

blue plate

Small Plates

Salad Plates

Caesar Salad

Crisp romaine lettuce with our own homemade Caesar dressing served with grated parmesan cheese and seasoned croutons

Large 7.95 Small 4.95

With chicken 2.00 more

Traverse City Salad

Exotic greens topped with dried Michigan cherries, candied pecans, blue cheese crumbles and a zesty raspberry vinaigrette

Large 7.95 Small 4.95

With chicken 2.00 more

Chef's Salad

Mixed greens topped with shredded cheese, cucumbers, tomatoes, crumbled bacon, sliced hard boiled egg, sliced turkey and sliced ham

Large 8.95 Small 5.95

Soup & Salad Combo

Choose a small Caesar, Traverse City, Garden or Chef Salad and any cup of soup

7.95

Soup

Roasted Corn and Pumpkin Bisque Du Jour

Bowl 4.95

Bowl 3.95

Cup 3.95

Cup 2.95

Chicken Quesadilla

Grilled marinated chicken breast, sautéed onions and peppers between a jalapeno and cheddar tortilla, smothered with a signature cheese blend. Served with a side of salsa and sour cream

8.95

Spinach & Artichoke Dip

A blend of Parmesan and cream cheese baked with spinach and artichoke hearts. Served with warmed pita bread

7.95

Chicken Wings

A dozen fried chicken wings served tossed or with your choice of plain, BBQ or hot sauce

10.95

Homemade Chips and Salsa

Tortilla chips made in house with our signature salsa

3.95

Nachos

Our homemade tortilla chips layered with your choice of pulled chicken or ground beef, cheese, lettuce, tomatoes, onions, jalapenos and black olives. Served with a side of salsa or sour cream

7.95

Bruschetta

Diced tomatoes, onions garlic and fresh basil, marinated with balsamic and olive oil atop grilled toasted points topped with melted mozzarella

6.95

***Make a small plate an entrée for 3.00 more.
Entrée includes vegetable and starch of day.**

Pizza Extravaganza

*Eating raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness

Made fresh just for you, our pizza Chef will create one of our specialty pizzas or make your own unique style.

8 inch 10.95
16 inch 15.95

Add a side salad 2.00

Choose your style:

BBQ Chicken~Grilled chicken breast, homemade BBQ, sauce and fresh onions topped with melted mozzarella cheese

Alfredo Chicken~Diced chicken breast, Alfredo sauce, roasted garlic topped with melted mozzarella cheese finished with fresh basil

Tres Meat~Sliced pepperoni, homemade sausage, and ham, with marinara sauce and melted mozzarella cheese

Veggie Style~Mushrooms, peppers, onions, black olives, asparagus, artichoke hearts and tomatoes, with marinara sauce and melted mozzarella

Create your own custom-made masterpiece with 3 toppings. Additional toppings .95 each

Sandwich Plates

All sandwiches served with gourmet chips. Substitute fries or onion rings for 1.95

Blue Plate Burger*

Choice seasoned, ground beef grilled to your taste. Served on a Kaiser bun with lettuce, tomato and onion 8.95

Choose your toppings: additional .50 each
~ Sauteed onions, sautéed peppers, sautéed mushrooms, bacon, green olives, black olives, blue cheese crumbles, provolone cheese, cheddar cheese, Swiss cheese

Reuben

Your choice of turkey or corned beef with sauerkraut, melted Swiss and Thousand Island dressing, grilled to perfection on gourmet pretzel roll 7.95

BLTease

Crisp bacon, fresh lettuce, tomato and mayo served on your choice of bread 6.95

Made-from-Scratch Chicken Strips

Tender chicken breast strips, hand-battered and fried golden brown, served with your choice of sinful sauce 7.95

Dinner Plates

Entrées are served with a daily selection of farm-fresh vegetables and potato

Grouper

Grilled filet of grouper with an autumn apple salsa 15.95

Chicken Florentine

Two chicken breast sautéed with spinach and finished with a creamy sun-dried tomato sauce 13.95

8 oz. Sirloin*

A tender 8 oz. Sirloin, grilled to your liking 13.95

Add:

Sautéed mushroom \$1.50

Sautéed onions \$1.50

Crumbled blue cheese \$2.00

Chicken Broccoli Alfredo

Cavatappi pasta tossed with a creamy Alfredo, broccoli and topped with grilled chicken 12.95

Country Chicken

Pan-fried chicken breast covered in creamy sausage gravy. Served with corn off the cob and two flaky butter biscuits 13.95

Blue Plate Special

Our Chef's featured gourmet dinner specialty. Ask your server for details.

Sweet Plates

Chocolate Fudge Cake with Vanilla Ice Cream 4.95

Caramel Apple Cheesecake 4.95

Chef's Sweet Plate
Ask your server for details.

Beverages

From the fountain 1.99

Pepsi, Diet Pepsi, Sierra Mist, and Mountain Dew, Iced Tea, Lemonade

Coffee & Iced or Hot Tea ~ Freshly brewed

Bottled Water 2.00

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