

Smoked Prime Rib

SMOKED PRIME RIB

Certified Angus Beef Ribeye lightly seasoned and slow smoked

Queen 10-12oz - 37
King 14-16oz - 43

Choice of two sides.

PRIME TIME SANDWICH

Thinly sliced slow smoked prime rib, sauteed onions and bell peppers topped with white cheddar & creamy horseradish served on a toasted hoagie bun - 18

Choice of 1 side.

From the Barnyard

Below are served with choice of two sides. Add a Side Salad - 4.⁰⁰, Side House Salad - 5.⁰⁰

RIBEYE

Sixteen ounce Certified Angus Beef Ribeye hand-cut, chargrilled on an open flame - 43

FILET TIP

Cuts of black angus filet mignon over mashed potatoes with a wild mushroom cream sauce - 29

NEW YORK STRIP

Ten ounce Certified Angus Beef New York Strip hand cut, chargrilled on an open flame - 27

Fishin 'Off The Pier

Below are served with choice of two sides. Add a Side Salad - 4.⁰⁰, Side House Salad - 5.⁰⁰

LAKE PERCH

Hard to find, hard to catch lake perch. Prepared fried, blackened or sauteed. - 24

THE CHUBBY TROUT

Steelhead rainbow trout, hormone free from the open waters in Lake Huron. Served on top of basil & shrimp stuffing with a white wine dill buerre blanc -26

COCONUT SHRIMP

Jumbo gulf shrimp butterflied, coconut breaded & golden fried - 24

MANGO SALMON

Fresh North Atlantic salmon grilled, topped with a fresh mango salsa - 24

BLUE GILL

Just like you used to catch off grandpa's pier! Prepared fried, blackened or sauteed. - 25

FISHIN OFF THE PIER FAVORITES

A sampling of golden fried Coconut Shrimp, Chubby Trout & Fried Lake Perch - 32

ALMOND WALLEYE

Crusted caught Canadian walleye, almond crusted and pan sauteed. Paired with a citrus burre blanc! -28

Pasta

SMOKED PRIME RIB MAC

Slow smoked prime rib in our three cheese mac sauce tossed with cavatappi noodles topped with smoked bacon - 24

VEGGIE PASTA

Fresh mushrooms, tri colored peppers & sweet onions tossed with cavatappi noodles in your choice of cajun alfredo or fresh garlic & olive oil - 15 Add Chicken - 5

PASTA NEW ORLEANS

Andouille sausage, blackened chicken, tri colored peppers & sweet onions tossed with cavatappi noodles in a cajun cream sauce topped with blackened shrimp - 24

SIDE SALAD

Fresh mixed greens, topped with cherry tomatoes, cucumber and croutons. Served with your choice of dressing! - 4

HOUSE SALAD

Fresh mixed greens topped with sunflower seeds, cherry tomatoes, fontinella cheese and bleu cheese crumbles. Paired with our signature red wine vinaigrette. - 5

Sides

Mashed Potatoes	Pub Fries	Sweet Potato Fries
House Veggies	Coleslaw	Cottage Cheese
Baked Potato	Rice Pilaf	Cortney Chips

HOUSE MADE DRESSINGS

Rosemary Ranch,
St. Julian Red Wine Vinaigrette,
Sesame Ginger Vinaigrette,
Bleu Cheese, Caesar,
Honey Mustard and French

Starters

CRAB CAKES

Premium claw crab meat blended with sweet bell peppers, green onion and panko. Pan sauteed and served with a whole grain aioli - 18

CALAMARI FINGERS

Tender strips of select filets sliced, lightly seasoned and deep fried golden. Served with our house made cocktail sauce.

Half Order: 13 Full Order: 18

LOADED PRIME WEDGES

Potato wedges piled high with smoked prime rib, applewood smoked bacon, white cheddar, green onions and drizzled with BBQ. - 14

*SEARED AHI TUNA

Flown in Hawaiian ahi tuna blackened or sesame seared rare served with a sesame ginger asian slaw - 17

SUE SUE SHRIMP

Lightly breaded shrimp, fried golden and tossed in our signature sweet heat Sue Sue Sauce - 13

BAVARIAN PRETZEL BITES

Warm soft pretzel bites served with Fat Hop IPA beer mustard Add Fat Hop beer cheese - 2

CRAB PEPPER BISQUE

A creamy blend of crab, sweet peppers & spice topped with claw crab meat. Our signature soup! -15

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt & fresh lime juice - 6

Greens

*SMOKED PRIME RIB SALAD

Smoked prime rib on a bed of mixed greens with red onions, tomatoes, cucumber & bleu cheese crumbles served with chunky bleu cheese dressing - 18

STYLIN' SALMON SALAD

Fresh North Atlantic salmon on mixed greens with raisins, goat cheese crumbles & toasted almonds paired with a St. Julian red wine vinaigrette. -18

