

LARGE SALADS - BIG ENOUGH TO SHARE!

CLASSIC CAESAR 	17
Romaine, parmesan, homemade croutons + dressing	
GRANDMA CONNIE’S COBB SALAD	19
Romaine, chicken, bacon, egg, tomato, avocado, bleu cheese, ranch dressing <i>(Grandma’s favorite!)</i>	
SANTA FE SALAD	20
Mixed greens, blackened chicken, roasted corn, avocado, charred red onion, tomato, tortilla chips, black beans, chipotle ranch	
STEAK SALAD	26
10oz Prime New York Strip Steak with arugula, lemon vinaigrette, red onion, bleu cheese	
ROASTED BEET SALAD 	19
Roasted beets, mixed greens, carrots, candied walnuts, goat cheese, balsamic dressing, balsamic glaze	
CHOPPED SALAD	19
Romaine, chicken, tomato, cucumber, red onion, bacon, bleu cheese, balsamic dressing, pasta	
NONNA’S MEATBALL SALAD	19
Romaine, tomatoes, carrots, cucumbers, homemade meatballs, lemon vinaigrette	
CAPRESE SALAD 	18
Fresh mozzarella + tomato, basil, olive oil, balsamic dressing, balsamic glaze	

PROTEIN ADD-ONS
Chicken (\$6) ... Shrimp (\$9) ... 6oz. Salmon (\$12) ... 10oz NY Strip Steak (\$15)

BURGERS*

ALL 1/2 LB. STEAKHOUSE BLEND BURGERS SERVED ON BRIOCHE WITH LETTUCE, TOMATO & ONION. INCLUDES FRESH-CUT FRIES OR SIDE SALAD.

CLASSIC \$18	MEATS BY
<i>The choice is yours:</i> cheddar, swiss, pepper jack, mozzarella	
CALIFORNIA \$20	L I N Z
Swiss cheese, thick-cut bacon, homemade guacamole	
BBQ \$20	GRILLED MUSHROOM \$18
Cheddar cheese, chipotle BBQ sauce, thick-cut bacon, topped w/ crispy onion strings	
JALAPEÑO \$18	Mushrooms, caramelized onions, swiss cheese
Roasted jalapeño, pepper jack cheese, caramelized onions	
BLACK & BLEU \$19	BLACK BEAN \$18 
Blackened burger w/ caramelized onions + bleu cheese	
BLACK BEAN \$18 	Homemade black bean burger w/ pepper jack cheese, avocado, and chipotle aioli

SAMMIES

SERVED WITH FRESH-CUT FRIES OR SIDE SALAD.

CAPRESE \$18 	BBQ PULLED PORK \$19
Arugula, fresh mozzarella, tomato, pesto, balsamic glaze, on a ciabatta bun. +Grilled Chicken (\$6)	
CHICKEN PESTO \$19	CHICKEN GIARDINIERA \$20
Grilled marinated chicken, pesto aioli, fresh mozzarella, lettuce, tomato, onion, on a ciabatta bun	
B.L.A.S.T. \$21	<i>Pronounced (jar-dih-nair-uh)</i>
Bacon. Lettuce. Avocado Spread. Shrimp. Tomato. (And mayonnaise) on brioche bread	
CHICKEN CLUB \$19	Breaded chicken with giardiniera, garlic aioli, and mozzarella on a French roll
Grilled chicken, chipotle mayo, lettuce, tomato, onion, bacon on brioche bread	
MEATBALL SUB *NEW* \$18	★ HOUSE FAVORITE
Nonnas homemade meatballs, mozzarella and parmesan cheese, garlic butter, french roll	
CHICKEN PARMIGIANA \$20	
Our famous chicken parmigiana in handheld form w/ mozzarella + our homemade sauce on a french roll	

