



appetizers

Crispy Brussels Sprouts 12

signature blood orange glaze

House Truffle Fries 12

parmesan, parsley, truffle aioli (vegan upon request)

House Queso 8

fire-roasted salsa, corn tortilla chips, add guacamole for 2

Sweet Tots 10

house-seasoned, chipotle goat cheese dip, house ketchup, chives

Pot Of Mussels 14

prince edward island mussels, coconut curry broth, grilled ciabatta bread

House Smoked Chicken Wings 14

michigan bliss hot sauce, blue cheese dressing

Cast Iron Sweet Corn 9

esquites style oven-roasted street corn, queso fresco, roasted garlic aioli, grilled ciabatta bread

Cast Iron Shrimp Bruschetta 13

sauteed shrimp, shallots, roasted garlic, grape tomatoes, white wine pan sauce, grilled ciabatta bread, fresh lemon

salads

Southwest Salad 14

romaine lettuce, black beans, fresh tomatoes, red onions, banana peppers, sweet corn, avocado, colby-jack cheese, chipotle buttermilk ranch dressing, tortilla strips

BLI Caesar 10

fresh tomatoes, sliced radish, kalamata olives, romaine lettuce, classic caesar dressing, croutons, parmesan cheese (white anchovies available upon request)

Maple Butternut Squash 13

chilled roasted butternut squash, chopped kale, quinoa, red onions, salted pecans, danish bleu cheese, maple balsamic vinaigrette

Salad Additions

shrimp 8, grilled or crispy chicken 6, steak 13, salmon 13, smoked bacon 4, usda prime smashed burger 8, bli veggie patty 4, vegan chicken 5, vegan beyond burger 6, vegan chorizo 4, vegan beyond brat 5

sandwiches

Served with sea salt kettle chips, gr bun 2, pretzel bun .5, truffle fries 5, crinkle cut fries 3, sweet tots 4

Salmon Sandwich 15

pan-seared scottish salmon, avocado, red onions, baby spinach, sliced tomato, chipotle goat cheese spread, toasted pretzel bun

Shaved Ribeye Sandwich 14

sauteed shaved ribeye, jalapeno peppers, crispy onions, house queso, toasted ciabatta bread

Pork Belly Sandwich 14

house-smoked & pan-seared pork belly, carrot-pickle slaw, garlic aioli, sliced fresh fresno peppers, cilantro, toasted ciabatta bread

soup

Butternut Squash Bisque 5

toasted pecans

Vegetarian Onion Soup 5

swiss, toasted ciabatta bread

burgers

Usda prime smashed burger, served with sea salt kettle chips, add a patty 8, gluten-free bun 2, pretzel bun .5, truffle fries 5, crinkle cut fries 3, sweet tots 4, substitute housemade veggie burger patty upon request

House Burger 12

lettuce, tomato, onions, toasted kaiser roll

Veggie Burger 12

homemade veggie burger, provolone cheese, baby arugula, tomato, red onions, avocado, banana peppers, southwest sauce, toasted pretzel bun (substitute steak burger 5)

Bleu Cheese Olive Burger 14

crumbled bleu cheese, sliced green olives, red onions, horseradish sauce, toasted pretzel bun

Barbecue Bacon Burger 15

bacon, lettuce, tomato, pickle, white cheddar, barbeque sauce, toasted kaiser roll

Turkey Burger 13

homemade turkey burger, baby spinach, red onions, fresh red bell peppers, golden fig & pepita preserves, provolone cheese, toasted kaiser roll

Veggie & Cheese Toppings 1

avocado, roasted mushrooms, griddled onions, jalapenos, banana peppers, swiss, provolone, american, white cheddar, pepperjack, bleu cheese, goat cheese

Meat Toppings 1.5

smoked bacon, black forest ham, fried egg

deck oven pizzas

Gluten free crust available 3.5

Meat Lovers 18

pepperoni, black forest ham, italian sausage, kalamat olives, red onions, green peppers, red sauce, herb cheese blend

Barbecue Chicken & Pineapple 16

chicken, pineapple, chopped bacon, banana peppers, barbecue sauce, herb cheese blend

Truffle Infused Mushroom 17

roasted pebble creek mushrooms, baby spinach, red onions, truffle oil, herb cheese blend

Build Your Own 12

herb cheese blend, choice of sauce (red sauce, basil pesto, garlic oil, barbeque sauce), substitute gluten-free crust for 3.5

Peach & Bacon 16

roasted peaches, bacon, red onions, herb blended cheese, roasted garlic aioli, crumbled bleu cheese, baby arugula, balsamic glaze