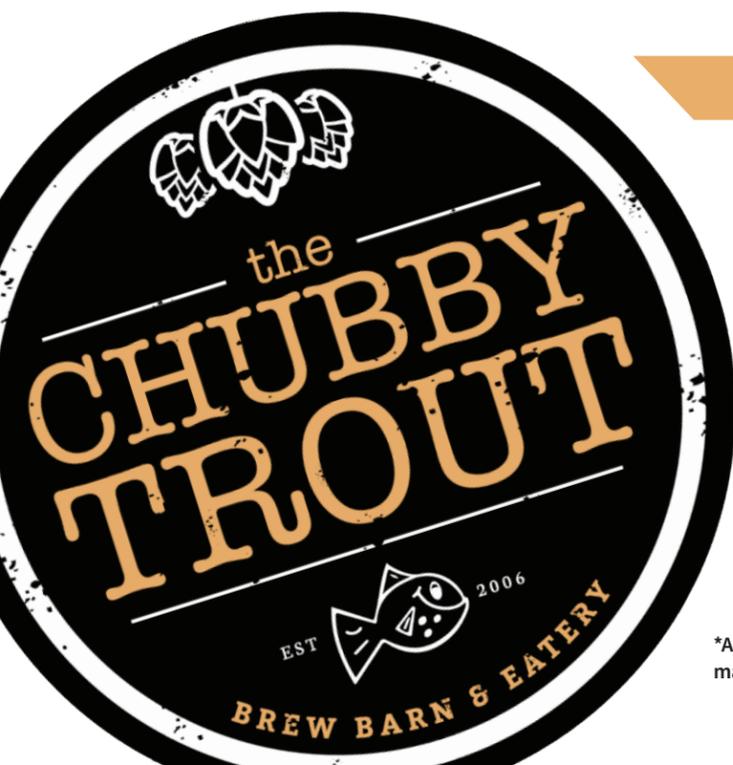
SIGNATURE GRILLED CHICKEN SALAD

Grilled chicken breast on a bed of mixed greens, sunflower seeds, cherry tomatoes, fontinella cheese & bleu cheese crumbles with a St Julian red wine vinaigrette - 15

Sub Seared Ahi Tuna with blackened seasoning - 5.⁹⁹

SESAME GINGER AHI SALAD

Sesame seared Ahi Tuna on top of a bed of mixed greens. Served with cucumber, avocado, cabbage, carrots, green onions & crispy wonton strips. Served with a toasted sesame ginger vinaigrette -18



*Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity added to all parties of 8 or more.

Handhelds All burgers & sandwiches are served with Cortney Chips or fries. Our Burgers are Cooked to Medium unless otherwise specified.

*CAMBURGER

Hand pattied ribeye brisket blend burger chargrilled built your way and served on a toasted brioche bun - 13 **Make it a double** : 3

*RYNO'S CHUBBY

Hand pattied ribeye brisket blend burger chargrilled stacked with white cheddar cheese, applewood smoked bacon, crispy onion straws & BBQ sauce served on a toasted brioche bun - 16

CRUNCHY GROUPER SANDWICH

Lightly seasoned gulf grouper, fried golden topped with pepper-jack cheese and coleslaw on a brioche bun - 18

BACON CHICKEN RANCH WRAP

Grilled chicken breast, smoked bacon, lettuce, tomato and white cheddar cheese with a rosemary ranch in a sundried tomato basil wrap with a side of coleslaw - 14

CARIBBEAN CHICKEN

Blackened chicken breast topped with smoked bacon, swiss cheese, spicy mayo & grilled pineapple on a toasted sweet bread - 15

FISH TACOS

Lightly breaded striper fish, black bean & corn salsa, shredded lettuce, white cheddar & wasabi mayo in flour tortillas - 16

Sub Ahi Tuna: 6

SUE SUE TACOS

Fried shrimp, shredded lettuce, diced tomato & white cheddar with our sweet & spicy sue sue sauce in flour tortillas - 17

Sides & Add-ons for Handhelds

Add American, white cheddar, Swiss or pepper jack - .99¢ | Bacon or avocado - 2

Sub Sweet Potato Fries - 1.⁵⁰ | Sub coleslaw or cottage cheese - .99¢

Caramelized onion, bleu cheese crumbles, sautéed mushrooms or onion straws - 1.²⁹

Add side salad - 4 | Add house salad - 4 | Add caesar salad - 4

Sushi Served All Day!

STARTERS

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt and fresh lime juice - 6

SESAME SEAWEED SALAD

Japanese sea vegetables, sesame seeds, topped with unagi sauce and tossed in a sesame vinegar oil - 6

SAMPLER BOATS

Chef's Choice of nigiri, sashimi, and sushi rolls.

