

Tuesday—Saturday 11AM—9PM
Sunday 10AM— 7PM

TAKE-OUT GRILL & BAR MENU

APPETIZERS

PESTO BREAD WITH OLIVE OIL

A sheet of Italian bread smothered in basil pesto and covered in mozzarella cheese and baked to gold and finished with fresh bruschetta. \$5.99

FRIED CALAMARI

Tender fillets of calamari dusted with our own blend of seasoning, flash fried. Served with slice of lemon, dill remoulade, and marinara \$7.49

FRIED MACARONI BALLS

Deep-fried homemade macaroni balls served with a delicious white wine-cream sauce. \$5.99

MARYLAND CRAB CAKES

Succulent blue crab mixed with roasted vegetables pan-seared Maryland style, served with slice of lemon and dill remoulade \$7.99

SPINACH ARTICHOKE DIP

Tart artichoke hearts and fresh spinach served in a decadent parmesan sauce served au gratin \$6.99

STUFFED PORTABELLA

A portabella mushroom cap stuffed with roasted veggies and blue crab, topped with mozzarella cheese and baked to a golden brown, served over our tasty house cream sauce. \$6.99

SOUP & SALAD

SOUP OF THE DAY- *Made fresh daily with seasonal ingredients*

Ask about our daily selection, Bowl \$3.99 / Cup \$2.99

FRENCH ONION

Rich beef stock blended with sherry wine, a mélange of sweet onions served au gratin \$4.99

CAESAR SALAD

Crisp Romaine tossed with tomatoes, parmesan cheese and Caesar dressing topped with homemade croutons. \$6.49; Add Chicken for \$2.00

SPINACH SALAD

A bed of crisp green spinach covered in Michigan sun-dried cherries, blue cheese and candied walnuts. Served with a warm bacon dressing. \$7.49; Add Chicken for \$2.00

COBB SALAD

Topped with grilled chicken, hard boiled eggs, crumbled blue cheese, sliced cucumber, crisp bacon, diced tomatoes and cheddar cheese. \$8.49

ANTIPASTO SALAD

Sweet Virginia ham, spicy pepperoni, crisp onions and peppers, juicy tomatoes and tart olives resting on a bed of crisp greens. Large \$7.49; Small \$5.49

HOUSE DINNER SALAD

Fresh lettuce with cherry tomatoes, onions and cucumbers. Choice of dressing \$2.99

SALAD DRESSINGS AVAILABLE:

Sun-dried tomato basil, ranch, Italian, raspberry vinaigrette, thousand island, Blue Cheese, French, Balsamic vinaigrette, Lite Ranch, and Lite Italian

SANDWICHES **All sandwiches served with seasoned fried potato wedges*

CHICKEN CAESAR WRAP

Grilled chicken breast tossed with romaine lettuce, tomatoes, parmesan cheese, and caesar dressing served in a grilled flour tortilla. \$6.99

STEAK OR CHICKEN PHILLY

Your choice of either shaved ribeye or grilled chicken tossed with sautéed bell peppers onions and mushrooms, topped with melted mozzarella cheese. Served in your choice of a moist hoagie roll or a grilled flour tortilla. \$8.99

TUSCAN CHICKEN

Marinated chicken breast freshly grilled and topped with provolone cheese, served on a Kaiser roll with lettuce and tomato. Accompanied by roasted garlic mayonnaise. \$6.99

PORTABELLA SANDWICH OR WRAP

Grilled portabella cap, onions, zucchini, and sweet roasted bell pepper, topped with provolone cheese. Accompanied by pesto mayonnaise. \$6.99

ITALIAN STEAK SANDWICH

Half pound black angus burger served on grilled Italian bread with mozzarella cheese and our marinara sauce. \$7.99; add onions .75; add mushrooms .75

CHICAGO STYLE PIZZA

SICILIAN

Fresh Italian sausage, onions, fresh garlic and green peppers topped with a marinara sauce. 6 inch \$8.99; 12 inch \$14.99; 16 inch \$19.99

CHICKEN ALFREDO

Homemade chicken fettuccini alfredo baked on top. 6 inch \$9.99; 12 inch \$15.99; 16 inch \$20.99

SPINACH PESTO

Vegetarian lovers special. Fresh spinach, mushrooms, onions, fresh garlic and pesto in a homemade marinara sauce. 6 inch \$9.99; 12 inch \$14.99; 16 inch \$19.99

BARBEQUE CHICKEN

Chicken, bacon, onion, topped with a sweet tangy barbeque sauce. 6 inch \$9.99; 12 inch \$14.99; 16 inch \$19.99

CHICKEN FETA

Fresh spinach, onions, sliced chicken topped with feta cheese in a homemade marinara 6 inch \$9.99; 12 inch \$14.99; 16 inch \$19.99

BUILD YOUR OWN PIZZA

Cheese Only Pizza 6 inch \$6.99; 12 inch \$11.99; 16 inch \$16.99

Meat - sausage, pepperoni, ham, ground beef, chicken, bacon. Veggies - onion, green pepper, black olives, mushrooms, pineapple, spinach, fresh tomatoes, garlic, pesto. Toppings \$1.00 each

