



## STARTERS

### FRIED PICKLE CHIPS

Hand dipped in seasoned flour, deep fried and served with ranch dressing. 10

### SPINACH ARTICHOKE DIP

A house blend of baked spinach, artichoke hearts, herbs, parmesan cheese, served with tortilla chips. 14

### COCONUT SHRIMP

Jumbo shrimp, sweetened coconut, deep fried, served with jezebel sauce. 17

### PRETZEL BITES

Deep fried served with honey mustard and cheese sauce. 10

### LOADED TATER TOTS

Bacon, green onion, creamy cheese sauce, served with sour cream. 11

### CHICKEN QUESADILLA

Oven baked, with chicken breast, peppers, onion, spices and cheese, served with sour cream and salsa. 14

### BASKET OF FRIES

Served with your choice of two sauces. 5

## NACHO'S

Corn tortillas, onion, tomato, green pepper, black olive, jalapeño, cheese sauce, jalapeño aioli drizzle. 10

Add chorizo beef 4 • add SW chicken 4

## HAND TOSSED PIZZA

Garlic butter seasoned pizza crust topped with sauce and cheese. 14

Additional toppings 1.00 each

Pepperoni, banana peppers, BBQ chicken, green pepper, mushroom, black olives, tomatoes, onion, bacon, sausage, pineapple, jalapeño.

## CHICKEN STRIPS

Famous hand battered, served your choice of with two sauces. 10

## CHICKEN WINGS

House seasoned, deep fried, served with celery and your choice of two sauces. 12 Available boneless

Sauces: Garlic Parmesan, BBQ, Buffalo, Bleu Cheese, Ranch, Josh Special (BBQ and Garlic Parmesan Combined)

## CHEESY GARLIC BREAD

Hand tossed crust, garlic butter, four cheese blend served with marinara. 10

## GREENS

### ASPEN SALAD

Crispy romaine lettuce tossed with sweet and tangy celery seed dressing, topped with bacon, red onion, walnuts, tomatoes, and crumbled bleu cheese. 16/SP 9

Add Chargrilled Chicken 5 • Add Salmon 8

### CRANBERRY ALMOND CHICKEN SALAD

Almond crusted chicken breast atop mixed greens, finished with dried cranberries, red onion, bacon and diced tomatoes. 18

### CAESAR SALAD

Traditionally created with our signature Caesar dressing, croutons and parmesan cheese. 11/SP 6

Add Chargrilled Chicken 5 • Add Salmon 8

### PECAN CHICKEN SALAD

Breaded chicken breast, mixed greens, sun-dried Michigan cherries, pineapple, candied pecans and mandarin oranges. 17

### BRONZED SALMON SALAD

Salmon, cajun spices, mixed greens, avocado, diced tomatoes, bleu cheese, cucumbers and red onion. 19

#### Dressing Choices:

Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Honey Mustard, Thousand Island, Celery Seed, Caesar

## SANDWICHES

Add-ons: French Fries - 2.00 • Tater Tots - 3.00

Sweet Potato Fries - 3.00

### CREATE YOUR OWN BURGER\*

8 oz. steak burger on an Aspen roll with lettuce, tomato, pickle. 15

Additional toppings: .75 each

American, swiss, cheddar, bleu cheese, provolone, BBQ sauce, bacon, sautéed onion, sautéed mushroom, garlic aioli, jalapeños.

### SMASH BURGER\*

4 oz. steak burger on an Aspen roll with lettuce, tomato, pickle.

Single Smash 8 • Double Smash 15

Additional toppings: .50 each

American, swiss, cheddar, bleu cheese, provolone, BBQ sauce, bacon, sautéed onion, sautéed mushroom, garlic aioli, jalapeños.

