

BREAKFAST

DINER FAVORITES

\$2 Substitution Upcharge: Egg Beaters, Turkey Sausage, Bagel, Gluten Free Bread

STEAK & EGGS - \$15

6-ounce sirloin served with two eggs any style, choice of potato, and toast

LITTLE RIVER FAVORITE - \$10

Two eggs any style, choice of meat, potatoes, and toast

SWEET CREAM PANCAKES - \$9

Three sweet and fluffy pancakes served with maple syrup and butter Add Blueberries - \$2

FRENCH TOAST - \$11

Three slices of thick cinnamon raisin bread dipped in sweet cinnamon egg batter and topped with powdered sugar and served with butter and maple syrup

SEASONAL OATMEAL - \$5

Fresh made to order oatmeal served with dried mixed fruits, brown sugar, and maple syrup

BISCUITS & GRAVY - \$12

Two Buttermilk biscuits served covered in sausage gravy

EGGS & OMELETS

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EGGS BENEDICT - \$11

Two soft poached eggs served open faced on an English muffin with grilled local ham and hollandaise sauce with choice of potato

TWO EGGS & TOAST - \$7

Two eggs any style and choice of toast

GREEK OMELET - \$13

Spinach and tomatoes with black olives, oregano, and feta cheese, with your choice of toast and potato

TEX-MEX OMELET - \$13

Seasoned chicken, black beans, corn, tomatoes, cheddar cheese, served with salsa, sour cream, and jalapenos with your choice of toast and potato

GARDEN VEGETABLE OMELET - \$13

Mushrooms, sweet peppers, onions, broccoli, tomatoes, and Swiss cheese with your choice of toast and potato

CREATE YOUR OWN OMELET - \$12

Two-egg omelet with your choice of three ingredients, potatoes and toast: Ham, Bacon, Sausage, Tomato, Mushroom, Onion, Green Pepper, Cheddar, American or Swiss Cheese Additional items are \$2

SIDES		BEVERAGES	
American Fries - \$4	Hashbrowns - \$4	Free Re-Fills on Coffee and Soft Drinks	
Bacon - \$5	Sausage Links - \$4	Coffee - \$2	Soft Drinks - \$2
Corned Beef Hash - \$5	Side of Toast or Bagel - \$3	Hot Chocolate - \$2	White or Chocolate Milk Regular - \$2 / Large - \$4
Fruit Bowl - \$5	Turkey Sausage - \$4	Hot Tea - \$2	Kegulai \$27 Eurge \$4
	5 0	Juice	
Ham - \$4	Sausage Gravy - \$4	Regular - \$2 / Large - \$4	

\$5 plate charge will be added to all split entree orders unless otherwise specified. 18% gratuity will be added on groups of eight or more. We do not serve allergen free food. Rare = cool, red center • Medium rare = warm, red center • Medium = pink throughout • Medium well = thin line of pink • Well = no pink, dry Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may Increase the risk of food borne illness.



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APPETIZERS

6 BONE IN WINGS – \$12 Topped with your choice of: Brown Sugar Honey BBQ, Mild Buffalo א, Hot Pepper Pineapple אאא,

Dry Cajun 🔊, Dry Ranch

HALF POUND BONE OUT WINGS – \$12 Topped with your choice of: Brown Sugar Honey BBQ, Mild Buffalo ሉ, Hot Pepper Pineapple ሉ ሉ ሉ, Dry Cajun ሉ, Dry Ranch

JALAPEÑO BITES > - \$12 Jalapeño, bacon, cream and cheddar cheeses, rolled in bread crumbs, deep fried and served with creamy house Ranch

PULL & PEEL SHRIMP – \$13 Half Pound of chilled shrimp served plain or dusted in either Old Bay Seasoning or Bayou Cajun

SPINACH DIP – \$11 Cream cheese, asiago cheese, spinach, artichoke and spice blend served hot with pita chips

CHEDDAR CHEESE PRETZEL POPPERS – \$11 Cheddar Cheese stuffed pretzels deep fried and served with BBO Ranch

SOUPS AND SALADS

CRAB & CORN CHOWDER & Cup – \$6 • Bowl – \$9 Little River Casino Resort's signature soup - with just the right amount of spice!

> SOUP OF THE DAY Cup – \$4 • Bowl – \$6

Ask your server about today's choice! Add to any salad:

Add Chicken Breast – \$5 • Add Shrimp – \$8 • Add Steak – \$11

HARVEST SALAD – \$14

Spinach, bacon, egg, tomato, onion, pecans, mixed dried fruits, and bleu cheese crumbles served with the dressing of your choice

CAESAR SALAD – \$11

Chopped Romaine, Parmesan cheese, croutons, and Caesar dressing on the side

CHEF SALAD – \$14

Lettuce blend topped with local Sanders ham, turkey, Swiss and cheddar cheese, egg, cucumber, onion, and tomato served with your choice of dressing on the side

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SIDES

FRENCH FRIES – \$5 • SWEET POTATO FRIES – \$6 ONION PETALS – \$6 • DAILY VEGETABLE – \$5 • COLESLAW – \$4 SIDE GARDEN SALAD – \$6 • SIDE CAESAR SALAD – \$6 BAKED POTATO – \$4 • LOADED POTATO – \$6

