over rice

Cup 4~ Bowl 7~