

# Karl's Cuisine

## A Celebration of Fresh Food, Wine & Beer



### GLUTEN FREE

Chef Karl and Paula are dedicated to their responsibility to serve fresh, wholesome, grass fed, wild caught, 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

#### SPINACH & ARTICHOKE DIP

Gourmet spinach and artichoke dip, it's delectable. 12.5

#### ROASTED BRUSSEL SPROUTS

Roasted and topped with a vanilla balsamic reduction and toasted vanilla almonds. Delicious and healthy! 9

#### CLASSIC CAPRESE

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

#### RUSTIC WHITEFISH FLATBREAD

Start with secret sauce, add mozzarella cheese, Great Lakes Cajun whitefish, tomatoes, red onion and bake golden brown. Delish! 14

### Gourmet Sandwiches

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 gluten free bread. It's a masterpiece! 14.5



#### SAVORY ROASTED CAULIFLOWER

Open faced gluten free flatbread with avocado spread, roasted cauliflower, spinach, purple onion, tomato and feta, then topped with a balsamic reduction. Baked to perfection. 14



#### HONEY WHITEFISH

Lightly seasoned and pan fried, with nature's natural healer: honey, lettuce and tomato. Perfect balance of sweet and savory. Served with a side of tarter. 15.5

### Soups & Salads

#### SOUP FROM SCRATCH

Our soups are prepared with the freshest ingredients that blend to become perfecto. Ask your server if today's soups are gluten free. Cup 4 Bowl 6.5 (comes with GF bread)

#### 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 bacon, and fresh parmesan.



Full 12 Not Quite Full 9

Fresh made dressings:

Balsamic Vinaigrette, Blueberry Vinaigrette, & Buttermilk Ranch  
Add chicken 3.5 Add garlic chive shrimp 6



### Pizzette

(choices below)

Light and flavorful, a pizza delight.

#### Greektown Pizzette

Tomatoes, spinach, purple onion, feta and mozzarella cheese on an olive oil, fresh basil, and garlic crust. 12

#### Classic Pizzette

Fresh handmade pizza sauce, pepperoni, and mozzarella cheese. 12

### Craft Burgers

Made with fresh ground burger from Nevilles, our local meat market and served on a gluten free bun..

Choice of cheese: White Cheddar, Gouda, Asiago, or Pepper Jack.

Served with baked french fries.  
Upgrade to sweet potato fries 1



#### GOOD OLE AMERICAN

Time honored classic with your choice of cheese, lettuce, tomato and onion. 13.5

#### BBQ BURGER

It's pure bliss. Served with naturally smoked bacon (NF), white cheddar cheese and in house made BBQ sauce. 15.5

#### LILY'S VEGGIE BURGER

Daughter Lily knows her veggies. Packed with flavorful spices and avocado spread, it's a veggie burger adventure. 14.5



### 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 NEW YORK SIRLOIN RISOTTO 25

BALSAMIC GRILLED CHICKEN BREAST RISOTTO 22

GARLIC CHIVE SHRIMP RISOTTO 24

ROASTED CAULIFLOWER STEAK RISOTTO 19

#### NORTHERN SKILLET WALLEYE

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

Mild, sweet and succulent this gem of the Great North is enhanced with amazing flavors. Baked in Chef Karl's Lemon Pepper Cream Sauce with fresh roasted grape tomatoes and fresh crostini (little toast.) 26.5

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.