





# Salads



- **Street Corn Salad - VG,GF \$16**  
Romaine, Charred Corn, Tajin,  
Cotija Cheese, Red Onion, Crema
- Wedge & Crab - GF \$22**  
Chopped Iceberg, Crab, Pancetta,  
Tomato, Bleu Cheese, Ranch
- Chickpea Salad - VG,GF \$14**  
Tri-Colored Peppers, Carrots,  
Edamame, Green Onion,  
Cranberry Balsamic
- Caesar Salad - VG,GF \$12**  
Romaine, House Dressing
- House Salad - VG,GF \$12**  
Mixed Greens, Onion, Tomato,  
Cucumber, Choice of Dressing
- Add Chicken \$9
- Add Steak \$12
- Add Shrimp \$12

# SHAREABLES

- **Oysters - GF (6) \$16 (12) \$32**  
Mignonette Sauce
- Crab Dip in Artichoke \$15**  
Crab, Pitas, Micro Arugula
- Prosciutto Salt Brick \$22**  
Parmesan, Capers, Red Onion,  
Lemon Olive Oil, Arugula
- **Thick Cut Bacon - GF \$12**  
Thick Cut Candied Bacon
- Charcuterie Board**  
Portion for 2-3 Guests \$18  
Portion for 4-6 Guests \$32
- Baked Brie \$18**  
Peaches, Balsamic, Basil
- House Chips \$12**  
Sea Salt, BBQ, Plain
- Pretzel Bites \$13**  
Beer and Sausage Cheese Dip
- Burrata Caprese \$16**  
Tomato, Garlic, Pesto, Balsamic,  
Arugula, Kosher Salt, Toast Points
- Hummus Plate - V,VG,GF \$16**  
Red Pepper Hummus,  
Assorted Vegetables
- Grilled Vegetables - VG,GF \$19**  
Heirloom Carrots & Asparagus,  
Burrata, Shaved Parmesan,  
Pistachio and Almond Romesco
- Brussels \$11**  
Chili Sauce, Bacon, Black Garlic Aoli
- Iced Fruit - VG,GF \$20**  
Exotic Fruit on Ice, Yogurt Dip



JOIN OUR WINE CLUB!

## WINE & FOOD PAIRING

Monthly rotating wine flight with  
chef's selection of 3 small bites  
\$20




# SHADY CREEK WINERY

## LARGER FARE

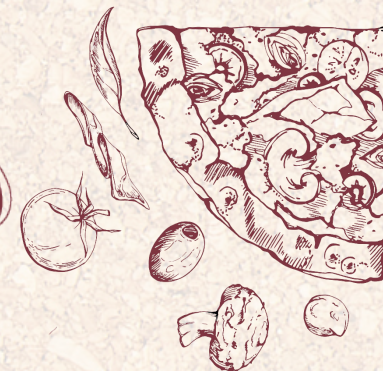
- Mussels \$16**  
Tomato, Chorizo, Toast Points
- Grilled Seafood & Pineapple \$24**  
Shrimp, Scallops, Rice
- **Ramen Bowl \$12**  
Veggies, Broth  
Add Egg \$2  
Add Chicken \$9
- **Ribeye - GF \$20**  
Grilled Ribeye, Asparagus
- Grain Bowl - V,VG,GF \$22**  
Red Onion, Edamame, Tofu, Kale,  
Bean Sprouts, Quinoa, Pear,  
Sweet Potato, Soy Vinaigrette
- Add Chicken \$9
- Add Steak \$12
- Add Shrimp \$12

## HANDHELDS

Choice of chips or fruit  
Gluten-free bread available +2

- Stuffed Sausage \$14**  
Cheddar, Bacon, Sausage, Brioche
- Fried Bologna Sandwich \$12**  
Smoked, Seared, BBQ,  
Caramelized Onion, Brioche
- **Lobster Roll \$28**  
Lobster, Lemon, Brioche
- Steak Sandwich \$20**  
Shaved Ribeye, Black Garlic Mayo,  
Onions, Mushrooms, Provolone, Jus,  
French Roll
- Veggie Panini - VG \$12**  
Grilled Veggies, Pesto, Balsamic,  
Mozzarella, Sourdough
- Turkey & Bacon Panini \$18**  
Turkey, Bacon, Fig, Pear, Arugula,  
Brie, Sourdough
- **Grilled Chicken Pitas \$17**  
Three Pitas, Grilled Chicken Salad,  
Roma Tomato, Micro Wasabi
- Chicken Bruschetta \$16**  
Grilled Chicken, Mozzarella,  
Tomato, Onion, Balsamic, Sourdough
- Smash Burger \$18**  
Two 4oz Patties, Lettuce, Tomato,  
Onion, Brioche
- Choice of:  
Cheddar, Provolone, Swiss  
Add BBQ Pulled Pork \$7  
Substitute:  
Black Bean Burger \$4

