

Snacks -n- Sides

Edamame with Salt or Garlic	6
Chips & Salsa	4
Crab Rangoon	6
Hand-Cut Fries	6
Roasted Garlic & Rosemary Hummus	8
Marinated Olives	6
Queso w/chips	6
-Add chorizo	3
-Add pretzel rods	4

SALADS

Add chicken \$5, salmon*, shrimp, steak* \$6

House Salad	8
Fresh greens, carrots, cucumber, balsamic vinaigrette	
Tropical Salad	11
Fresh greens, kiwi, strawberry, toasted coconut, candied walnuts, pomegranate blueberry vinaigrette	
Caesar	11
Leaf lettuce, red onion, parmesan, black pepper, white anchovies, house croutons	
Brussels Sprouts (served warm)	9
Dried dark fruit, super slaw, apple cider vinegar, sliced Marcona almonds (add prosciutto \$2)	

Appetizers

M-43 Wings 10 bone-in or 12 boneless	11	Mussels add pomme frites \$3	17
Choice of; sriracha, sweet bbq, Korean bbq, teriyaki, bourbon peppercorn, General Tso, or buffalo		1.5#s of P.E.I. Mussels. Choice of; Lemon, butter, garlic or tomato & garlic. Served with G Bread	
Grilled "Jerked" Wings Boneless only available fried	11	Spartan Fries	12
10 bone-in wings, jerk seasoning, Lime essence		Hand-cut fries, smoked brisket, bacon, house-made beer queso, scallions	
-Boneless only available fried-		Philly Roast Beef Egg Rolls	9
Salmon & Tuna Poke	16	Roast beef, pepper jack cheese, onion, wrapped in wonton, spicy mayo	
Fresh tuna and Salmon served raw, avocado, rice, chips		Pulled Pork Tacos (3)	11
Nachos	14	soft flour tortillas, cheddar jack cheese, fruit Pico de Gallo	
House-made beer queso, jalapenos, guacamole, Pico de Gallo, spicy sour cream		Fried Pickles	8
• Chicken		Lightly breaded spears, house made ranch	
• Chorizo		Quesadilla	11
• Pulled Pork		House-made beer queso, Pico de Gallo, spicy sour cream, lettuce, onions	
Deconstructed Bruschetta	13	• Chicken, Chorizo, or, Pulled Pork	
Burrata, cherry/grape tomatoes, fresh basil, crostini bread			
Artisan Charcuterie & Cheese	13		
Selected meats, fruits, & cheese, marinated olives, crostini's			

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Handhelds Served with Hand-cut fries, unless specified

Not Your Mamas Grill Cheese	13
Challah bread, mozzarella, parmesan, brie, smoked gouda, BFF apples, fig, bacon	
Shrimp Tacos (3)	15
Floured tortilla, shrimp, lettuce, Pico de Gallo, avocado, served with side salad	
Prime Rib	16
Demi baguette, mushroom, onion, Swiss, wasabi cream sauce	
Crab & Avocado Crostini (2)	16
Fresh lump crab, tarragon lemon aioli, avocado, served with side salad	
Mediterranean Chicken Tacos (3)	15
Yellow curry and yogurt marinated local organic chicken, edamame peas, cheese blend, buttermilk and caramelized onion naan.	

Burgers substitute The Beyond Burger for \$5

All served with hand-cut fries

Front Burger*	11
8oz house burger, house seasoning, lettuce, tomato, onion, brioche bun	
Additional toppings \$1	
Spartan Burger*	16
8oz house burger, Pastrami, bacon, onion ring, fried egg, pepper jack cheese	
Olive Burger* <small>Our take on the Kewpee Sandwich shop</small>	14
Seasoned 8oz burger, topped with cheddar & house made olive sauce.	
Four Cheese Cheeseburger*	14
8oz house burger, house seasoning, aged white cheddar, cheddar, swiss, pepperjack	
Bison Mountain Burger*	17
8oz Bison burger, house seasoning, aged white cheddar, caramelized bourbon onions, Dijon super slaw	

Flatbreads served with house salad

Margherita	14
Pesto, tomato, mozzarella	
Fungus	13
White sauce, garlic, button and shitake mushrooms	
Sausage & Pepper	14
Italian sausage, roasted tri color peppers, goat cheese	
Kim Chee & Chicken	15
Spiced chicken, cheese blend, house-made Kimchee	

Noodles/Pasta

Pasta di San Gennaro	
Local penne, spicy Italian sausage, peppers, onions, tomatoes, rosemary, Parmesan	16
Smoked Gouda Mac-n-Cheese	17
Cavatapi, parmesan, smoked gouda, bbq pork	
Pho (choice of chicken, beef brisket or shrimp)	15
Rice noodles, cilantro, basil, bean sprouts	
Pad Thai (choice of chicken, beef brisket or shrimp)	15
Stir fried rice noodles, egg, onion, bean sprouts, scallions, and peanuts, with spices.	

