

DRIFT WOOD

BAR & GRILL

EST 2016

APPETIZERS

Chips & Dips 9.95

House-made tortilla chips served with our fresh made salsa, guacamole & queso dips.

Brussel Sprouts 8.95

Oven roasted brussel sprouts tossed with caramelized cranberries and roasted walnuts in a honey balsamic reduction.

Avocado Toast 6.95

Grilled sourdough topped with a spicy jam, fresh avocado and sprinkled with our house made everything seasoning.

2 Jumbo Soft Pretzels 6.95

Served with a warm cheddar cheese sauce or a cream cheese jalapeño sauce.

Chicken Tenders 8.95

Fresh cut chicken breast tenderloins. Lightly dusted & fried.

Southwest Eggrolls 3 For \$8.95

Wrapped chicken, cheese, corn & black beans with Pico de Gallo...Delic!!

Spinach & Artichoke 8.95

Artichoke chunks, spinach, mozzarella, parmesan & real Philadelphia cream cheese. Served with fresh chips.

Crackling Calamari 10.95

Calamari steak dusted in spicy flour & flash fried. Served with firecracker sauce.

Beer Pickles 6.95

Toper's pickles lightly dusted, beer battered & fried. Served with Cajun ranch.

Coconut Shrimp 11.95

Fresh jumbo shrimp hand-dipped in coconut & fried. Served with melba sauce.

Jumbo Lump Maryland Crab Cakes 14.95

Served with a watercress cream sauce.

Ahi Tuna 11.95

Sashimi grade Ahi tuna pan seared & black peppercorn encrusted. Served with a ginger soy sauce & wasabi dijonaise.

Filet Tips 13.95

Fresh filet tips sautéed to your liking served plain or Cajun with garlic toast.

Mac & Cheese Bites 8.95

Smoked Gouda cheese lightly battered and deep fried. Served with your choice of dipping sauce.

Mac & Cheese 7.95

Our 4 cheese blend of parmesan, cheddarjack, mozzarella and white American cheese with panko bread crumbs. Baked to perfection.

SOUPS & SIDES

Homemade Soups, ask your server. Cup 3.0 Bowl 4.5

Fresh Slaw, Veggies, Wild Rice 2.5

Side Caesar, Side Salad 3.0

Basket of Seasoned Fries, Seasoned Tots 4.0

SALADS

The Big Salad 7.95

Fresh romaine, tomatoes, cucumbers, red onions, Italian croutons & cheddar jack cheese.

She's Nuts Berry 10.95

Spring mix, dried cranberries, raisins, glazed walnuts, sunflower seeds, tomatoes, red onions, Bleu cheese crumbles, tossed in low fat raspberry vinaigrette.

Fly Southwest 9.95

Spring mix, crispy tortillas, tomatoes, cucumbers, cheddar jack cheese, avocados & red onions. Tossed in Cajun ranch.

Grand Avocado Salad 10.95

Chopped romaine topped with avocado slices, cheese, black olives, tomatoes & sour cream. With avocado dressing.

Chicken Crunch 13.95

Tender chicken breast with a crunchy batter, fresh romaine, tomatoes, cucumbers, red onions, Italian croutons & cheddar jack. Buffalo sauce if you're feigning for heat.

Caesar 8.95

Fresh romaine, Italian croutons, Caesar dressing, shaved parmesan.

Julienne Salad 10.95

Ham, turkey, mozzarella, cheddar jack, tomatoes, cucumbers, red onion and croutons.

Add: Chicken 5.0 Tenderloin 7.0

Cajun Salmon 6.0 Ahi Tuna 6.5 Shrimp 7.0

JUMBO WINGS OR BIG BONELESS

8 Wings: 10.0 16 Wings: 18.0 24 Wings: 25.0

1 Dipping sauce per 8, additional add 75 cents.

Dry Rub, Spicy Rub, Medium, Hot, Stupid Hot, BBQ, Spicy BBQ, Garlic Rub, Mango Habanero, Garlic Parm, Honey BBQ, Cajun Rub, Garlic Butter, Butter Parm, Sweet Teriyaki.

Served with carrots & celery.

PLATTERS

Served with seasoned fries & slaw

Fish & Chips 14.95

Icelandic cod lightly dusted & beer battered. Served with tartar.

I'm Fried Shrimp 15.95

Six large shrimp, dusted and fried golden brown.

Chicken Fingers 10.95

Five chicken tenderloins beer battered then dusted in our secret seasoning before fried to a Golden Brown.

BURGERS

Fresh 1/2 pound USDA Prime Angus Beef cooked to order. Served on a fresh Brioche Bun, served with tomato, lettuce, red onion & pickles.

Driftwood Burger 8.95

Our same great burger, simple.

Mushroom Swiss 10.95

Grilled onions & mushrooms with Swiss Cheese.