# PIZZAS



Gluten-free pizza crust +2

- **Pepperoni & Peppers \$22**  
Hot Honey, Cherry Pop Peppers
- Buffalo Chicken \$18**  
Bleu Cheese, Buffalo Sauce, Ranch
- Philly Cheese Steak \$25**  
Cream Cheese, Mozzarella, Cheddar,  
Steak, Green Pepper, Onion
- Margherita - VG \$19**  
Mozzarella, Tomato, Basil
- **Grilled Peach & Ricotta - VG \$19**  
Peaches, Ricotta, Chili Oil, White Base
- Meat Lovers \$22**  
Mozzarella, Parmesan, Micro Basil,  
Pepperoni, Bacon, Sausage

## BUILD YOUR OWN \$12

### Toppings: (\$1 each)

- Black Olives
- Onion
- Mushroom
- Green Pepper
- Pineapple
- Spinach
- Tomato
- Banana Peppers

### Protein: (\$2 each)


- Pepperoni
- Sausage
- Bacon
- Ham
- Chicken



## SIDES

- Potato Salad \$5
- Side Salad \$5
- Traditional Fries \$6
- Parmesan Truffle Fries \$7

## DESSERTS

- **Banana Split Sundae - GF \$10**
- Passion Fruit Crème Brûlée - GF \$10**
- Chocolate Cake - GF \$10**
- House Baked Lavender Blueberry Pie Ala Mode \$10**



\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness, especially if you have certain  
medical conditions. Food allergens may be present in some food items.



DRY RED WINE

<b>Riptide - MI</b>	9.00	28
<i>A light bodied blend of Chambourcin and Merlot. Peppery aromas, flavors of cherry.</i>		
<b>Shady Creek Nouveau - MI</b>	8.00	24
<i>Served chilled, this Nouveau style wine produced from Maréchal Foch is light, refreshing, and expressive of dark red fruits.</i>		
<b>Sangiovese - CA</b>	12.00	36
<i>Aged for 16 months in French oak. Rich and full bodied. Expressive of raspberry, blackberry, and black cherry, with a touch of baking spice.</i>		
<b>Pinot Noir - CA</b>	14.50	44
<i>Aromas of allspice and smoke, flavors of cherry, raspberry and tea.</i>		
<b>Rescued Dog Red - CA</b>	12.00	36
<i>True mutt of a wine. Blend of Grenache, Syrah and Mourvèdre. Aromas of blackberry coupled by flavors of black cherry and black currant.</i>		
<b>Cabernet Franc - CA</b>	12.00	36
<i>Aromas of smoky leather and tobacco, flavors of strawberry and raspberry.</i>		
<b>Zinfandel - CA</b>	12.00	36
<i>Aromas of spice and blackberry. Flavors of cranberry, strawberry and raspberry.</i>		
<b>Midnight Dunes - CA</b>	12.00	36
<i>An intensely dark blend of Cabernet Sauvignon and Zinfandel. Medium bodied, expressing aromas and flavors of blackberry, black currant and strawberry fruit leather.</i>		
<b>Syrah - CA</b>	12.00	36
<i>Perfumed aromas of smoke, black currant, and leather. Lush flavors of black cherry, blackberry and pepper.</i>		
<b>Malbec - CA</b>	12.00	36
<i>Flavors of blackberry, plum and cherry with a pinch of tobacco.</i>		
<b>Cabernet Sauvignon - CA</b>	12.00	36
<i>Flavors of black cherry, black currant, blackberry, and supple oak.</i>		
<b>Red Umbrella - CA</b>	12.00	36
<i>A blend of Syrah, Tempranillo, and Petite Sirah. Rich aromas of plum and raisin. Flavors of blackberry, tart cherry and mulberry.</i>		
<b>Petite Sirah - CA</b>	12.00	36
<i>Perfumed aromas of leather, and blackberry. Powerful flavors of blueberry jam, cherry, pepper and a supple kiss of oak.</i>		
<b>Petit Verdot - CA</b>	12.00	36
<i>Aromas of violet, dried herbs and smoke, flavors of black cherry, blackberry and raspberry.</i>		

