

Appetizers

Cheesy Spinach Artichoke Dip

Served with soft pita bread and crispy fried pita chips \$14 Option: Extra pita bread: \$4

Bacon Wrapped Dates ^{GF}

Bacon wrapped Medjool dates stuffed with spicy chorizo and baked with a smoky pepper sauce \$15

Mussels

Steamed mussels tossed with tomatoes in a lemon beurre blanc sauce, served with texas toast \$15

Tenderloin Beef Tips ^{GFA}

Served with grilled mushrooms, onions and house made chop sauce \$16

Calamari

Lightly dusted and fried, served with a black pepper aioli \$16

Brussel Sprouts

Braised & tossed with sweet chili sauce \$11

Shrimp Creole

Oishii shrimp in a creole sauce with toasted croustinis \$14

Seasoned Fresh Bread

Paired with a choice of smoked butter or maple butter \$7

Sandwiches

All sandwiches include french fries or coleslaw
Upgrade to parmesan truffle fries \$4

Buffalo Chicken Sandwich

Crispy chicken with buffalo sauce, served with sweet hottie pickles, lettuce and mayo \$16

Fish Sandwich

Fried haddock with house tartar sauce \$16

8oz Reuben Sandwich ^{GFA**}

Swirl rye, corned beef, sauerkraut, swiss and thousand island \$16

Lexington Steakhouse Burger (No Modifications, served as is)

Thick cut custom course ground steak patty, fried onion petals, aged white cheddar cheese, bacon, balsamic onion jam, steakhouse aioli, on a pretzel bun. \$19

Build Your Own Steak Burger ^{GFA**}

On a potato bun with lettuce, tomato, onion and pickle \$15

\$1.00 each additional topping: Swiss, White Cheddar, American Cheese, Sautéed Onions, Sautéed Mushrooms or Jalapenos
2.00 each additional topping: Bacon, Fried Egg or Blue Cheese Crumbles

Soups *A La Carte*

Soup Du Jour

Homemade daily

Not available on Friday or Saturday

Cup \$4 Bowl \$6

Cup \$2 Bowl \$3 Entree upgrade

Clam Chowder

Friday and Saturday Only

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

Baked French Onion

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

Salads

Michigan Cherry Salad ^{GF}

Mixed greens, tomatoes, goat cheese, pecans, and dried cherries, served with a cherry vinaigrette \$16

Caesar Salad

Romaine, parmesan and croutons \$12

Entree upgrade side caesar \$3

House Salad

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons \$10

Add to any salad: Chicken \$8 - Salmon \$12 - Shrimp \$13 - Steak \$15

Blue Cheese, Italian, Caesar, Thousand Island, Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic
All dressings ^{GF} **Note: There will be a \$1.00 per serving charge for any extra dressing**

We offer Coke products and Lemonade, Brewed Ice Tea, Milk, Chocolate Milk, Coffee, Hot Tea and Hot Chocolate

One free refill: Coke products, Lemonade and Ice Tea

Bottled Water	sm	lg
San Pellegrino (Sparkling)	4	\$7
Acqua Panna	4	\$7



*We reserve the right to auto gratuity any guest
Individual checks will not be permitted for large parties*

The look or taste of well done menu items, is not guaranteed

** A \$3.00 up charge will be added for gluten free bread.

GFA = Gluten Free Available

GF = Gluten Free



Entrees

Served with a choice of an entree side and a side salad or coleslaw
 Entrees with ☼ only served with choice of side salad or coleslaw
 Upgrade salad or coleslaw to a side caesar or soup

Chicken Piccata GFA

Marinated chicken breast served with artichokes and onions in a lemon caper sauce \$22

Chicken Cherry Pasta ☼

Marinated chicken breast over fettuccine, in an alfredo sauce, tossed with mushrooms, spinach and dried cherries \$25

Ribeye 12oz * GFA

Grilled and served with zip sauce \$34

Filet Mignon 8oz * GFA

Grilled and served with chop sauce \$38

Prime Rib 12oz * GFA

Friday & Saturday after 4pm only

Au jus and creamy horseradish upon request \$32
 with french onion Au jus add \$3

Beer Battered Haddock

Beer battered haddock with a side house made tartar sauce \$24

Sauteed Walleye

Fresh great lakes walleye sauteed with a side house made tartar sauce \$25

Lake Perch

Lightly dusted and fried with a side house made tartar sauce \$27

Grilled Salmon GFA

Grilled Scottish salmon served with a choice of cucumber dill sauce or sweet chili sauce \$27

Snow Crab Legs GFA

1-1/2 pounds Snow Crab Clusters with drawn butter \$MKT

Coconut Crusted Shrimp

Fried coconut shrimp, served with an orange apricot glaze \$25

Three Cheese Tortellini ☼

Tortellini pasta in a Parma Rosa cream sauce \$21

Fettuccine Alfredo ☼

Fettuccine pasta in a Alfredo cream sauce \$18

Entree Sides

Steamed Broccoli

Seasonal Vegetable

French Fries

\$4 extra Truffle Fries

Mashed Potatoes

\$1 extra add Gravy

Baked Potato

\$3 extra make Loaded

Kids

Includes french fries and a drink \$12

Chicken Tenders

Kids Mac and Cheese (no fries)

Kids Burger GFA**

\$1 extra add Cheese

Grilled Cheese

Uncrustable PB&J

Strawberry

Sides & Accompaniments A La Carte

Sauteed Shrimp Skewer \$13

6 oz Lobster Tail \$22

3/4 lb Snow Crab \$MKT

1/2 lb King Crab \$MKT

Merus Cut

Sautéed Mushrooms \$6

Sautéed Onions \$6

Sautéed Mushrooms/Onions \$6

Seasonal Vegetable \$5

Steamed Broccoli \$6

Garlic butter

Mac & Cheese \$9

Aged white cheddar, smoked gouda

French Fries \$6

Truffle Parmesan

French Fries \$9

Mashed Potatoes \$7

Yukon potatoes & gravy

Baked Potato \$6

Sour cream, butter

Loaded Baked Potato \$9

Sour cream, bacon, cheese & butter

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NEW! Cooking Stone Dining Experience

Perfect for Date Night, Special Occasions or Groups

Start your first course off with a cheese fondue, then move to the main course where you will cook meat, seafood and vegetables on a granite stone, after end your dinner with a Belgian chocolate fondue.

Any question ask a Manager. Available from 2 to 25 people. Reservations Required!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.