

GREAT BEGINNINGS

**Gf ISLAND CREEK OYSTERS** | 21  
6 East Coast Oysters With Tabasco  
& Lemon  
additional oysters +3

**OYSTER CASINO** | 24  
6 Casino Oysters Broiled With  
Peppadew, Jones Dairy Farm Bacon  
& Herbs


**CUDIGHI EGG ROLLS (2)** | 12  
Case Country Cudighi, American  
Cheese, Peppers, Onions, House  
Ranch

**LAMB STREET TACOS (3)** | 19  
Pecorino, Hungarian Peppers, Salsa  
Verde, Cilantro

**CRISPY WINGS** 12 | QTY 6  
Dry Brined With Our 18 | QTY 12  
Special Rub. Served Plain, Original  
Buffalo, BBQ, Or Scorchin' Orchard—  
Chef Parker's Cherry Apple Habanero  
Sauce. Served With Ranch & Celery

**PENALTY BOX NACHOS** | 18  
Fresh Cut Tortilla Chips, Cheddar  
Queso, Salsa, Sour Cream, Green  
Chicken Chili, Lettuce, Scallions  
Black Olives & Jalapeño

**SAGANAKI** | 16  
Old World Cheese Flamed  
With Brandy, Lemon  
& Grilled Baguette



**BUFFALO SHRIMP** | 17  
1 Dozen Dredged & Fried Shrimp  
Tossed In Our Original Sauce Or  
Scorchin' Orchard. Finished With  
Blue Cheese Crumbles & Celery

**MEZZE BOARD** | 24  
Hummus, Toum, Feta Salad  
Marinated Olives, Goat Horn  
Peppers, Persian Pickles, Tzatziki  
Grilled Cudighi Sausage, Flat Bread

**TROUT BITES** | 17  
Ore Dock Amber Ale Battered With  
Malt Vinegar Tartar & Lemon

**BURRATA** | 17  
Charred Sweet Peppers, "Birchy  
Glaze," Fresh Basil, EVOO, Grilled  
Focaccia  
white anchovies available

SHAREABLE SIDES | 10

**CRAB MAC & CHEESE** | 18  
Old World Truffles, Pecorino Snow

**BUTTERNUT SQUASH RISOTTO** | 15  
Sage, Pecorino, Olive-Caper  
Gremolata


**Gf WHIPPED GARLIC POTATO**  
Fine Chives

**JUMBO ASPARAGUS**  
"Birchy Glaze," Grated Pecorino

SlabZ  
For The Table

Shared for the table (Serves 2-4)

**THE ORE DOCK BROIL & TRUFFLE FRIES** | 58  
18oz Flank Steak Marinated  
For 36hrs In Soy, Mirin &  
Mustard. Served With A  
Trio Of Dipping Sauces  
Old Forester Zip Sauce  
Cowboy Butter &  
Chimichurri



**CHICKEN SHAWARMA** | 42  
Build Your Own With Nine Spiced  
Marinated Chicken, Feta Salad  
Hummus, Toum, Fries, Pickles  
Ninety-Second Flat Bread (4)



**ULTIMATE SLABZ** | MP  
18oz Flank Steak, Fried Lake Trout  
1/2lb Shrimp, 2 Lobster Tails, Crab  
Mac & Cheese, 6 Oysters Casino  
Style, Choice Of 2 Sides



**SLOW ROASTED LAMB GYRO** | 48  
Build Your Own With White Wine  
Braised Lamb Shoulder, Tzatziki  
Pickled Onions, Tomatoes, Fries  
Ninety-Second Flat Bread (4)

FISH & CHIPS

Available All Day

**BRAD'S BEST** | 25  
Wild Caught Lake Trout  
Battered With Ore Dock  
Amber Ale, Malt Vinegar  
Tartar, Coleslaw, Fries



**BRUSSELS SPROUTS**  
Jones Dairy Farm Bacon Relish  
**Gf SAUTÉED MUSHROOMS**  
Local Mushroom Mix, Garlic, Sherry  
Pecorino