Veggie & Cheese Toppings 1 each

roasted garlic, cherry tomatoes, roasted mushrooms, asparagus, pineapple, jalapenos, banana peppers, green peppers, red onions, kalamata & green olives, basil, avocado, quinoa, parmesan, feta, fresh mozzarella, goat cheese, vegan mozzarella

Meat Toppings 1.5 each

black forest ham, pepperoni, smoked bacon, italian sausage, chicken, veggie chorizo

bowls

Quinoa 13

tri-colored quinoa, fire-roasted salsa, griddled onions, broccoli, sweet corn, avocado, queso fresco, cilantro sour cream

Mac & Cheese 12

4-cheese sauce, rigatoni pasta, parmesan, fried kale (substitute gluten-free penne pasta for 3.5)

Smoked Beans 13

homemade smoked beans, cilantro, fresno peppers, grilled asparagus, sweet corn reduction

Pork Belly & Smoked Beans 16

smoked pork belly, homemade smoked beans, fresno peppers, cilantro, grilled asparagus, sweet corn reduction

Butternut Lentils 12

beluga lentils, roasted butternut squash, red bell peppers, shallots, roasted garlic, baby spinach, sweet corn reduction

Bowl Additions

shrimp 8, grilled or crispy chicken 6, steak 13, salmon 13, smoked bacon 4, usda prime smashed burger 8, bli veggie patty 4, vegan chicken 5, vegan beyond burger 6, vegan chorizo 4, vegan beyond brat 5

mains

Add mixed green or caesar salad for 4

Potato Chip Sweet Corn Crusted Walleye 26

pan-seared & oven-roasted, house remoulade, fresh lemon, grilled asparagus, whipped yukon potatoes

Faroe Island Salmon 26

pan-seared scottish salmon, sauteed shallots, asparagus, chopped garlic, red bell peppers, saffron basmati rice, olive tapenade, balsamic glaze, chives

Fish & Chips 17

crispy buttermilk marinated catfish, crinkle-cut fries, broccoli slaw, remoulade, fresh lemon

Chicken Tenders 15

house-seasoned breaded chicken tenders, crinkle-cut fries, choice of ranch, barbecue, southwest or honey mustard dipping sauce

Cajun Mac And Cheese 15

red bell peppers, sweet corn, baby spinach, cajun style 4-cheese sauce, rigatoni pasta, parmesan, parsley (substitute gluten-free penne for 3.5)

Cauliflower Quesadilla 14

oven-roasted cauliflower, black beans, sweet corn, red onions, colby-jack cheese, flour tortilla, cilantro-lime sour cream, fire-roasted salsa & guacamole (vegan upon request)

butcher block

Usda choice angus beef, served with whipped yukon potatoes, add mixed greens or side caesar salad for 4

Ribeye mp

14oz, truffle butter

Beef Tenderloin mp

6oz, bordelaise sauce

New York Strip Steak mp

12oz, bleu cheese & bacon butter

house sides

Side Salad 5

Caesar Salad 5

Grilled Asparagus 6

Crispy Brussels Sprouts 7

signature blood orange glaze

Broccoli 5

Truffle Fries 7

parmesan, parsley, truffle aioli (vegan upon request)

Whipped Yukon Potatoes 3

White Cheddar Potato Gratin 6

Sweet Tots 6

chipotle goat cheese dip, house ketchup, chives

kids sandwiches

Served with choice of side

Veggie Burger 5

house veggie burger, provolone cheese, toasted bun

Grilled Cheese 4

american cheese, english muffin bread

Grilled Hamburger Or Cheeseburger 5

choice of american cheese or no cheese, toasted bun

kids pasta and pizza

Substitute gluten-free pasta or strips for 3.5

Tomato Pasta 5

rigatoni pasta, house tomato sauce, parmesan cheese

Mac & Cheese 5

rigatoni pasta, 4-cheese sauce, parmesan cheese

Pizza 6

house tomato sauce, just cheese or pepperoni

kids entrees

Served with choice of side

Chicken 6

grilled breast or fried tenders, ranch dressing

Grilled Shrimp 8

four each

kids sides

Fresh Apple 2

Carrots & Cucumber 2

ranch dressing

Broccoli 2

Asparagus 3

Yukon Whipped Potato 1

Romaine Salad 3

kids dessert

Ice Cream Sundae 2

Brownie 3

bubbly white wines

Rose 10 / 38

Fattoria Sardi, Italy

Rose 8 / 30

Aurore Cote Mas, France

Sparkling Rose 9 / 34

Avissi, Italy

Sparkling Rose 10 / 38

Rotari Brut Trentodoc, Italy

Rose & Bubbly Flight 18

Choice Of 4,

Champagne 40 (bottle only)

