

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 10.95

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

Avocado Toast 8.95

Grilled sourdough topped with red pepper jam, fresh avocado & sprinkled with our house-made everything seasoning.

2 Soft Pretzels 6.95

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

Chicken Tenders 9.95

Fresh cut chicken breast tenderloins. Lightly dusted & fried.

Spinach & Artichoke 9.95

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 7.95

Topper's pickles are lightly dusted, beer-battered & fried. Served with Cajun ranch.

Coconut Shrimp 13.95

Jumbo shrimp, fresh & hand-dipped in coconut then fried to a golden crisp. Served with a Melba sauce.

Jumbo Lump Maryland Crab Cakes 15.95

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 14.95

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, cheddar jack, mozzarella & white American cheese with Panko bread crumbs. Baked to perfection.

SOUPS & SIDES

Homemade Soups, ask your server. Cup 4.0 Bowl 5.5

Fresh Slaw, Veggies, Wild Rice 2.5

Side Caesar. 4.5 Side Salad 4.0

Basket of Fries, Tots, Onion Rings 5.0

SALADS

The Big Salad 8.95

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

She's Nuts Berry 12.95

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

Fly Southwest 10.95

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

Grand Avocado Salad 11.95

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

Chicken Crunch 14.95

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 9.95

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

Julienne Salad 12.95

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

Add: Chicken 5.0 Tenderloin 8.0

Cajun Salmon 7.0 Ahi Tuna 7.00 Shrimp 8.0

JUMBO WINGS OR BIG BONELESS

8 Wings: 12.0 16 Wings: 20.0 24 Wings: 28.0

1 Dipping sauce per 8, additional add 75 cents.

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

Served with carrots & celery.

PLATTERS

Served with seasoned fries & slaw

Fish & Chips 15.95

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

I'm Fried Shrimp 16.95

Six large shrimp, dusted and fried golden brown.

Chicken Fingers 12.95

Five chicken tenderloins beer-battered then dusted in our secret seasoning before fried to a golden brown.

BURGERS

Fresh half pound USDA Prime Angus Beef cooked to order. Served on a fresh brioche bun, served with tomato, lettuce, red onion & pickles.

Driftwood Burger 9.95

Our same great burger, simple.

Mushroom Swiss 11.95

Grilled onions & mushrooms with Swiss cheese.

The Hangover 13.95

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

Sliders 10.95

3 juicy sliders, pickles & slider sauce.

Black & Bleu 11.95

Blackened seasoning, bleu cheese crumbles & bleu cheese dressing.

The Big Bacon 13.95

4 slices applewood smoked bacon & Wisconsin cheddar.

Inferno Burger 12.95

Cajun rub, jalapeños, pepper jack cheese & spicy mayo.

The Impossible Burger 12.95

Plant-based, though you would not know it if we hadn't told you, Quarter pound patty, lettuce, tomato, red onion, pickles, our secret seasoning & a brioche bun.

The Steakhouse 13.95

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

Patty Melt 11.95

Topped with grilled onions Swiss cheese served on grilled rye.

HARD TO HANDLE

Big Chick 9.95

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

Kickin Avocado Chicken 12.95

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

Jive Turkey Reuben 11.95

Half pound smoked turkey, thousand island, coleslaw & Swiss on marble rye.

Real Reuben 11.95

Half pound tender corned beef, thousand island, kraut & Swiss on marble rye.

Clubbin' 13.95

Quarter pound Dearborn ham, quarter pound smoked turkey, fresh bacon, lettuce, tomatoes, Swiss, American, real mayo on grilled sourdough.

The Frenchy 12.95

Half pound high-grade roast beef soaked in au jus, three slices of provolone on a hoagie.

Real BLT 12.95

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

Chicken Caesar Wrap 11.95

Half pound chilled chicken breast, parmesan, lettuce, tomatoes & Caesar dressing.

Turkey Club Wrap 11.95

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

Buffalo Chicken Wrap 11.95

House-made buffalo chicken strips lettuce tomatoes & bleu cheese dressing.

ENTRÉES

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

Maui Chicken 15.95

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

***Steak & Smashed 18.95**

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

Char-Grilled Filet 38.95

8 oz center cut char-grilled filet with our house seasoning to perfection. Medium well and well done will be butterflied.

Ribeye 34.95

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

Tenderloin Medallions 25.95

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

***Shrimp & Crab Pasta 23.95**

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 19.95

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

***Baja Tacos 15.95**

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 28.95

½ rack of herb encrusted Australian lamb pan-seared with fresh herbs. Served with raspberry sauce.

***Lobster Ravioli 20.95**

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

Fresh Blackened Salmon 22.95

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

Shrimp Scampi 24.95

5 jumbo shrimp fresh spinach cherry tomatoes tossed with garlic parsley linguini in a white wine scampi sauce

Korean Beef Bulgogi Bowl 21.95

Tender filet tips sautéed in a Korean Bulgogi sauce served over basmati rice with cucumbers shredded carrots & steamed broccoli

***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 a 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.