

SOUPS & SALADS

French Onion

Onions, Cheese, Crostini 7

Soup du Jour

Ask about today's selection 7

Kale Harvest Salad

VG, V, DF - Pecan Vinaigrette, Kale,
Red Onions, Roasted Butternut
Squash, Feta 15

Chopped Salad

Iceberg, Ranch, Olives, Three Meat,
Croutons, Onions 16

Caesar Salad

Romaine, Shredded Parmesan,
Croutons, House Made Caesar
Dressing 13

Add Chicken to any Salad \$7

SHAREABLES

Onion Rings

House Breaded, Chipotle Aioli 12

Cherry Balsamic Brussel Sprouts

VG, V, DF - Fried Sprouts, Pecan,
Cherry Balsamic 14

Crab Rangoon Nachos

Crab Rangoon, Sweet Chili,
Yum Yum Sauce, Asian Slaw 18

Baked Brie

GF - Brie, Spiced Apples, Pecans 18

Charcuterie

Three Meats, Three Cheese, Fruit,
Nuts, Jams, Bread and Crackers
Portion for 2-3 Guests 18
Portion for 4-6 Guests 32



JOIN OUR
WINE CLUB!

WINE & FOOD PAIRING

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



SHADY CREEK WINERY

HandHelds

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

Chicken & Bacon

Chicken Breast, Bacon, Pimento,
Tomato, Hot Honey Jam, Schiacciata 14

Roasted Veggie Panini

Squash, Zucchini, Onion, Peppers,
Fresh Mozzarella, Pesto, Lemon Olive Oil,
Sourdough 12

Steak Sandwich

Ribeye, Onions, Peppers, Provolone,
French Roll 20

Salmon BLT

Salmon, Bacon, Lettuce, Tomato,
Old Bay Aioli, Sourdough 20

Cuban

Mustard, Pickle, Ham, Pulled Pork,
Swiss, Sourdough 14

Short Rib Panini

Short Rib, BBQ, Red Onion,
Provolone, Sourdough 18

Shrimp Po Boy

Fried Shrimp, Lettuce, Tomato,
Cajun Aioli, French Roll 16

Smash Burger

Two 4oz Patties, Lettuce, Tomato,
Onion, Brioche 15

Choice of:

Cheddar, Provolone, Swiss

Add Mushroom \$1

Add Bacon \$2

Sides

Potato Salad \$4

Side Salad \$5

Traditional Fries \$5

Parmesan Fries \$6

*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.

FLATBREAD

Gluten-free crust +2

Thai Chili Veggie

Grilled Vegetables, Mozzarella,
Thai Chili Sauce 15

Mediterranean

Garlic, Mozzarella, Artichoke,
Olives, Onion, Spinach, Lemon 15

BBQ Jerk

BBQ, Chicken, Onion,
Banana Pepper, Jerk Sauce,
Pineapple 15

Meat Lover's

Pepperoni, Guanciale, Sausage 18

BUILD YOUR OWN \$12

Toppings: (\$1 each)

Black Olives
Banana Peppers
Pineapple
Artichokes
Onion
Spinach
Mushroom
Green Pepper

Protein: (\$2 each)