**PECORINO TRUFFLE FRIES**  
Roasted Garlic Aioli

**SLABZ SIDE SALAD**  
A Smaller Version Of Our House  
Salad

SLABZ SPECIALTIES

Available after 4pm

**RÖSTI CRUSTED WHITEFISH** | 37  
Pan Seared, Potato Encrusted  
Whitefish, Kasserli, Capers, Roasted  
Garlic, Akvavit Lemon Dill Cream

**CRABBY CHOPS** | 38  
Two Oversized Crispy Crab Cakes  
Cajun Cream, Louisiana Mustard  
Grilled Sweet Corn Relish

**BEEF TIP "STROGANOFF"** | 39  
Slappin' Paccheri Pasta, Portobello  
Caps, Asparagus, Sundried Tomatoes  
Spinach, Blue Cheese, Chimichurri  
Old Forester Bourbon Zip Sauce  
Sour Cream, Lemon Zest

**SMOKED WHITEFISH RAVIOLO** | 36  
Mixture Of Italian Cheese  
Herbs, Smoked Whitefish  
Maple Carrot Cream  
Brown Butter Crumb



**LION'S MANE MUSHROOM PASTA** | 34  
Mafaldine Pasta, Trenary Grown  
Lion's Mane, Paint River Vodka  
Sauce, Stracciatella, Confit Cherry  
Tomatoes, Roasted Red Peppers  
Spinach, Fresh Basil, Calabrian Chili  
Cudighi Sausage + 7

**BUCATINI CARBONARA** | 31  
Fresh Bucatini, Jowl Bacon, Brûléed  
Shallots, Egg Yolk, Double Cream  
Pecorino  
Shrimp 8 | Chicken 7

**PORK OSSO BUCCO** | 36  
Graševina Braised, Roasted Butternut  
Squash Risotto, Smoked Gouda  
Olive-Caper Gremolata

STEAKS

Available after 4pm  
Served with Choice Of 1 Side

**Gf FILET MIGNON** | 45  
7oz, Black Angus, 30-Day Aged

**WAGYU FLAT IRON** | 52  
10oz, Imperial Farms, 30-Day Aged

COMPLEMENTS | 4

**OLD CHARTER ZIP SAUCE**  
Green Peppercorns

**Gf COWBOY BUTTER**  
Dijon & Smoked Paprika

**Gf CHIMICHURRI**  
Fresh Cilantro & Jalapeño

**Gf BLUE CHEESE** | 5  
Wisconsin Cave Aged

ADDITIONS

**Gf 6OZ LOBSTER TAIL** | MP

**CRAB CHOP** | 18

\*\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We reserve the right to add 20% gratuity to parties of 6 or more. 3% transaction fee applied to cards.



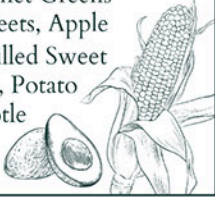
## ENTRÉE SALADS

**CHICKEN 7**  
**FLANK STEAK 10**

**SHRIMP 8**  
**TROUT 10**

### EL JEFE FLANK STEAK | 22

Grilled Flank, Gourmet Greens  
Avocado, Roasted Beets, Apple  
Cherry Tomato, Grilled Sweet  
Corn, Queso Fresco, Potato  
Chip Crumb, Chipotle  
Dressing



### CAESAR | 16

Romaine Hearts, Grande Cheese &  
Focaccia Croutons  
*white anchovies available*

### **Gf** SKIP A BEET | 19

Arugula, Roasted Michigan Beets  
Maple Walnuts, Blue Cheese  
Cherries, Herb Vinaigrette

### SLABZ HOUSE | 15

Cherry Tomatoes, Cucumber, Red  
Onion, Pecorino Romano, Black  
Olives, Croutons, House Vinaigrette  
*For The Table | 21*