BOAT FOR TWO

4 rolls, 4 nigiris - 60

BOAT FOR THREE

6 rolls, 5 nigiri - 80

BOAT FOR FOUR

7 rolls, 4 nigiri, 4 sashimi - 120

NIGIRI OR SASHIMI

One piece per order for Nigiri and Sashimi.

Hamachi (Yellow Tail) - 3

White Tuna (Escolar) - 3

Red Tuna (Ahi Tuna) - 4

North Atlantic Salmon - 3

Smoked Eel (Unagi) - 4

Crab Stick - 2

RAW ROLLS

COBRA ROLL

Tempura shrimp, cream cheese, spicy crab mix topped with avocado, red tuna, mango, and unagi sauce - 15

CHEF GIL ROLL

Spicy crab mix and shrimp tempura, topped with avocado, red tuna, spicy crab mix, unagi sauce and wasabi mayo - 15

SPICY TUNA OR SPICY SALMON

Choice of salmon or red tuna topped with a trio of spicy sauces - 10

HAMACHI FIRE

Hamachi, avocado, jalapeno, cream cheese tempura fried with a honey wasabi - 15

RED DRAGON

Chopped, salmon, red and white tuna topped with avocado and smoked eel. Finished with unagi and inferno sauce - 15

TRIO ROLL

Salmon, red and white tuna with avocado, crab meat and tobiko in a fresh cucumber wrap (no rice) - 13

CHICAGO ROLL

Crab and jalapeño, cream cheese, topped with red and white tuna, salmon, finished with inferno and dynamite sauces - 16

DYNAMITE ROLL

Red and white tuna, cucumber, and avocado topped with dynamite sauce - 13

RAINBOW ROLL

Red and white tuna, salmon, avocado topped on a Cali roll - 15

MADDY ROLL

No rice roll, cucumber wrap with red tuna, spicy crab, bacon, avocado, mango, shrimp tempura topped with unagi sauce - 15

KAMAKAZI

Tempura shrimp, avocado, cucumber, cream cheese, topped with red tuna, tempura flakes jalapeño ponzu and spicy mayo - 15

CRUNCHY SPICY TUNA

Spicy tuna mix, avocado, cucumber tempura fried, spicy mayo and ponzu sauce - 12

LAS VEGAS

Tempura fried roll with cream cheese, avocado, and salmon topped with unagi sauce and spicy mayo - 13

CRABBY FISH

White tuna, cucumber, cream cheese rolled in a crunchy tempura topped with spicy crab mix - 14

COOKED ROLLS

AMERICAN DREAM

Tempura shrimp, cream cheese, spicy crab mix topped with avocado and wasabi mayo - 14

CREAMY FRIED SHRIMP ROLL

Tempura fried shrimp, avocado and cream cheese topped with tempura flakes and unagi sauce - 14

CALIFORNIA

Crab meat, avocado and cucumber - 9

FUNKY VEGGIE ROLL

Cucumber, carrot, avocado, mango topped with sweet chili - 9

CAPTAIN CRUNCH

Shrimp tempura, cucumber, unagi sauce with crunchy tempura flakes - 13

SPIDER ROLL

Tempura fried soft shell crab with cucumber, masago, and drizzled with unagi sauce - 14

BIG ROLL

Tempura fried roll served warm with avocado, crab, and cream cheese topped with dynamite sauce and unagi sauce - 12

CHEESY CALI

Crab, cucumber, avocado, cream cheese - 11

Wines

REDS

Uncaged Cabernet	G/B 11 / 31
Red Diamond Merlot	8 / 24
Vines Pinot Noir	9 / 22
Robert Mondavi Cabernet	8 / 24

WHITES

Voga Moscato	9 / 27
Kung Fu Girl Riesling	10 / 30
KJ Chardonnay	11 / 33
Guenoc Chardonnay	6 / 18
Mezzacorona Grigio	8 / 24
Yealands Sauv Blanc	11 / 33

Signature Drinks

CHUBBY MARGARITA

22oz BIG margarita made with 1800 and Cointreau topped with pomegranate syrup

PANAMA PUNCH

22 oz. Bacardi Limon, Coconut Rum, Banana Liquor, pineapple juice, and a splash of grenadine

TEQUILA OLD FASHIONED

Muddled cherry, orange, sugar, agave nectar, sugar rim, tres agave tequila

PICK YOUR FAVORITE MULE

Classic, blueberry, mango, or irish

Chubby Martinis

LIMONCELLO MARTINI

Limoncello, Citrus Vodka, sour and triple sec with a sugar rim

KEY LIME MARTINI

Vanilla vodka, Keke liqueur and lime juice shaken cold garnished with a lime

POMEGRANATE MARTINI

Citrus vodka, pomegranate syrup, triple sec, splash sour

CHOCOLATE DESSERTINI

Licor 43 chocolate, espresso vodka, kahlua, splash of cream, with chocolate drizzled glass

PASSIONFRUIT COSMO MARTINI

Titos vodka, cointreau, passion fruit puree, cranberry juice

