

STARTERS & SALADS

LOADED POTATO BOMBS	\$7.5
Deep fried bites of shredded potatoes, cheddar-jack, green onions and bacon with sour cream on the side	
TRUFFLE FRIES	\$8.5
Seasoned with white truffle oil and parmesan, with chipotle aioli	
HOUSE SALAD	\$10.5
Fresh greens with cucumbers, tomatoes, carrots, onions and croutons with your choice of dressing	
CAESAR SALAD	\$11
Crisp romaine, parmesan and croutons with creamy caesar dressing	
CHERRY PECAN SALAD	\$12
Fresh greens, dried cherries, candied pecans, bleu cheese and cherry vinaigrette	

To any salad Add Chicken \$4 / Add Shrimp \$9.5

SIDES

PARMESAN CRISPS	\$3.5
TRUFFLE FRIES	\$5.25
BISTRO SLAW	\$3.5
FRENCH FRIES	\$4
CHEF'S VEGETABLE	\$5
FRUIT CUP	\$5
SIDE HOUSE SALAD	\$5.75

Gratuity will be added to parties of 10 or more and will be billed on one guest check. Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

SANDWICHES & BURGERS

SEARED CHICKEN	\$11.5
Marinated chicken breast, seared, with bacon, lettuce, tomato, onion and swiss on a pretzel bun with dijon aioli	
STEAK SANDWICH DIP	\$13.5
Smoked rib eye, thinly sliced, with swiss, fried shoestring onions and horseradish mayo on a soft sub bun with a side of au jus	
RIVER WRAP	\$11.5
Smoked turkey, bacon, swiss, lettuce and tomato with chipotle aioli in a tomato basil tortilla	
CHERRY JALAPENO BURGER	\$12
Sweet & spicy! Our juicy burger topped with cherry jalapeno jam and bleu cheese	
EXECUTIVE BURGER	\$14
Topped with thick cut smoked beef short ribs glazed with house made cherry barbecue sauce and bacon	
FOREST CHICKEN BURGER	\$13
Seared fresh ground chicken, blended with bacon, basil and garlic topped with wild mushrooms, parmesan and horseradish sauce	
CEDAR BURGER	\$11.5
Beef burger with lettuce, tomato and red onion w/your choice of cheese	
VIGILANTE TACOS - 2 per order	
Barbecue Beef Tacos w/fresh cabbage, pickled red onion and fried jalapeno chips	\$8
Shrimp Salad Tacos with pepperjack, spinach, tomato and sriracha	\$10
Smoked Salmon Tacos with roasted peppers, onions, lettuce, tomato and pepperjack.	\$10



ENTREES (after 5pm)

PARMESAN WHITEFISH	\$25
Whitefish dredged in italian ranch and parmesan bread crumbs with lemon herb rice and chef's vegetable	
CAJUN VEGGIE LINGUINE	\$17
Sweet bell peppers, onions, corn, black beans, tomatoes, carrots and linguine in a cajun garlic cream sauce <i>Add Chicken \$4 / Add Shrimp \$9.5</i>	
SMOKED BEEF SHORT RIB	\$25
Tender smoked beef, smothered in barbecue sauce served with a truffle fries and creamy dill slaw	
<u>DESSERT</u>	
FLOURLESS CHOCOLATE 'CAKE'	\$8.5
Rich chocolate mousse and decadent chocolate ganache glaze with white chocolate sauce and whipped cream	
BAKED S'MORE A' LA MODE	\$7.5
Graham crackers, marshmallows and chocolate layered and baked in a cast iron crock, topped with vanilla ice cream and whipped cream	
ASHBY'S ICE CREAM	\$6.5
Michigan made. Flavors will vary.	