### PRIME DIP

Thinly sliced prime rib, simmered in au jus, topped with provolone cheese on a hoagie roll. 18

### VEGGIE JACK

Sautéed broccoli, mushrooms, green peppers, onion, with tomato, provolone cheese, on pita bread, served with ranch dressing. 9

Add Chicken 5

### CORNERED BEEF REUBEN

Corned beef, sauerkraut, swiss cheese on marble rye and served with a side of 1000 island. 14

### COLORADO CLUCKER

Breaded chicken topped with bacon and cheddar cheese on house bread. 14

### CHICKEN CAESAR SANDWICH

Breaded chicken topped with caesar salad and parmesan cheese on house bread. 14

### TURKEY CLUB PANINI

Sliced roasted turkey, bacon, swiss cheese, lettuce, tomato, on naan bread with a side of aioli. 14

Thank you for choosing



We appreciate your business.



# ENTRÉES

All entrées are served with your choice of two sides.

## COCONUT CHICKEN

Coconut breaded chicken with a side of pineapple piña colada sauce. 20/SP 14

## CAMPFIRE CHICKEN

Sautéed chicken breast, sun-dried tomatoes, fresh basil, mushrooms, artichoke hearts with a lemon cream sauce. 25/SP 17

## COTTAGE MEATLOAF

Blend of ground beef, cheese and vegetables in puff pastry dough, with brown gravy. 20/SP 14

## CHICKEN FLORENTINE

Chargrilled chicken breasts topped with a spinach garlic cream sauce, roasted artichoke hearts and provolone cheese. 21/SP 15

## BRUSCHETTA CHICKEN

Chargrilled chicken breasts with a pesto drizzle, roasted garlic tomatoes, and asiago cheese. 21/SP 15

## CHICKEN SCHNITZEL

Breaded chicken breast with a lemon white wine sauce. 22/SP 16

## TOP SIRLOIN\*

Eight-ounce choice cut topped with au jus. 21/SP 15

## NEW YORK STRIP\*

Ten-ounce, center cut with a roasted garlic butter and a side of zip sauce. 32

## PRIME RIB\*

Available after 4 p.m. everyday.  
Slow roasted with garlic and herbs and served with tiger sauce.  
10 oz. 29 • 14 oz. 36

Add sautéed mushrooms or sautéed onions to any steak or prime rib for 2.00 each

## BABY BACK RIBS

1/2 Slab of slow smoked baby backs with a Jack Daniels BBQ sauce. 25/SP 17

## SHORT RIBS

Slow roasted, rustic vegetables with mashed potatoes and brown gravy. 27

## SOUTHWEST CHORIZO BOWL

A mix of rice, black beans, chorizo beef, cilantro, four cheese blend, tomato, jalapeño aioli drizzle, avocado, tortilla chips. 19

# SIDES

Sweet Potato, Baked Potato, Rice Pilaf  
Parmesan Yukon Potatoes, French Fries,  
Veg Du Jour, Garlic Yukon Mashed Potatoes,  
Cup of Soup Du Jour, House Salad, or Cole Slaw.

For an additional charge, upgrade to:

- |                      |   |   |                      |   |
|----------------------|---|---|----------------------|---|
| Side Aspen Salad     | 4 | • | Side Caesar Salad    | 2 |
| Cup of French Onion  | 1 | • | Bowl of French Onion | 2 |
| Bowl of Soup Du Jour | 1 | • | Side Mac & Cheese    | 3 |

SP = Smaller portion  
available at smaller prices;  
Served with one side.

Please let your server  
know of any allergies,  
or dietary needs.

“Gratuuity of 20%  
will be added to  
parties of 6 or more.”

# SEAFOOD

All entrées are served with your choice of two sides.

