

APPETIZERS

Caprese - fresh mozzarella, tomatoes, fresh basil, chef's salt, and balsamic reduction 8 🍃 GF

Fried Green Beans - crispy breaded green beans served with house made wasabi ranch 6 🍃

Mozzarella Sticks - with ranch or marinara 7 🍃

Truffle Rosemary Fries - our crispy coated french fries tossed with black truffle oil, fresh rosemary and chef's salt; served with roasted garlic aioli 5 🍃

Thai Chili Cauliflower - breaded bites of cauliflower tossed in a sweet chili sauce 7 🍃

Chicken Tenders - lightly breaded and fried; served with your choice of sauce 8

SOUP & SALADS

add grilled chicken or shrimp 5

add grilled steak or salmon 8

Mixed Greens - heritage blend field greens with fresh vegetables, house made croutons, and your choice of dressing small 6 large 10 🍃

Harvest Salad - mixed greens topped with fresh apples, dried cherries, gorgonzola cheese, pecans, and red onion; served with honey mustard dressing 9 🍃 GF

Black n Bleu Steak Salad - grilled blackened sirloin with cherry tomatoes, red onions, and bleu cheese crumbles over romaine lettuce 17 GF

Caesar - crisp romaine lettuce mixed with house made croutons, parmesan cheese, and house made classic caesar dressing 7

Soup du Jour - ask about today's house made soup prepared by chef James 6



**ELKS LODGE #1509
SOUTH HAVEN, MI**

SIDES

French Fries 4

Onion Rings 4

Wild Rice 3

Coleslaw 3

Chef's Seasonal Vegetable 4

Roasted Red Pepper Mashed Potatoes 4

Roasted Acorn Squash with Pecans 5

Salad Dressings

**Ranch, Bleu Cheese, 1000 Island,
Balsamic Vinaigrette, Caesar, French,
Raspberry Vinaigrette, Honey
Mustard, Italian, Wasabi Ranch**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

🍃 denotes vegetarian menu item


GF denotes gluten free menu item

HANDHELDS

New York Reuben – grobbel's corned beef with sauerkraut, 1000 island, and swiss cheese on marbled rye bread 12

Thanksgiving Club – oven roasted turkey, field greens, provolone cheese, cranberry aioli, bacon, tomato, and cornbread stuffing on sourdough 13

Chicken Cheddar Wrap – crispy or grilled chicken with lettuce, tomatoes, cheddar cheese, bacon bits, and ranch in a flour tortilla 10

Veggie Flatbread – baked flatbread with red sauce, provolone, mozzarella, zucchini, yellow squash, caramelized onions, and mushrooms 12 

Chicken Club – grilled chicken breast topped with cheddar, bacon, mayo, lettuce, and tomato on a brioche bun 10

Salmon BLT – crispy bacon, tomatoes, lemon-dill mayo, seared atlantic salmon, and lettuce on sourdough 15

HALF POUND BURGER

black angus beef patty made the way you want it 10

STEP ONE: choose your bun

Brioche Bun - Rye Bread - Sourdough Bread
Gluten Free Bun (2) – Pretzel Bun (2)

STEP TWO: choose your cheese

Cheddar – Swiss – Provolone – American
Pepperjack – Fresh Mozzarella (1)

STEP THREE: choose your sides

Lettuce – Tomato – Onions – Mayo – Pickles
Mustard – Ketchup – Olives (1) – Jalapenos (1)
Bacon (2) – Mushrooms (2) – Fried Egg (2)

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CHEF'S CREATIONS

Meatloaf – seasoned ground beef with mirepoix vegetables served over roasted red pepper mashed potatoes and beef gravy 14

Marinated Pork Chop – ten-ounce bone in pork chop with wild rice and acorn squash topped with bacon-apple chutney 16

Perch – lightly breaded fried filets served with house made tartar sauce 15

Bangers & Mash – grilled irish sausages and roasted red pepper mashed potatoes with whole grain dijon gravy 13

Trout – pan roasted rainbow trout with butternut squash, fresh sage, leeks, pecans, and apple cider pan jus 18

Salmon Risotto – seared filet of atlantic salmon over creamy arborio rice with mushrooms, cherry tomatoes, parmesan, fresh herbs, roasted garlic, and citrus greens 18 without salmon 12

Steak Frites – grilled Australian wagyu skirt steak sliced and served with French fries and mushroom bordelaise 23

Please ask your server about today's dessert selection

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