

Happy Easter from The Moose Preserve

Appetizers

FIRECRACKER SHRIMP

Deep fried, battered tiger shrimp, honey sriracha, celery, bleu cheese 15.5

BBQ BUFFALO BALLS

Homemade buffalo meatballs with Jack Daniels® BBQ sauce 16.5

SPINACH ARTICHOKE DIP

Artichokes, spinach, cream cheese. Served with tortilla chips 14.5

PRETZEL SKEWERS

Bavarian Pretzels, flash fried, honey sriracha sauce, cheese sauce 14

BRUSSELS SPROUTS

Lightly fried, parmesan 14

CRAB CAKES

Three 2oz House-made crab cakes, served with house made remoulade sauce 1

PORK BELLY DEVIL EGGS

Six house made devil eggs, topped with crispy pork belly and siracha mayo 12

VENISON CHILI 8.5

LOBSTER BISQUE 8

FRENCH ONION 7

Side Salads

GARDEN

Mixed greens, tomato, cucumber, red onion, croutons, sunflower seeds, choice of dressing 6

MAPLE SAPLING

Romaine, goat cheese, apples, dried Michigan cherries, honey-roasted pecans, maple vinaigrette 8

Entrée Salads

CLASSIC MAURICE

Iceberg, ham, turkey, Swiss, gherkins, olives, tomato, egg, house-made dressing 17.5

MICHIGAN MAPLE

Romaine, goat cheese, apples, dried Michigan cherries, honey-roasted pecans, maple vinaigrette 16.25



Featured Entrées

EASTER FEAST Brown sugar Honey Ham, roasted Turkey breast, Cornbread Stuffing, Broccoli, green beans, carrots, mash potatoes, cranberry sauce 29

RAINBOW TROUT Butterflied Rainbow trout topped with our house made crab cake blend, served with roasted potatoes, Mediterranean spiced roasted vegetables and a champagne cream sauce 29

PRIME RIB

Certified Angus Beef Prime Rib, mash potatoes, fresh vegetables, Auju and Horsey cream sauce 33

Brunch All Day

BREAKFAST SCRAMBLE

Scrambled eggs with Prime Rib, sauteed onion, peppers, and breakfast potatoes, bacon 17

CHICKEN AND WAFFLES

Waffles served with lightly breaded and fried chicken breast, served with breakfast sauce 16.5

STRAWBERRY SHORTCAKE FRENCH TOAST

Brioche French Toast, topped with a vanilla glaze, Strawberries shortbread crumbles 15

BREAKFAST TACOS

Cheddar Jack Cheese, Bacon crumble, Pico De Gallo, avocado cream and a side of breakfast potatoes 15

Entrees

ST. IGNACE SALMON

Vancouver Island, tangy-mild horseradish sauce, fresh vegetables, and ginger garlic rice 30

CRABCAKE DINNER

Two 3oz crabcakes, served with fresh vegetables, roasted red skin potato and a house made remoulade sauce 28

FILET

Certified Angus Beef, 8 oz, broccoli, steamed mushrooms, Mashed potato 40.5 **BLACK AND BLEU** 42.5

RIBEYE

Certified Angus Beef, 12 oz, broccoli, Camp mushrooms and Mashed potato 34

LEMON ARTICHOKE CHICKEN

Parmesan panko-encrusted chicken breast, mashed potatoes, vegetable medley, lemon artichoke sauce 21

SOUTHERN FRIED CHICKEN DINNER

Buttermilk-battered, 5 pieces, Fresh vegetables, mashed potatoes, gravy 24

BBQ RIBS

Full slab steamed to "fall-off-the-bone" tenderness, Jack Daniels® BBQ sauce, potato, coleslaw 31

FISH & MAC

Beer battered cod, mac and cheese, coleslaw 19.5

COWBOY MAC

BBQ pulled pork, candied bacon, topped with tomato, scallions 19.5

PARMESEAN CHICKEN

House made Marinara and Alfredo Served with penne noodles and a Panko breadcrumb encrusted chicken breast 20

PORK SCHNITZEL

Pork tenderloin pounded-thin and breaded, braised carrots, spätzle and a house made mushroom gravy 21

*Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.