## ALMOND CRUSTED WALLEYE

Hand battered with an almond crust, deep fried and served with a side of jezebel sauce. 30

## TRAVERSE CITY PECAN SALMON

Broiled with a sweet pecan honey glaze and Traverse City sun-dried cherries. 32/SP 22

## HONEY GARLIC SALMON

Broiled with a honey garlic glaze. 30/SP 21

## FISH AND CHIPS

Icelandic cod hand battered and crusted with our special crunchy recipe and deep fried. 22/SP 15

## FROG LEGS

Prepared road house style. 29/SP 20

## LAKE PERCH

Lightly breaded and deep fried, served with tartar sauce and lemon. 29/SP 20

## SAUTEED LAKE PERCH

Lightly dusted with seasoned flour and sauteed with olive oil, butter and a lemon white wine caper sauce. 30

## WHITEFISH

Broiled and topped with a garlic scampi butter. 28

# PASTA

All pastas served with your choice of one side.

## CHICKEN OF THE ANGELS

Breaded chicken breast, mushrooms, tomatoes, spinach, lemon garlic sauce, asiago cheese, over angel hair pasta 24

## LOADED MAC & CHEESE

Four cheese cream sauce, bacon, diced tomatoes, broccoli over cavatappi pasta. 19

Add Chicken 5

## CHICKEN PARMESAN

Breaded chicken breast over angel hair pasta topped with marinara and mozzarella cheese. 21

## CHICKEN ALFREDO

Cavatappi pasta tossed with alfredo sauce and topped with breaded chicken and asiago cheese. 24

## SHRIMP SCAMPI

Chargrilled gulf shrimp over angel hair pasta with mushrooms, tomatoes, basil, garlic and a scampi butter sauce. 28

## RAVIOLI BOLOGNESE

Cheese ravioli topped with bolognese sauce and asiago cheese. 19

## SKINNY SKIER

Garlic, mushrooms, onion, red pepper, spinach, tomato, broccoli sauteed in olive oil served over angel hair pasta. 18  
Add Chicken 5 • Add Salmon 8

\*Ask your server about menu items that are cooked to order.  
Consuming under cooked meats or eggs may increase your risk of food-borne illness.



### **BEARCLAW MARTINI**

Vanilla vodka, Crème De Cocoa, Crème De Cassis, splash of cream, rimmed with caramel and Oreo crumbs. **14**

### **ESPRESSO MARTINI**

Cold brew coffee, vanilla vodka, Kahlua and simple syrup. **14**

### **SMOKED OLD FASHIONED**

Detroit Distillery Honey Bourbon, traditionally made and brought to your table with cherry smoke. **15**

### **MEZCAL OLD FASHIONED**

Four Roses Bourbon, Casamigos Mezcal Tequila, cherry liqueur, bitters, burnt orange, cherry. **15**

### **SKI LODGE COFFEE**

Kahlua, Tia Maria, Amaretto, Bailey's, coffee and whipped cream. **12**

### **MEZCAL COFFEE**

Mezcal tequila, Kahlua, Bailey's, coffee and whipped cream. **12**

**Ask for a drink list for more  
spirit options**





## **ULTIMATE HOT FUDGE BROWNIE**

Triple chocolate brownie topped with vanilla ice cream, hot fudge and whipped cream. 6

## **BEARCLAW CHEESECAKE**

Made with chunks of brownie, with whipped cream, chocolate chips, raspberry drizzle, caramel sauce and an oreo crumb crust. 6

## **GRANDMA'S CARROT CAKE**

House made with a cream cheese frosting. 6

## **MACKINAC BRIDGE**

Chocolate chip cookie bars topped with Mackinac Fudge ice cream, hot fudge and whipped cream. 6

## **FAYGO FLOAT**

French vanilla ice cream in a frosty mug served with your choice of Root Beer, Orange, Red Pop, or Rock & Rye. 6

## **CARAMEL APPLE FLAN**

Puff pastry baked with apples, caramel, cinnamon, and sugar. 6

**Add ice cream:** 1

## **HOT FUDGE SUNDAE**

Vanilla ice cream topped with hot fudge, whipped cream and a cherry.

**JUMBO 7 • MEDIUM 4 • WORLD'S SMALLEST 2**