<h1>ENTRÉES</h1>	
FAMOUS CHICKEN PARMIGIANA	30
Breaded chicken cutlets, homemade marinara sauce, mozzarella cheese, served on a bed of rigatoni.	
STEAK FRITES	38
10oz Prime NY strip served with fresh cut fries and a chimichurri sauce	
FISH N CHIPS	22
Beer-battered haddock served with lemons, fries, and tartar sauce	
BERKSHIRE PORK CHOPS	38
Two bone-in pork chops with BBQ glaze, roasted potatoes, and mixed vegetables	
BLACKENED SALMON 	34
W/ fresh pineapple salsa, served w/ mixed vegetables and spinach	
CHICKEN CAPRESE	30
Pan seared chicken, roasted tomatoes, fresh mozzarella, basil, balsamic glaze, linguine	
SAUSAGE FRANCONELLO	28
Roasted sausage, garlic, roasted potatoes, peppers, onions, mushrooms	
RIGATONI BUTTERA	26
Sausage, peas, tomato cream sauce	
LINGUINE CALABRESE	28
Sautéed shrimp, roasted peppers, zesty marinara sauce	
SPAGHETTI & MEATBALLS	23
Marinara sauce, Nonna’s famous homemade meatballs	
FETTUCCINI À LA FRANCO	23
Mushrooms, chicken, pesto cream sauce	
ASK ABOUT OUR GLUTEN-FREE PASTA OPTIONS	

TACOS (3 EACH)
STEAK - Lettuce + homemade guac. (\$20)
CHICKEN - Lettuce + homemade guac. (\$16)
SHRIMP - Roasted corn salsa, cilantro lime crema (\$18)

SONNY SIDES
Fresh-Cut French Fries (\$6)
Homemade Mac n’ Cheese (\$8)
Side Salad (\$6)
<i>Dressing choices lemon vinaigrette, balsamic, ranch, caesar</i>

Vegetarian  Gluten-Free

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. While we make every effort to accommodate food allergies, we cannot guarantee all requests. Please inform your server of any allergies. Substitutions may incur an additional charge. Ask your server which items can be served undercooked.

Menu items and prices are subject to change.

A 20% service fee is added to parties of 5 or more.

BREWS + WINE

DRAFTS 16OZ

- Sister Lake King of the Raft (9)
- Voodoo Ranger Juicy Haze (9)
- Campin Beer – Brew Detroit (9)
- Round Barn Kolsch (9)
- Saugatuck: Seasonal (9)
- Michelob Ultra (8)
- Alaskan Amber Ale (9)
- Bells: Seasonal (9)
- Peroni (8)
- Stella (8)
- Modelo (8)

*Ask about our Rotating Drafts

PINOT GRIGIO

- **Chloe** *Valdadige, Italy (10/32)*
- **J Vineyards** *Cali. (12/48)*
- **Terlato** *Friuli, Italy (62)*

SAUVIGNON BLANC

- **Pomelo** *Lake County, Cali. (10/35)*
- **Kim Crawford** *Marlborough, New Zealand (12/44)*
- **Cloudy Bay** *Marlborough, New Zealand (15/60)*
- **Domaine Gueneau** *Sancerre, France (68)*

CHARDONNAY

- **Hahn** *Monterey County, Cali. (10/38)*
- **Duckhorn** *Napa Valley, Cali. (16/64)*
- **Jordan** *Russian River Valley, Cali. (80)*
- **Far Niente** *Napa Valley, Cali. (98)*

SPARKLING

- **La Marca** *Prosecco, Italy (12/42)*
- **A to Z Sparkling Rosé** *Oregon (10/40)*
- **Veuve Clicquot Yellow Label Brut** *Champagne, France (115)*
- **Veuve Clicquot Rosé** *Champagne, France (116)*

PINOT NOIR

- **Bogle** *Cali. (10/32)*
- **Meiomi** *Cali. (14/52)*
- **Erath** *Oregon (56)*
- **Belle Glos “Las Alturas”** *Santa Lucia Highlands, Cali. (68)*

RED BLEND

- **Unshackled by Prisoner** *Cali. (14/46)*
- **Paraduxx by Duckhorn** *Napa Valley, Cali. (72)*
- **Dreaming Tree** *North Coast, Cali (10/36)*
- **Prisoner** *Cali. (92)*

BOTTLES & CANS

- Miller Lite (5)
- Budweiser (5)
- Bud Light (5)
- Blue Moon (5)
- Coors (5)
- High Noon (5)
- Good Boy (5)
- Corona Light (6)
- 3 Floyd’s Zombie Dust (7)
- Blake’s Hard Cider Triple Jam (6)
- Yuengling Black and Tan (6)
- Sun Cruiser (5)
- Bells 2 Hearted (6)
- Summer Shandy (6)
- Heineken (6)
- Guinness (6)

MERLOT/MALBEC

- **Charles Smith Velvet Devil** *Washington (10/38)*
- **St. Francis** *Sonoma, Cali. (54)*
- **Duckhorn** *Napa Valley, Cali. (92)*
- **Alamos** *Mendoza, Argentina (10/32)*