Pepperoni
Sausage
Guanciale
Ham
Chicken

DESSERTS

Apple Blossom

Roasted Apple, Tortilla,
Ice Cream, Whipped Cream
Caramel Sauce 9

Chocolate Cake

Cake, Whipped Cream,
Berries 9

"Milk" & Cookies

4 Chocolate Chip Cookies,
Milk Shake Shooter, 21+ Swap a
Taste of Petit Verdot 7

Ice Cream Sundae

Vanilla Bean, Chocolate Sauce,
Peanuts, Whipped Cream,
Cherry 9

RED WINE

Shady Creek Nouveau - MI	7.50	24
<i>Served chilled, this Nouveau style wine produced from Maréchal Foch is light, refreshing, and expressive of dark red fruits.</i>		
Riptide - MI	7.00	20
<i>A light bodied blend of Chambourcin and Merlot. Peppery aromas, flavors of cherry.</i>		
Pinot Noir - CA	11.50	38
<i>Aromas of allspice and smoke, flavors of cherry, raspberry and tea.</i>		
Rescued Dog Red - CA	10.50	34
<i>True mutt of a wine. Blend of Syrah, Petite Sirah, and Petit Verdot. Aromas of blackberry coupled by flavors of black cherry and black currant.</i>		
Cabernet Franc - CA	10.50	34
<i>Aromas of smoky leather and tobacco, flavors of strawberry and raspberry.</i>		
Midnight Dunes - CA	10.50	34
<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>		
Zinfandel - CA	10.50	34
<i>Aromas of spice and blackberry. Flavors of cranberry, strawberry and raspberry.</i>		
Syrah - CA	10.50	34
<i>Perfumed aromas of smoke, black currant, and leather. Lush flavors of black cherry, blackberry and pepper.</i>		
Petite Sirah - CA	10.50	34
<i>Perfumed aromas of leather, and blackberry. Powerful flavors of blueberry jam, cherry, pepper and a supple kiss of oak.</i>		
Petit Verdot - CA	10.50	34
<i>Aromas of violet, dried herbs and smoke, flavors of black cherry, blackberry and raspberry.</i>		
Red Umbrella - CA	10.50	34
<i>A blend of Petite Sirah, Malbec, and Syrah. Rich aromas of plum and raisin. Flavors of blackberry, tart cherry and mulberry.</i>		
Sangiovese - CA	10.50	34
<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>		
Cabernet Sauvignon - CA	10.50	34
<i>Flavors of black cherry, black currant, blackberry, and supple oak.</i>		

SPARKLING WINE

Blanc de Blanc - MI	14.00	48
<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>		
Bubbling Rosé - MI	10.00	32
<i>Carbonated Rosé of Chambourcin grown on the Lake Michigan Shore with bright notes of raspberries and strawberries amplified by the soft bubbles.</i>		

SWEET WINE

Sandy Feet - MI	6.50	17
<i>(3.5% RS) Blend of Traminette, Vignoles and Vidal Blanc. Floral aromas coupled by grapefruit citrus.</i>		
Semi-Sweet Riesling - MI	6.50	17
<i>(3.5% RS) Aromas of pear and nectarine and flavors of green apple.</i>		
Blushing Bride - MI	6.50	17
<i>(3.5% RS) A blush of Seyval Blanc with a splash of Foch for color. Flavors of watermelon and candy.</i>		
Red Currant - MI	6.50	18
<i>(5.0% RS) Dazzlingly sweet and tart flavors true to the wild red gooseberry.</i>		
Cherry - MI	6.50	17
<i>(6.0% RS) Balaton cherries made sweet, tart, and packed with baking spices.</i>		
Sweet Sunrise - MI	6.50	17
<i>(6.5% RS) 100% Concord. Aromas and flavors of grape jam.</i>		
White Caps - MI	6.50	17
<i>(8.75% RS) Blend of Vidal Blanc, Riesling, Cayuga and Traminette. Succulently sweet and fruity.</i>		

TASTING FLIGHTS
THREE 2oz POURS

Dry Red	12	Sweet	10	Dry White	12	Build Your Own	15
Riptide		Blushing Bride		Blanc de Blanc		Select any	
Zinfandel		Red Currant		Albariño		3 wines from	
Midnight Dunes		Sweet Sunrise		Beach Glass		our wine catalog	

WHITE WINE

Pinot Grigio - MI	7.00	20
<i>Aromas of honeysuckle and spring flowers. Flavors of pear, apple and mango.</i>		
Lighthouse - MI	7.00	20
<i>A blend of Cayuga and Riesling. Aromas of citrus fruit, bright flavors of nectarine.</i>		
Beach Glass - MI	7.00	20
<i>A blend of Chardonnay, Pinot Grigio, and Seyval Blanc. Aromas of melon, refreshing flavors of citrus fruit.</i>		
Traminette - MI	7.50	24
<i>Aromas and flavors of mango, guava and pineapple.</i>		
Rosé of Chambourcin - MI	7.00	20
<i>Aromas of rhubarb, bright flavors of raspberry and strawberry.</i>		
Albariño- CA	8.00	28
<i>Aromas expressing hints of nectarine and grapefruit accompanied by flavors of lime zest with a subtle salinity.</i>		
Unoaked Chardonnay - CA	10.00	32
<i>Bright aromas and flavors of grapefruit, pear, peach.</i>		

WINE DRINKS

Frozen Sangria	15
<i>A fun and festive take on Sangria with rotating flavors. Ask your tasting associate what flavors are available today!</i>	
Hard Cider	8
<i>Ask your tasting associate about our available cider options.</i>	
Creek Water	7
<i>Sparkling wine cocktail with a hint of lime. Perfect any time!</i>	
Wine Cocktails	12
<i>Rotating wine cocktail. Ask your tasting associate for more information!</i>	
The Creek Bucket (<i>Great for groups!</i>)	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>	
Porron (<i>Great for groups!</i>)	25
<i>The perfect way to get the party started! Try one today and you will never look at wine the same again.</i>	