Vueve Clicquot Yellow Label, Reims, France

Champagne 7 / 26

Arte Latino Brut, Spain

Moscato 8.5 / 32

Voga, Italy

Prosecco 11

La Marca, Italy

Sangiovese Rose 9 / 34

Langetwins, Central Valley, CA

Sparkling Prosecco Rose 10 / 36

Josh, CA

Rose 11 / 42

Fleurs De Prairie, France

Rose 12 / 46

Raeburn, Russian River Valley

rose white wines

Sparkling Prosecco Rose 10 / 36

Josh, CA

Sparkling Rose 9 / 34

Avissi, Italy

Sparkling Rose 10 / 38

Rotari Brut Trentodoc, Italy

Rose 10 / 38

Fattoria Sardi Organic, Italy

Rose 8 / 30

Aurore Cote Mas, France

Sangiovese Rose 9 / 34

Langetwins, Central Valley, CA

Pinot Noir Rose 8 / 30

Stemmari, CA

Rose 11 / 42

Fleurs De Prairie, France

Rose 12 / 46

Raeburn, Russian River Valley

whites white wines

Late Harvest Riesling 11 / 42

Black Star Farms Arcturos, Leelanau Peninsula, MI

Semi-Dry Riesling 9 / 34

Chateau Grand Traverse, Old Mission Peninsula, MI

Sauvignon Blanc 9 / 34

Chateau Souverain, CA

Sauvignon Blanc 11 / 42

Whitehaven, New Zealand

Chardonnay 13.5 / 52

Sonoma Cutrer, CA

White Blend 7 / 26

BLI House White,

Pinot Grigio 8 / 38

Elena Walch, Italy

Chardonnay 9 / 34

J. Lohr, CA

Chardonnay 10 / 38

Francis Coppola, CA

Sauvignon Blanc 8.5 / 32

Pavette, WA

reds red wines

Cabernet 11 / 42

Joseph Carr Josh, CA

Pinot Noir 14 / 54

Black Stallion, CA

Red Blend 9 / 34

Coppola Grazie Millie!, CA

Red Blend 11 / 42

Lignum, Italy

Merlot 8 / 30

Sandpoint, CA

Merlot 11 / 42

Sky Fall, WA

Malbec 9 / 34

Gascon, Argentina

Malbec 11 / 42

Altos Del Plata, Argentina

Cabernet 10 / 38

Louis Martini, CA

Cabernet Franc 12 / 46

Donati, CA

Cabernet 15 / 58

Oberon, Napa, CA

Red Blend 7 / 26

BLI House Red,

Pinot Noir 9 / 34

Pavette, CA

signature cocktails

Tip Up Tini

citadelle gin, housemade rosemary-black currant jam, lemon juice, simple syrup, rosemary sprig

Tito's American Mule

tito's handmade vodka, lime juice, ginger beer, lime wedge

Apple Sangria

captain morgan spiced rum, fireball whiskey, pinot grigio, apple cider, lemon juice, simple syrup, soda, fresh apples

Cranberry Margarita

milagro tequila, housemade cranberry sauce, orange juice, lime juice, lemon juice, agave, himalayan salt, lime wedge (available as 16oz goblet as well)

Old Grandd

makers mark bourbon, cinnamon-orange simple syrup, luxardo marashino liqueur, bitters, orange peel, amaretto cherry

Smoretini

godiva dark chocolate, whipped vodka, rumchata, splash of cream, chocolate & graham cracker rim, toasted marshmallow

Spanish Coffee

kahlua, brandy, 151 rum, triple sec, coffee, cinnamon sugar rim, whipped cream (also available as hot chocolate)

cocktail pitchers

Red Sangria

White Sangria

Tito's American Mule

alcohol free

Aqua Panna Water

Pellegrino Sparkling Water

Izzy Sparkling Juice

clementine or blackberry

Seltzers

ask your server about our current selections

bottled beer

- Busch Light 3.5**
- Budweiser 3.5**
- Coors Light 4**
- Bud Light 3.5**
- Miller Lite 3.5**
- Michelob Ultra 5**
- Blue Moon 5**
- Red Bridge Gluten-Free 5**
- Modelo 6**
- Founder's Solid Gold 4.5**
canned
- Labatt Blue 4.5**
- Corona 5**
- Corona Light 5**
- Heineken 5**
- Guinness Nitro Can 6**