

STARTERS

MEATBALL

mozzarella, ricotta, marinara, basil,
crostini 15

BONE IN WINGS

1/2 lb. (4-6) 13 | 1lb. (8-12) 20
Sauces: BBQ, Buffalo, dry rub or plain

SEARED SCALLOP* GF

bacon jam, cauliflower puree lemon
20

STUFFED PORTOBELLO GF

crab stuffing, spicy dill aioli, 16

BRIE CHEESE

candied pecan, hot honey, crostini 18

BACON FRIED

BRUSSELS SPROUTS GF

balsamic reduction, Parmesan 14

SOUPS

STEAK VEGETABLE 10 GF

SOUTHWEST CHICKEN

CHOWDER 10

FRENCH ONION 10

SALADS

HOUSE

mixed greens, cucumber, red onion, tomato,
carrot, colby, crouton,
ranch dressing sm 9 | lg 16

CAESAR SALAD

romaine, Parmesan, crouton,
Tuscan dressing sm 9 | lg 16

GOURMET SALAD GF

mixed greens, dried cherries, candied pecans,
red onion, grape tomato, feta cheese,
raspberry vinaigrette sm 11 | lg 18

chicken +7 | salmon +8 | anchovy +5

DINNER ENTREES

STAG BURGER*

1/2 lb. eastern market blend,
bacon jam, garlic mushroom,
gruyere, arugula,
brioche bun, fries 24

WESTERN BURGER*

1/2 lb. eastern market blend,
bacon, fried onion, cheddar
jack, bbq sauce, brioche bun,
fries, 24

AHI TUNA* GF

sesame crusted, honey ginger
sauce, rice, seasonal vegetable
32

PERCH

yellow belly Michigan lake
perch lightly breaded and pan
fried, whipped potato,
seasonal vegetable, cole slaw,
32

CHICKEN MARSALA

wild mushroom Marsala
sauce, garlic Parmesan
roasted potato, seasonal
vegetable 27

CHICKEN PARMESAN

fettuccine pasta, house marinara,
provolone, Parmesan 28

PESTO TORTELLINI*

sun-dried tomato, cheese stuffed
tortellini, Parmesan with choice of
chicken or scallop 36

VEGETABLE AGLIO E OLIO

spaghetti pasta, asparagus, grape
tomato, garlic, herbed olive oil,
Parmesan, with choice of chicken
or scallop 28

BONE-IN PORK CHOP* GF

12oz Halperns tomahawk, garlic
dijon mustard, garlic Parmesan
roasted potato, seasonal vegetable
36

RIBEYE* GF

12 oz prime Certified Angus Beef,
whipped potato, seasonal
vegetable 52

FILET* GF

8 oz prime Certified Angus Beef,
whipped potato, seasonal
vegetable 54

ADD TO YOUR ENTREE

Sautéed Wild Mushroom +4 | Caramelized Onion +4

KEEPER'S PUB ENTREES

COTTAGE PIE GF

whipped potato, ground
wagyu beef, peas, onion,
carrot, celery 23

CHICKEN POT PIE

peas, onion, carrot, redskin
potato, gravy 22

FISH & CHIPS

Guinness battered Atlantic
cod, fries, coleslaw, lemon,
tartar 25

STICKY RIBS GF

Guinness braised, served
with whipped potato and
seasonal vegetable 30

*See server for preferred cooking temperature.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An automatic service charge is added to all groups of eight or more guests. This 22% charge is distributed to both our service and culinary teams. If service exceeded expectations, guests have an opportunity to provide additional gratuity for their server.