SOUPS & SALADS

French Onion

Onions, Cheese, Crostini 7

Soup du Jour

Ask about today's selection 7

Wedge Salad

Iceberg, Bacon, Tomato,
Bleu Cheese, Ranch 6.50

Caesar Salad

Romaine, Shredded Parmesan,
Croutons, House Made Caesar
Dressing 6.50

SHAREABLES

Onion Rings

VG - House Breaded, Chipotle Aioli 12

Shrimp Cocktail

Gulf Chilled Shrimp,
Cocktail Sauce, Lemon 16

Cherry Balsamic Brussel Sprouts

VG, V, DF - Fried Sprouts, Pecan,
Cherry Balsamic 14

Crab Rangoon Nachos

Crab Rangoon, Sweet Chili,
Yum Yum Sauce, Asian Slaw 18

Fried Mozzarella

VG - Fried fresh Mozzarella,
Crunchy Bread, Marinara 12

Baked Brie

VG - Brie, Spiced Apples, Pecans 18

Charcuterie

Three Meats, Three Cheese, Fruit,
Nuts, Jams, Bread and Crackers
Portion for 2-3 Guests 18
Portion for 4-6 Guests 32



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\$20



SHADY CREEK WINERY

ENTRÉES

Tomato Shrimp Pasta

Grilled Shrimp, Roasted Tomato Sauce,
Parmesan 26

Gnocchi Bolognese

Cabernet Franc Bolognese,
Potato Gnocchi 20

Braised Short Rib

Braised Red Wine Ribs, Mashed
Cauliflower, Vegetables 28

Rotating Feature

Ask about today's rotating feature 20

Salmon

GF - Pan Seared Salmon, Spinach,
Carrots, White Wine Butter 22

Fried Chicken Dinner

Crispy Honey Fried Chicken, Mashed
Potato, Green Beans 18

Grilled Cauliflower Steak

VG, V, GF - Cauliflower, Romesco,
Roasted Potato 18

HANDHELDS

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

Chicken & Bacon

Chicken Breast, Bacon, Pimento,
Tomato, Hot Honey Jam, Schiacciata 14

Roasted Veggie Panini

Squash, Zucchini, Onion, Peppers,
Fresh Mozzarella, Pesto,
Lemon Olive Oil, Sourdough 12

Steak Sandwich

Ribeye, Onions, Peppers, Provolone,
French Roll 20

Salmon BLT

Salmon, Bacon, Lettuce, Tomato,
Old Bay Aioli, Sourdough 20

Smash Burger

Two 4oz Patties, Lettuce, Tomato,
Onion, Brioche 15

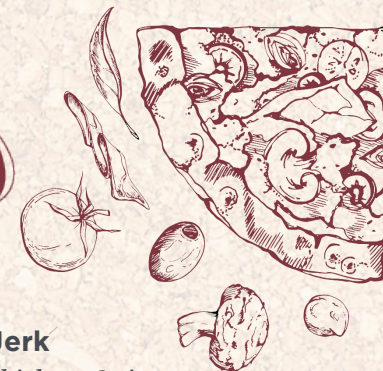
Choice of:

Cheddar, Provolone, Swiss

Add Mushroom \$1

Add Bacon \$2

PIZZAS



Gluten-free pizza crust +2

Thai Chili Veggie

Grilled Vegetables, Mozzarella,
Thai Chili Sauce 15

Mediterranean

Garlic, Mozzarella, Artichoke,
Olives, Onion, Spinach, Lemon 15

BBQ Jerk

BBQ, Chicken, Onion,
Banana Pepper, Jerk Sauce,
Pineapple 15

Meat Lover's

Pepperoni, Guanciale, Sausage 18

BUILD YOUR OWN \$12

Toppings: (\$1 each)

Black Olives

Banana Peppers

Pineapple

Artichokes

Onion

Spinach

Mushroom

Green Pepper

Protein: (\$2 each)

Pepperoni

Sausage

Guanciale

Ham

Chicken



SIDES

Potato Salad \$4

Side Salad \$5

Traditional Fries \$5

Parmesan Truffle Fries \$6

DESSERTS

Apple Blossom

Roasted Apple, Tortilla,
Ice Cream, Whipped Cream
Caramel Sauce 9

Chocolate Cake

Cake, Whipped Cream,
Berries 9

"Milk" & Cookies

4 Chocolate Chip Cookies, Milk
Shake Shooter, 21+ swap a taste
of Petit Verdot 7

Ice Cream Sundae

Vanilla Bean, Chocolate Sauce,
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