The Hangover 12.95

Dearborn ham, applewood smoked bacon, American cheese & an over easy farmed raised egg.

Sliders 9.95

3 juicy sliders, pickles & slider sauce.

Black & Bleu 10.95

Blackened seasoning, Bleu cheese crumbles & Bleu cheese dressing.

The Big Bacon 12.95

4 slices applewood smoked bacon & Wisconsin cheddar.

Inferno Burger 11.95

Cajun rub, jalapeños, pepperjack cheese & spicy mayo.

The Impossible Burger 11.95

Plant-based, though you would not know it if we hadn't told you, 1/4 pound patty, lettuce, tomato, red onion, pickles, our secret seasoning and a Brioche Bun

The Steakhouse 12.95

Applewood bacon, cheddar cheese, onion straws & our secret steak sauce.

Patty Melt 10.95

Topped with grilled onions swiss cheese served on grilled rye.

SANDWICHES & WRAPS

Big Chick 8.95

Fresh chicken breast seasoned with 7 spices. Char-grilled, lettuce, tomato, onion & a brioche bun.

Kickin Avocado Chicken 10.95

Char-grilled chicken breast topped with fresh avocado, tomatoes & spicy mayo.

Jive Turkey Reuben 10.95

1/2 pound smoked turkey, thousand island, coleslaw & Swiss on marble rye.

Real Reuben 10.95

1/2 pound tender corned beef, thousand island, Kraut & Swiss on marble rye.

Clubbin 12.95

1/4 pound Dearborn ham, 1/4lb smoked turkey, fresh bacon, lettuce, tomatoes, Swiss, American, real mayo on grilled sour dough.

The Frenchy 10.95

1/2 pound high grade roast beef soaked in au jus, three slices of provolone on a hoagie.

Real BLT 10.95

8 slices of fresh bacon, lettuce, tomato, real mayo on grilled sour dough.

Chicken Caesar Wrap 10.95

1/2 pound chilled chicken breast, parmesan, lettuce, tomatoes & Caesar dressing.

Turkey Club Wrap 10.95

Smoked turkey, Swiss, American, bacon, lettuce, tomato, real Hellmann's mayo in a garlic herb wrap.

Buffalo Chicken Wrap 10.95

House made buffalo chicken strips lettuce tomatoes and bleu cheese dressing.

ENTRÉES

Entrees served after 4pm. After 2 pm on Saturday and Sunday.

Maui Chicken 13.95

Fresh avocado-pineapple pico on top of a large char-grilled fresh chicken breast.

***Steak & Smashed 17.95**

Tenderloin tips sautéed in au jus, mushrooms, sweet onions, green and red peppers on top of smashed redskins.

Pan Seared Filet Mignon 25.95

8 oz center cut, pan seared, herb crusted with your choice of béarnaise sauce or house zip.

Ribeye 27.95

16 oz hand cut USDA choice grade Ribeye perfectly marbled. Well seasoned & char-grilled.

Tenderloin Medallions 23.95

Twin petite filets grilled to your liking. Served with crab meat, asparagus & béarnaise sauce.

***Shrimp & Crab Pasta 19.95**

Over a half pound of fresh shrimp and crab sautéed, finished in our house made lobster cream sauce. Served over a garlic parsley linguini.

Sautéed Lake Perch 17.95

Lake perch lightly breaded topped with a white wine butter sauce served with your choice of potatoes or rice.

***Baja Tacos 14.95**

Succulent grilled shrimp or chicken, dusted with cumin, spicy cabbage slaw, Chipotle mayo, lime & pico de gallo. Served with rice. Add \$2 for shrimp.

Lamb Chops 25.95

1/2 rack of herb encrusted Australian lamb pan seared with fresh herbs. Served with raspberry sauce.

***Chicken Parm 16.95**

Fresh chicken breast with our house marinara topped with fresh parmesan & provolone. Served with side of pasta.

***Lobster Ravioli 18.95**

Claw lobster meat, mozzarella, brandy, salt & pepper wrapped in saffron pasta. Served with a lobster cream sauce.

Fresh Blackened Salmon 18.95

8 oz. Norwegian salmon grilled with a house cajun blackened spice blend. Laid upon our house raspberry sauce.

Sweet Chili Glazed Shrimp 19.95

A dozen fresh shrimp sautéed with caramelized onions, roasted green and red peppers & our sweet chili glaze served with wild rice.

***Sides Extra**

Served with veggies and your choice of: rice, seasoned fries, baked potato, seasoned redskins, smashed redskins or tater tots.

Add cup soup or side salad 3.0

Add side to any burger or sandwich

Seasoned fries or house made slaw 2.0

Veggies, smashed or seasoned redskins 2.5

Tots, onion rings, side salad or side Caesar 3.0

Add any cheese 1.5 American, bleu cheese crumbles, cheddar, Swiss, provolone, pepper jack, Mozzarella, cheddar jack

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 of food borne illness.