**All burgers served with seasoned fried potato wedges*

BURGERS

THE GLOW BURGER

Half pound black angus burger grilled, and topped with ham, bacon and Swiss cheese. Served on a Kaiser bun with lettuce, tomato, and a side of garlic mayonnaise. \$8.99

ALL AMERICAN BURGER

Served on a Kaiser roll \$6.99; Add cheese \$.50; Add bacon \$.50

PESTO BURGER

Half pound black angus burger grilled and covered in mozzarella cheese and basil pesto on a Kaiser roll. Served with lettuce and tomato. \$7.99

AVOCADO BURGER

Half pound black angus burger grilled and topped with pepper jack cheese, fresh avocados, and our house pico de gallo. Served with lettuce and tomato on a Kaiser roll. \$8.99

BBQ BURGER

Half pound black angus burger grilled and topped with barbeque sauce, cheddar cheese, bacon and fried onion strings. Served with lettuce and tomato on a Kaiser roll. \$7.99

PASTA **All Pasta dishes served with tossed salad and garlic bread*

SPAGHETTI

Our marinara sauce served tossed with spaghetti noodles. \$8.99; add meat \$2.00

FETTUCCINI ALFREDO

Rich garlic cream sauce tossed with fettuccini noodles and parmesan cheese \$9.99; add chicken for \$2.00; add shrimp for \$5.00

PASTA CARBONARA

Sweet Virginia ham, crisp bacon, and fresh mushrooms sautéed in olive oil and garlic and served with our rich garlic cream sauce, tossed with fettuccini noodles. \$13.99

PASTA PRIMAVERA

Mediterranean vegetable medley sautéed with garlic and olive oil tossed with fettuccini noodles and finished with fresh lemon. \$12.99

CAJUN CHICKEN

Tender chicken sautéed with garlic, spinach, red onions, and fresh tomatoes. Seasoned with Cajun spices and tossed with fettuccini noodles. \$13.99

ENTREES

BROILED WHITE FISH

10-12oz Whitefish fillet broiled on a cedar plank alongside our house mashed potatoes. Garnished with spinach and tomato and comes served with a choice of one side. \$14.99

SEARED SALMON

Thai spiced 8oz. salmon fillet finished with cucumber wasabi and a sesame seed sauce. Served with a choice of two sides. \$15.99

PARMESAN CRUSTED TILAPIA

Pan seared fillet roasted to a golden brown finished with roasted garlic aioli. Served with a choice of two sides. \$13.99

SHRIMP SCAMPI

Seven large prawns sautéed in a butter and garlic white wine sauce served with a choice of two sides. \$15.99

MICHIGAN LAKE PERCH

Lightly dusted fillets deep fried to a golden brown served with a choice of two sides, lemon, and a house made dill remoulade. \$16.99; senior portion \$13.99

CHICKEN PICCATA

A chicken breast lightly dusted with seasoned flour. Sautéed with tender capers, lemon juice, and finished with a white wine beurre blanc. \$13.99

CHICKEN MARSALA

A chicken breast lightly dusted with seasoned flour. Sautéed with fresh mushrooms and finished with a marsala wine sauce. \$13.99

ARTICHOKE CHICKEN

A chicken breast lightly dusted with seasoned flour. Sautéed with artichoke hearts and fresh mushrooms, and finished with a white wine beurre blanc sauce \$14.99

RIBEYE

14 oz choice ribeye grilled to desired temperature and served with sherry portabella mushroom slices served with a choice of two sides. \$20.99

FILET MIGNON

8oz. choice filet grilled to desired temperature served with sherry mushrooms and served with a choice of two sides. \$22.99

TOP SIRLOIN

8oz. sirloin steak grilled to desired temperature served with sherry mushrooms and a choice of two sides. \$13.99

TWIN MEDALLIONS

Two 3oz. choice cut filets, grilled to desired temperature and served with a duo of sauces. A rich brown sauce and a creamy Dijon herb beurre blanc. Choice of two sides. \$16.99

PORK SCALOPPINI

Two 3oz. pork tenderloin medallions, tenderized and sautéed with red onions, granny smith apples, brown sugar and sour mash whiskey. Choice of two sides. \$14.99

PORK TENDERLOIN MEDALLIONS

Two 4oz. pork tenderloin medallions pan seared and braised in a red wine butter sauce. Choice of two sides. \$15.99

PORK CHOP

12 oz. porterhouse pork chop, char grilled and baked in a teriyaki pineapple chutney. Choice of two sides \$14.99

SIDES

French Fries	Garlic Mashed
Sweet Potato Fries	Roasted Red Skins
House Dinner Salad	Steamed Broccoli
Cup Of Soup	Italian Green Beans

Ask about our outside catering menu for larger parties

**Sides offered separately for \$2.99 each*

**All steaks are cooked to order*