

DRIFT WOOD

BAR & GRILL

EST 2016

APPETIZERS

Chips & Salsa 3.95

Fresh tomatoes, jalapeños & garlic.

Chips & Queso 6.95

Our fresh made salsa mixed with melted cheese.

Chips & Guac 7.95

House made guac served with tortilla chips.

2 Jumbo Soft Pretzels 6.95

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

Chicken Tenders 8.95

Five fresh cut chicken breast tenderloins. Lightly dusted & fried.

Southwest Eggrolls 3 For \$6.95

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 10.50

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

Beer Pickles 6.95

Five pickles lightly dusted, beer battered & fried. Served with Cajun ranch.

Coconut Shrimp 10.95

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

Jumbo Lump Maryland Crab Cakes 13.95

Served with a watercress cream sauce.

Ahi Tuna 10.95

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

Beef Tips 12.95

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

Mac & Cheese Bites 7.95

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, SeasonedTots 4.0

SALADS

The Big Salad 7.95

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

She's Nuts Berry 9.95

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 11.95

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 3.5 Tenderloin 6.5

Cajun Salmon 5.5 AhiTuna 6.5 Shrimp 6.5

JUMBO WINGS OR BIG BONELESS

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

1 Dipping sauce per 8, additional cost extra.

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

Served with carrots & celery.

PLATTERS

Served with seasoned fries & slaw

Fish & Chips 13.95

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

I'm Fried Shrimp 14.95

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 Certified 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 9.95

Grilled onions & mushrooms with Swiss Cheese.

The Hangover 11.95

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

Sliders 9.95

3 juicy sliders, pickles & slider sauce.

Black & Bleu 9.95

Blackened seasoning, Bleu cheese crumbles & Bleu cheese dressing.

4 Cheese Burger 10.95

American, provolone, Swiss & cheddar.

The Big Bacon 11.95

4 slices applewood smoked bacon & Wisconsin cheddar.

Inferno Burger 10.95

Cajun rub, jalapeños, pepperjack cheese & spicy mayo.

The Impossible Burger 10.95

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 10.95

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

Patty Melt 10.95

Topped with grilled onions swiss cheese served on grilled rye.



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 16.95**

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

Pan Seared Filet Mignon 24.95

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

Ribeye 21.95

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

Tenderloin Medallions 20.95

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

***Shrimp & Crab Pasta 17.95**

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 15.95

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

7oz. Waygu Choice Sirloin 16.95

Chargrilled to perfection & served with our house zip sauce.

***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 \$1 for shrimp.

Lamb Chops 21.95

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

***Chicken Parm 14.95**

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

***Lobster Ravioli 16.95**

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

Fresh Blackened Salmon 16.95

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

Sweet Chili Glazed Shrimp 17.95

A dozen fresh shrimp sautéed with caramelized onions, roasted red peppers & our sweet chili glaze served with julienne vegetables & your choice of starch.

***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 2.0

SANDWICHES & WRAPS

Big Chick 8.95

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

Kickin Avocado Chicken 10.5

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

Jive Turkey Reuben 9.95

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

Real Reuben 9.95

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

Clubbin 11.5

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

The Frenchy 9.95

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

Real BLT 9.95

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

Chicken Caesar Wrap 8.95

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

Turkey Club Wrap 8.95

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

Buffalo Chicken Wrap 8.95

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

Add side to any burger or sandwich

Seasoned fries or house made slaw 1.5

Veggies, smashed or seasoned redskins 2.0

Tots, onion rings, side salad or side Caesar 2.5

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.