CABERNET

- *California*
 - **Bonanza** *(12/42)*
 - **Decoy** *(14/56)*
- *Napa Valley, Cali.*
 - **Quilt** *(19/76)*
 - **Mt Veeder** *(105)*
 - **Caymus** *(138)*
 - **Chimney Rock** *(165)*
- **Silver Oak**, *Alexander Valley, Cali. (190)*

INTERNATIONAL

- *Italy*
 - **Banfi Chianti Classico** *Tuscany (10/36)*
 - **Michele Chiarlo Barbera Asti** *DOCG (12/50)*
 - **Ruffino Modus** *Tuscany (62)*
 - **Renato Ratti “Marcenasco”** *Barolo Piedmont (102)*
- **M. Chapoutier Cotes du Rhone Rouge** *Rhone, France (11/42)*
- **Chateau Cantin** *Bordeaux, France (88)*
- **Cune Crianza** *Rioja, Spain (40)*

SWEET OR ROSÉ

- **Seven Daughters** *Moscato Italy (10/38)*
- **Decoy (Rose)** *Cali. (12/42)*
- **Black Star Farms Riesling** *Michigan (12/42)*
- **Hampton Water Rose** *Michigan (15/60)*

APPETIZERS

CHARGRILLED OYSTERS **MP**
Freshly shucked East Coast oysters topped w/ an herbed butter + cheese. Cooked on an open fire. 6 per order.

OYSTERS ON THE HALF SHELL **MP**
6 per order. East coast oysters.

FRIED CALAMARI **19**
Lightly fried calamari served with marinara

CHIMICHURRI SHRIMP *NEW*  **20**
Grilled shrimp in chimichurri served with crostinis and charred lemon

BAVARIAN PRETZELS **15**
Warm Bavarian pretzels served with Merkts cheddar and mustard

NONNA IDA’S LOADED POTATO CAKES **18**
Homemade potato cakes stuffed w/ green onion, bacon, sour cream. Topped w/ the same ingredients. **HOUSE FAVORITE**

FRIED PICKLE CHIPS  **18**
Oh, so crispy! Hand breaded, tossed w/ roasted red peppers, served w/ buttermilk ranch.

CHICKEN QUESADILLA **18**
Chihuahua + pepper jack cheese, chicken, roasted peppers + onions. Served w/ salsa, sour cream, homemade guacamole.

SMOKEHOUSE WINGS *NEW* **21**
Jumbo wings smoked over hickory wood, tossed in a savory dry rub, and finished crispy served with ranch celery and carrots

HOMEMADE JUMBO WINGS **19**
The choice is yours: Buffalo, Chipotle BBQ, or Sweet Thai Chili Sauce. Served w/ ranch, celery and carrots

CLASSICS

EXIT 01 \$15
Campari, Beefeater Gin, Vermouth, Orange

MARIOS MANHATTAN \$16
Bulleit Rye Whiskey, Sweet Vermouth, Bitters

MARGARITA \$15
Choice of Classic Lime or Seasonal Selection

MOJITO \$14
Bacardi Rum, Sugar, Fresh Mint, Lime Juice

55 CHEVY \$16
Bulleit Whiskey, Bitters, Orange Peel, Luxardo Cherries

ESPRESSO MARTINI \$15
Borghetti Espresso Liqueur, Vodka, Espresso, Coffee Beans

SPRITZ

SONNY SPRITZ \$14
Aperol, Prosecco, Orange Slice, Seltzer

HUGO \$14
Elderflower, Mint, Prosecco, Seltzer

LOLA’S LEMONADE \$14
Raspberry Vodka, Lemonade, Prosecco

LIMONCELLO SPRITZ \$15
Limoncello, Lemon Slices, Prosecco, Soda Water

N/A SIPS

PELLIGRINO \$8

RED BULL \$5

HONEY GINGER SPRITZ \$8

STRAWBERRY CITRUS SPLASH \$8

ATHLETIC HAZY IPA N/A \$6

STELLA N/A \$6

MULES

MEXICAN MULE \$15
Tequila, Ginger Beer

MOSCOW MULE \$15
Vodka, Ginger Beer

MICHIGAN MULE \$15
Journeyman Bourbon, Ginger Beer

**MORE COCKTAILS
FOUND ON OUR
SEASONAL MENU**

ASK ABOUT
OUR FROZEN
DRINKS!

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