



# Karl's Cuisine



## A Celebration of Fresh Food, Wine & Beer

Chef Karl and Paula are dedicated to their responsibility to serve fresh, wholesome, free trade and locally grown food as much as possible. Think Local - Buy Local - Be Local.

THANK YOU FOR JOINING US!  
--- Chef Karl, Paula & Team

### Starters

#### ROASTED BRUSSEL SPROUTS

Roasted and topped with a vanilla balsamic reduction and toasted vanilla almonds. Delicious and healthy! 10

#### SPINACH & ARTICHOKE DIP

Gourmet spinach and artichoke dip, it's delectable. 11

#### CLASSIC CAPRESE

Fresh tomatoes, fresh mozzarella, fresh basil and glazed pecans topped with a vanilla balsamic reduction. 9

#### BAKED PRETZEL WITH BEER CHEESE

Jumbo size soft pretzel served with our in house made Ashmun Creek Ale beer cheese. 12

#### RUSTIC WHITEFISH FLATBREAD

Start with secret sauce, add mozzarella cheese, Great Lakes Cajun whitefish, tomatoes, red onion and bake golden brown. Delish! 12

### Gourmet Sandwiches

All sandwiches served on locally made Michigan breads. Served with gourmet vegetable chips and garnish du jour. Upgrade to baked french fries 1.5 or sweet potato fries 2.5

#### ELLIOT'S CHICKEN SPECIAL

Son Elliot created this work of art. Sliced chicken breast, fresh mozzarella, tomato, fresh basil, Michigan dried cherries and peppercorn ranch served on rustic white bread. It's a masterpiece! 13

#### CHARLIE'S CRAB CAKE PANINI

Fresh made crab cakes with zesty coleslaw, fresh basil, tomato, white cheddar cheese and our secret sauce served on rustic wheat bread will make you swoon just like son Charlie. 13

#### BREWMASTER BRAD'S STOUT BRAISED REUBEN

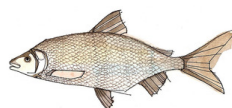
Corned beef braised in our stout all day to infuse flavors and tenderize. Served with sauerkraut or coleslaw, gouda and Karl's 1,000 island dressing on rustic marble bread. 13

#### SAVORY ROASTED CAULIFLOWER

Open faced flatbread with avocado spread, roasted cauliflower, spinach, purple onion, tomato and feta, then topped with a balsamic reduction. Baked to perfection. 12

#### HONEY WHITEFISH

Lightly seasoned and pan fried, with nature's natural healer: honey, lettuce, and tomato on a pretzel bun. Perfect balance of sweet and savory. Served with a side of tarter. 14



### Soups & Salads

#### SOUP FROM SCRATCH

Our soups are prepared with the freshest ingredients that blend to become perfect. Cup 4 Bowl 5.5

#### KARL'S HOUSE SALAD

Our most popular salad with fresh romaine, garden greens, Michigan dried cherries, roasted glazed pecans, feta cheese, purple onion, and tomato.

#### PAULA'S SASSY CAESAR

Paula sassed up our Caesar salad with the ultimate foodie love affair: bacon. Fresh cut romaine tossed with naturally smoked NF bacon, fresh parmesan, and croutons.

Full 11 Not Quite Full 8

Fresh made dressings:  
Balsamic Vinaigrette  
Blueberry Vinaigrette

Buttermilk Ranch

Add chicken 3.5  
Add garlic chive shrimp 6



#### LUNCHEON SPECIAL SERVED 11AM-4PM

Your choice of one of our daily soups and a half sandwich, **excludes cauliflower and whitefish.** Comes with gourmet vegetable chips and garnish du jour. 12

# House Specialties

## STROMBOLI (choices below)

Our stromboli is so famous it has been sold from coast to coast. Served with gourmet vegetable chips and garnish du jour. Upgrade to baked french fries 1.5 or sweet potato fries 2.5

### Italian Stromboli

Genoa salami, capicola, ham, and mozzarella cheese. Served with balsamic vinaigrette. 12

### Chicken Club Stromboli

Grilled chicken breast, smoked bacon, tomatoes, and mozzarella cheese. Served with buttermilk ranch. 12

## U.P. PASTY

Karl's award winning fourth generation colossal pasty makes this U.P. tradition a stand out.

Our pasty is packed full of tender beef or chicken, carrots, potatoes, and rutabaga. Served with gravy. 13



## PIZZETTE (choices below)

Light and flavorful, a true pizza delight!

### Greektown Pizzette

Tomatoes, spinach, purple onion, feta and mozzarella cheese on an olive oil, fresh basil, and garlic crust. Served with balsamic vinaigrette. 10

### Classic Pizzette

Fresh handmade pizza sauce, pepperoni, and mozzarella cheese. 10



## Craft Burgers

Made with fresh ground burger from Neville's, our local meat market and served on a pretzel bun with lettuce, tomato and onion. Choice of cheese: White Cheddar, Gouda, Asiago, or Pepper Jack. Served with baked french fries. Upgrade to sweet potato fries 1

### MAKE IT YOUR WAY

Nitrate & Preservative Free Bacon 2  
Candied Jalapeño 1  
Egg 1



## GOOD OLE AMERICAN

Time honored classic with your choice of cheese, lettuce, tomato and onion. 12

### BBQ BURGER

It's pure bliss. Served with naturally smoked bacon (NF), white cheddar cheese and in house made BBQ sauce. 14

### SUPERIOR BREWERY BURGER

Our beer cheese makes everything better, especially on a burger. 13

### LILY'S VEGGIE BURGER

Daughter Lily knows her veggies. Packed with a roasted cauliflower steak, flavorful spices and avocado spread, it's a veggie burger adventure. 13

## Entrées SERVED 4-9 PM

Add Karl's house salad or Caesar salad to any meal 4

## WILD MUSHROOM RISOTTO

(choices below)

Authentic risotto, full of flavors that bring a culinary experience that will have you coming back for more.

GRILLED NY SIRLOIN RISOTTO 25

BALSAMIC GRILLED CHICKEN RISOTTO 22

GARLIC CHIVE SHRIMP RISOTTO 24

ROASTED CAULIFLOWER STEAK RISOTTO 19

## PASTA ALFREDO

(choices below)

Chef Karl's alfredo is a decadent meal indeed.

GARLIC CHIVE SHRIMP ALFREDO 24

BLACKENED CHICKEN ALFREDO 22

## NY SHIRAZ STROGANOFF

We take stroganoff to a whole new level. Take Shiraz, a dark full-bodied wine with a peppery note as the base for Karl's classic stroganoff recipe, you have PERFECTION! Served over polish noodles. 25



## NORTHERN SKILLETS

(choices below)

Nothing says traditional cooking like the Classic Iron Skillet. The flavor of the outdoors infused with Chef Karl's amazing recipes brings an exciting culinary experience.

### Northern Skillet Walleye

Mild, sweet and succulent this gem of the Great Lakes is enhanced with amazing flavors. Baked in Chef Karl's Lemon Pepper Cream Sauce with fresh roasted grape tomatoes and fresh crostini (little toast.) 25

### Northern Skillet Stuffed Whitefish

East meets North in this phenomenal dish. Take northern white fish and the sweet flavors of eastern crab topped off with Chef Karl's decadent roasted red pepper cream sauce. 25

Recipes and prices subject to change.

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.