BASKETS

CHICKEN TENDER BASKET – \$18

5 pieces of fried chicken tenders served with sauce choice, French Fries and coleslaw

CHICKEN QUESADILLA BASKET – \$17

Grilled flour tortilla filled with seasoned chicken, bell peppers, onion and cheddar jack cheese, served with fresh lettuce, tomato, salsa, sour cream, and tortilla chips

POPCORN SHRIMP BASKET - \$19

3/4 pound of breaded popcorn shrimp deep fried and served with house made cocktail sauce, French Fries, and coleslaw

BROASTED CHICKEN BASKET – \$18

Leg, thigh, breast and a wing brined and broasted (deep frying pressure cooker), served with French Fries and coleslaw

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- **BUCKETS OF BROASTED CHICKEN** 8 Pieces – \$22 • 12 Pieces – \$27 • 16 Pieces – \$33 • 24 Pieces – \$38

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WE WANT TO KNOW WHAT YOU THINK. SEND US A TEXT TODAY!



BURGERS

(Burgers are 8 oz of fresh never frozen ground beef and served on a brioche bun with chips unless otherwise stated) *Substitute a grilled chicken breast for no additional charge*

LITTLE RIVER CLASSIC BURGER - \$14

Topped with lettuce, tomato, onion and pickle Extra basic toppings .50 each

Add Bacon – \$2 • Add Cheese – \$1 • Add Mushroom – \$1 Add Grilled Onion – \$1 • Add Avocado – \$2 • Add Jalapeno – \$1 Add Olives – \$1 • Add Haystack Onions – \$1 • Add Burger patty – \$7

THE WHEELHOUSE ゃー \$16	7
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Ghost pepper jack and cheddar cheese, bacon, lettuce,	'
tomato, pickle, haystack onions, horseradish mayo,	, 7
and Brown Sugar Honey BBQ sauce	, _

THE STEAKHOUSE BURGER – \$15

Sautéed Mushrooms and onions, spinach, tomato, provolone cheese, and horseradish cream sauce

"MAGIC" BURGER - \$13

A lean ground beef burger blended with Michigan grown tart cherries topped with bleu cheese crumbles, tomato, and spinach

BLACK BEAN VEGGIE BURGER – \$13

Topped with cheddar cheese, avocado, lettuce, and tomato

SANDWICHES

(All sandwiches come with chips)

PATTY MELT – \$15

Seared 8oz beef patty served on grilled rye bread with sautéed onions, asiago and Swiss cheeses

FRENCH DIP – \$15

A soft white hoagie roll stuffed with slow cooked seasoned beef, sautéed onions, topped with melted Swiss and provolone cheeses and served with herb infused Au Jus

BUFFALO CHICKEN WRAP – \$14

Fresh tortilla wrap filled with Chicken Tenders tossed in mild buffalo sauce, fresh spinach, tomato, red onion, bleu cheese crumbles and house made ranch

ROASTED TURKEY & CRANBERRY – \$13

Grilled ciabatta stuffed with roasted turkey, bacon, Swiss cheese, and cranberry aioli

CLUB WRAP – \$13

Local Sanders ham, turkey, bacon, Swiss and American cheeses, lettuce, tomato, and mayonnaise in a flour tortilla wrap

ENTREES

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Must order an entrée to purchase Add-Ons and Substitutions

ADD-ONS

Mushrooms and Onion – \$2 • Grilled Shrimp – \$8 • Chicken Breast – \$5 • Steak – \$11 • Side Salad – \$4

SUBSTITUTION UPCHARGE

French Fries – \$2 • Sweet Potato Fries – \$3 • Onion Petals – \$3 • Coleslaw – \$2 • Loaded Potato – \$4 • Side Salad – \$3

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** Only Available on Fridays and Saturdays Starting at 4pm **

PRIME RIB 10 ounce - \$29

10 ounces of USDA Choice Prime Rib slow roasted and served with herb infused Au Jus and horseradish cream sauce, a baked potato, and daily vegetable

DINNER ENTRÉE FÉATURE

Ask your server for information!

GRILLED RIBEYE – \$29

10 ounce hand cut choice ribeye chargrilled and served with a baked potato and daily vegetable

SIZZLER STEAK – \$22

6 ounces of beef seasoned, chargrilled, and served with a baked potato and daily vegetable

LEMON PEPPER CHICKEN – \$18

Two 5 ounce chicken breasts lightly seasoned, breaded and grilled and served with a baked potato and daily vegetable

PERCH – \$24

10 ounces of perch dipped in seasoned IPA beer, lightly dredged in flour, deep fried and served with lemon, house made tarter, a baked potato, and daily vegetable

PENNE ALFREDO - \$15

Penne pasta tossed in house made creamy white wine garlic sauce and served with toasted garlic bread and a side salad

MARINARA WITH MEATBALLS - \$15

Penne pasta topped with rich marinara sauce and Italian meatballs and served with toasted garlic bread and a side salad