DRY WHITE WINE

<b>Beach Glass - MI</b>	8.00	24
<i>A blend of Chardonnay, Pinot Grigio, and Seyval Blanc. Aromas of melon, refreshing flavors of citrus fruit.</i>		
<b>Lighthouse - MI</b>	8.00	24
<i>A blend of Cayuga and Riesling. Aromas of citrus fruit, bright flavors of nectarine.</i>		
<b>Dry Riesling - MI</b>	8.00	24
<i>Flavors of apple, peach and apricot, zesty crisp acidity.</i>		
<b>Pinot Grigio - MI</b>	9.00	28
<i>Aromas of honeysuckle and spring flowers. Flavors of pear, apple and mango.</i>		
<b>Traminette - MI</b>	8.00	24
<i>Aromas and flavors of mango, guava and pineapple.</i>		
<b>Vidal Blanc - MI</b>	8.00	24
<i>Floral and honeyed aromas accompanied by tropical fruit flavors of pineapple and melon.</i>		
<b>Albariño- CA</b>	10.50	32
<i>Aromas expressing hints of nectarine and grapefruit accompanied by flavors of lime zest with a subtle salinity.</i>		
<b>Sauvignon Blanc - CA</b>	10.50	32
<i>Bright citrus and grassy aromas accompanied by flavors of grapefruit and apple.</i>		
<b>Unoaked Chardonnay - CA</b>	12.50	38
<i>Bright aromas and flavors of grapefruit, pear, peach.</i>		
<b>Auxerrois - MI (Member Exclusive)</b>	9.00	28
<i>Aromas of mandarin, lemon and white blossom. Savory fruit flavors of pear and baked apple, with a touch of biscotti.</i>		
<b>Chardonnay - CA</b>	14.00	42
<i>Tropical fruit notes of mango, refreshing minerality and supple notes of toast.</i>		

ROSÉ & SPARKLING WINE

<b>Rosé of Cabernet Franc - MI</b>	9.00	28
<i>Luscious red fruit flavors of raspberry, strawberry and cherry, with a touch of citrus.</i>		
<b>Bubbling Rosé - MI</b>	12.50	38
<i>Carbonated Rosé of Chambourcin grown on the Lake Michigan Shore with bright notes of raspberries and strawberries amplified by the soft bubbles.</i>		
<b>Blanc de Blanc - MI</b>	18.00	58
<i>Produced through the traditional méthode champenoise from Chardonnay grown on the Leelanau Peninsula. Expressive of luscious stone and pomme fruit coupled with crisp acidity.</i>		

SWEET WINE

<b>Sandy Feet - MI</b>	7.50	22
<i>(3.5% RS) Blend of Traminette, Vignoles and Vidal Blanc. Floral aromas coupled by grapefruit citrus.</i>		
<b>Semi-Sweet Riesling - MI</b>	8.00	24
<i>(3.5% RS) Aromas of pear and nectarine and flavors of green apple.</i>		
<b>Blushing Bride - MI</b>	7.00	20
<i>(3.5% RS) A blush of Seyval Blanc with a splash of Foch for color. Flavors of watermelon and candy.</i>		
<b>Red Currant - MI</b>	8.00	24
<i>(5.0% RS) Dazzlingly sweet and tart flavors true to the wild red gooseberry.</i>		
<b>Cherry - MI</b>	7.00	20
<i>(6.0% RS) Balaton cherries made sweet, tart, and packed with baking spices.</i>		
<b>Sweet Sunrise - MI</b>	7.50	22
<i>(6.5% RS) 100% Concord. Aromas and flavors of grape jam.</i>		
<b>White Caps - MI</b>	7.50	22
<i>(8.75% RS) Blend of Vidal Blanc, Riesling, Cayuga and Traminette. Succulently sweet and fruity.</i>		

WINE DRINKS

<b>Frozen Sangria</b>	15
<i>A fun and festive take on Sangria with rotating flavors. Ask your tasting associate what flavors are available today!</i>	
<b>Hard Cider</b>	8
<i>Ask your tasting associate about our available cider options.</i>	
<b>Creek Water</b>	7
<i>Sparkling wine cocktail with natural fruit and herb infusions. Ask an associate about our available flavors</i>	
<b>Wine Cocktails</b>	12
<i>Rotating wine cocktail. Ask your tasting associate for more information!</i>	
<b>The Creek Bucket (Great for groups!)</b>	32
<i>Our take on Sangria! Prepared with fresh fruit upon order. You will be glad you stumbled upon this bucket of fun! Keep the bucket to enjoy more sangria fun at home.</i>	
<b>Porron (Great for groups!)</b>	25
<i>The perfect way to get the party started! Try one today and you will never look at wine the same again.</i>	

TASTING FLIGHTS

THREE 2oz POURS

<b>Dry Red</b>	12	<b>Sweet</b>	10	<b>Dry White</b>	12	<b>Build Your Own</b>	15
Riptide		Sweet Riesling		Pinot Grigio		Select any	
Sangiovese		Cherry		Albariño		3 wines from	
Cabernet Sauv		White Caps		Beach Glass		our wine catalog	