Karl's CABIN

PLYMOUTH MICHIGAN

dinner menu	147 2016	734-455-8450

STARTERS

creamy crab dip warm cream cheese, green onion, dill, grilled ciabatta, sesame crackers **10**

calamari tomato, caper, scallion, beurre blanc **11**

wild mushroom bruschetta roasted pepper, goat cheese, balsamic reduction, blend olives **9**

coconut shrimp malibu & coconut breading, orange rum sauce **11**

smoked trout & horseradish pate lemon, cream cheese, organic popovers, grilled ciabatta **10**

italian meatballs veal, pork, beef, parmesan, pecorino romano, plum tomato sauce **9**

grilled wings natural wings and drummettes, hot sauce, blue cheese dip, celery, carrots **11**

chips & onion dip sour cream, caramelized onion, chives, house potato chips **8**

maryland crab cakes mixed greens, whole grain mustard aioli **12**

spinach artichoke dip mozzarella & parmesan crust, tortilla chips, pita bread **9**

stuffed arancini risotto, crispy prosciutto, herb mascarpone, plum tomato sauce **10**

saganaki flaming kasseri cheese, pita bread **9**

GREENS

grilled flank steak radish, shaved parmesan reggiano, blistered cipollini onion, roasted roma tomato vinaigrette, arugula **14**

fritto misto salad fried shrimp, calamari, scallops, warm goat cheese, capers, kalamatas, tomato, lemon herb vinaigrette, arugula **14** sub salmon filet **6**

walnut & cherry chicken sun-dried cherry, roasted walnut, red onion, blue cheese, raspberry vinaigrette, spring mix **12**

southwest chopped cobb grilled chicken, avocado, corn, bacon, black bean, cheddar, scallion, tomato, baby romain, chipotle ranch, tortilla **13**

CABIN SAMMIES

choice of hand cut fries, house potato chips, fruit or coleslaw

cabin burger lettuce, tomato, onion, sliced pickle, brioche bun 1/2 lb angus **13** 1/3 lb organic **13**

fried chicken lettuce, tomato, sliced pickle, cracked pepper aioli, pretzel bun **12**

steak dip shredded natural ribeye and strip, seared, mi jack cheese, crisp baguette, au jus **13**

smoked salmon sliders made with bacon, leeks, and yukon potatoes, caper egg relish **12**

pub prime rib shaved natural roast, caramelized onion, watercress, cottage cheese, english mustard, crisp baguette **13**

pulled pork smoked, bbq sauce, brioche bun **11**

cubano roast pork, spiced ham, pickle, swiss, mustard, house cuban roll **13**

deli reuben sy ginsburg corned beef, sauerkraut, swiss, thousand island, grilled deli rye **13**

lamb double decker burger seared ground lamb, kasseri cheese, arugula, cucumber garlic yogurt, sesame bun **14**

SOUPS

soup of the day
fresh
4 cup **6** bowl

karl's chili
sour cream, tortilla strips
4.5 cup **7** bowl

ale & onion
craft brew, molten swiss, parmesan **8**

chicken noodle
scratch
4 cup **6** bowl

CHAR-GRILLE

st. louie smoked ribs bbq sauce, hand cut fries, mixed veggie, half slab **17** full slab **29**

grecian pork chops twin 6oz, oregano, garlic marinade, parsley butter redskins, roasted beets **16**

filet mignon choice center cut 8oz, irish champ mashed, asparagus **29**

baseball-cut steak prime sirloin 6oz, parsley butter redskins, broccoli **18**

bourbon flank steak angus 9 oz, rosemary bourbon marinade, hand cut fries, broccoli **19**

steak & shrimp prime flat iron 5oz, chili lime shrimp, cheddar polenta, asparagus, chive butter **23**

ny strip steak natural angus 12oz, irish champ mashed, asparagus **28**

ribeye steak natural angus 12oz, caramelized onion zip butter, hand cut fries, mixed veggie **30**

additions: crispy or sautéed onions **2**, sautéed wild mushrooms **2**, caramelized onion zip butter **2**

SEAFOOD

cedar fired salmon faroe island salmon, roast fennel, irish champ mashed, mixed veggie **21**

crab stuffed whitefish flame broiled, citrus buerre blanc, almond farro pilaf, asparagus **23**

crispy trout dry grilled leeks, tomato, swiss chard, whole mustard vinaigrette, almond farro pilaf **19**

lake erie perch pan seared, lemon caper beurre blanc, parsley butter redskins, broccoli **21**

newport scallops pan-seared, bacon blue cheese cream sauce, asparagus, irish champ mashed **23**

fish & chips craft battered cod, hand cut fries, dill caper tartar, cole slaw **16**

all entrees include warm bread and butter upon request; choice of cup of soup, dinner salad or cole slaw

COMFORT

beef tenderloin tips cajun spice, pepper, onion, irish champ mashed, cheddar, gravy **18**

jambalaya sautéed shrimp, chicken, andouille sausage, rice, tomato creole, scallion **17**

braised venison brisket irish champ mashed, roasted beets, red wine braising jus **20**

smoked pork tenderloin bacon wrapped, hand cut fries, butter beans, chipotle peach bbq **19**

lemon artichoke chicken pan seared, caper butter, asparagus, tomato, almond farro pilaf **17**

provimi veal liver sautéed & crispy onion, scallion, parsley butter redskins, mix veg **18** add bacon **3**

PASTA

shrimp scampi ravioli watercress, crispy prosciutto, white wine parsley butter **19**

chicken parmesan plum tomato sauce, mozzarella, parmesan reggiano, spaghetti **17**

three-cheese mac white cheddar, mascarpone, parmesan, bacon, truffled panko, chives **8/14**

tomato, basil, pignola grilled chicken, pine nut, goat cheese cream, pappardelle, balsamic redux **18**

seafood linguini shrimp, scallop, swordfish, butter braised onion, swiss chard, fennel tomato broth **22**

gnocchi house potato gnocchi, squash, charred corn, tomato, lemon herb brown butter, sage **9/15**

SIDES

parsley butter redskins **5**
cheddar polenta **5**
almond farro pilaf **6**
hand cut fries **5**
irish champ mashed **6**
broccoli **5**
mixed veggie **5**
braised butter beans **5**
roasted beets **6**
grilled asparagus **7**

Thank you to all our **friends** - Mama Mucci's Pasta, Guernsey Dairy, Hand Sown Farms, Michigan Yakkers, Gerber Farm, Miller Amish Farms, Espresso Elevado, Indian Brook Trout Farm, Eat Local Eat Natural, Zimba Farms Organic, Scotty O' Hotty's, Willow Greenhouse, Frog Holler Produce, Doc Holiday's Sauces, Boule Artisan Bakery, Farmhouse Market, Black Oak Farm, Farm Country Cheese. **Our drinking water** is purified on site through reverse osmosis and is used for cooking, ice and all beverages. On behalf of the Poulos family and staff, **thank you** for dining with us.

Ask your server about menu items that are cooked to order or served raw. Eating raw or undercooked meats, poultry or seafood may increase your risk of food borne illness.