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Plates

(Additional vegetarian options available upon request)

Cedar Plank Salmon*	24
Seared salmon, broccoli, rice Korean BBQ sauce	
Hibachi Grill	18/21/15
(chicken, /shrimp or NY strip*/VEG with Tofu)	
Grilled, zucchini, broccoli, carrots, onion, mushrooms, rice.	
Butcher's Steak	19
16oz Hanger steak, grilled, topped with bourbon caramelized onions, mushrooms and bleu cheese, mashed potato.	
Swordfish Vera Cruz	21
8oz grilled, tomatoes, olives, capers, asparagus, sweet potato mash	
Fish-n-Chips	16
Tempura battered cod, hand-cut fries, house tartar.	
Chicken Tikka Masala	18
Local organic chicken, Indian spices, tomato, rice.	
Seafood Stew (Brodetto di Pesce)	21
Shrimp, swordfish, mussels, star anise, fennel, coriander, cumin, toasted French spears.	
Bison Meatloaf	20
House spiced bison, jalapeno berry ketchup, Michigan asparagus, caramelized onion mashed potatoes, parmesan.	

Classic Rolls*

Add fresh crab \$4

Tuna	7
Salmon	7
California	7
Spicy Tuna	7
Spicy Salmon	7
Spicy California	7
C2A	7
California Sunset	8
Avacado	6
Shitaki	8
Asparagus	6
Yasai	9
Cucumber	6

Sashimi & Nigiri*

Salmon	6
Crab	7
Inari	5
Fresh Water Eel	8
Snapper	6
Escolar	6
Smoked Salmon	6

Combos

Any Classic Roll/chefs choice 5 piece Nigiri	16
Any 2 Classic Rolls /Cucumber Roll Combo	15

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Specialty Rolls

Add fresh crab to any roll \$6

El Diablo 15

Shrimp Tempura, spicy crab, cucumber, avocado, jalapenos, with spicy shrimp, spicy mayo, & sriracha

Spartan 16

Shrimp & soft shell crab tempura, cucumber, avocado, asparagus, cream cheese, scallions, with tobiko crunch, spicy mayo & eel sauce

M.S.U. 13

Tempura fried roll, crab, cream cheese, avocado, with eel & white sauce

Shrimp Tempura 13

Shrimp, cucumber, avocado, asparagus, with eel sauce

Front Dip Roll 13

Tempura fried crab, spicy tuna, avocado, cream cheese, with spicy mayo, eel sauce & sriracha

Snow White Roll* 18

Lump crab, white tuna, avocado, cucumber, asparagus, white sauce

King Kong* 16

Deep fried roll with spicy tuna, salmon, crab, cream cheese, pickled daikon and avocado, drizzled with spicy mayo, eel sauce and masago

Great Wall* 16

Tuna, salmon, crab, cucumber and avocado topped with masago and tobiko, served with a spicy mayo sauce.

Lobster Diablo 17

Shrimp tempura, crab, cucumber and avocado baked with cheese and topped with spicy lobster seafood mix. Served with a sweet sauce.

Tiger Cry 16

Shrimp tempura, jalapeno, cucumber, avocado and crab topped with spicy tuna. Served with eel sauce.

Kiss of Dragon* 15

Eel, shrimp tempura, cream cheese and avocado topped with spicy tuna, served with eel sauce and sesame seeds

Spider Roll* 15

Fried soft shell crab, cucumber, avocado, asparagus, served with sweet and mustard sauces

Macau Roll* 15

Salmon, cream cheese and avocado. Deep-fried with panko, topped with a spicy crab mix and tobiko. Served with a sweet sauce.

Xiao Spicy Tuna Tempura 13

Spicy tuna and avocado, deep fried, served with a sweet sauce, spicy mayo, and sriracha

Black Dragon* 15

Shrimp tempura, cucumber, avocado and crab topped with eel and served with a sweet sauce.

White Dragon* 17

Eel and escolar over shrimp tempura, cucumber and avocado. Served with eel and white sauce, topped with tobiko

Mango Tango 13

Tempura sweet potato, pickled daikon, carrot avocado, and asparagus topped with mango and white sauce.

Hawaii Volcano* 16

Spicy tuna and avocado topped with baked red snapper, scallions and tobiko. Served with a spicy mayo and eel sauce.

Yummy Crunch 10

Spicy crab, avocado, cucumber topped with tempura crunch, eel sauce, and spicy mayo

Rainbow 14

Crab, cucumber, and avocado, served with an assortment of fresh sliced fish

Marco Polo 14

Crab, cucumber, and avocado, topped with baked salmon, served with chopped avocado and salmon roe, eel, and white sauces

Dynamite Scallop* 18

Spicy scallop, tempura shrimp, asparagus, cucumber and avocado

Tofu Junkie 14

Cucumber, avocado, asparagus, sweet tofu, white sauce

Joe 15

Spicy crab salad, avocado, cucumber, topped with salmon and escolar finished with spicy mayo and sriracha

Dragon 14

Crab, avocado, cucumber topped with eel, served with eel sauce and sesame seeds

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