## SOUP

### BAKED FRENCH ONION | 12

Swiss, Provolone, Crostini

### RUSTIC ITALIAN TORTELLINI | C 6 | B 8

Sundried Tomatoes, Vegetables  
Cheese Tortellini

### GREEN CHICKEN CHILI | C 6 | B 8

Just The Right Amount Of Spice  
With Beans, Green Chiles & Sour  
Cream

# Bottomless

## SOUP, SALAD & FOCACCIA | 13

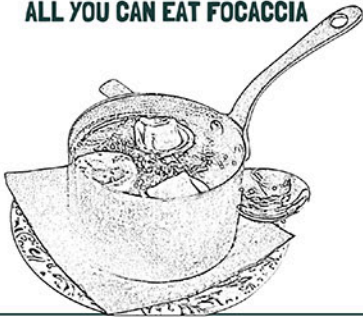
Available Monday-Friday 11am-4pm

### SLABZ HOUSE SALAD

Roma Tomato, Cucumber, Red Onion  
Parmesan, Black Olives, Croutons  
House Vinaigrette

### CHOICE OF SCRATCH SOUP

### ALL YOU CAN EAT FOCACCIA



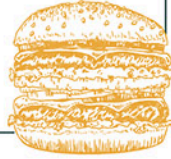
## BURGERS

Served with chips. Upgrade to fries +2

### ROYALE WITH CHEESE...BURGER | 19

2 Farmers Market Smash Patties  
From Case Country Farm, Cooper  
Sharp American, Thick-Cut Claussen  
Pickles, Slap Happy Sauce, Butter  
Toasted Sesame Bun.  
Royalty On A Bun!

*LTO available upon request*



### CHEF NEWHOUSE BURGER | 20

Case Country Farm Beef, Jones  
Dairy Farm Bacon, Pinconning  
Cheese, Arugula, Fried Pickled  
Onions, Smoked Tomato Aioli  
Toasted Bun

### BETTER MADE BURGER | 20

CC Beef, Muenster Cheese, Smashed  
Avocado, Pico De Gallo, Potato  
Chips, Fried Egg, Sweet Chili Mayo  
Toasted Bun

### TRUFF BURGER | 22

CC Beef, Sherried Mushrooms  
Imported Swiss, Black Truffle Sauce  
Umami Mayo, Toasted Bun, Old  
Charter Zip Sauce Side Car



### KABOT RANCH BISON BURGER | 21

Upper Peninsula's Circle K Ranch  
Grass Fed Bison, Pinconning Cheese  
Traverse City Cherry Mustard, Garlic  
Aioli, Arugula, Toasted Bun  
*recommended medium rare*

### SAVCHUK BURGER | 22

CK Bison, Blackened, Blue Cheese  
Jones Dairy Farm Bacon, Half Baked  
Tomatoes, Roasted Jalapeños, Lettuce  
Chipotle Mayo, Toasted Bun  
*recommended medium rare*

### SLABZ BURGER | 19

6oz Chargrilled CC Beef, Lettuce  
Tomato, Onion, Pickles, Choice of  
White American, Yellow American  
Pinconning, Smoked Gouda, Swiss  
Muenster or Blue Cheese

## Lunch Special

Available Monday-Friday 11am-4pm

### LUNCH SPECIAL | 13

Burger With Fries & One Slabz  
Original Beer Draft Or Soda

LTO | 1.50 Cheese | 1.50  
*free refills on soda (dine-in only)*



## A BETTER SANDWICH

Served with chips. Upgrade to fries +2

### PORTOBELLO MELT | 19

Balsamic Marinated Caps, Roasted  
Red Peppers, Stracciatella, Smoked  
Gouda, LTO, Sundried Tomato  
Aioli, "Birchy Glaze," House Made  
Focaccia

### LUXE LOBSTER ROLL | 22

Shrimp & Lobster Salad  
Truffle Oil, Old Bayoli  
Split Top Brioche, Lemon



### OTTO'S CHICKEN CHEESESTEAK | 19

Grilled Shawarma Marinated  
Chicken, American Cheese, Garlic  
Sauce, Red Cabbage, Diced Tomato  
Persian Pickles, Baguette

### WASHINGTON ST. FLANK STEAK | 21

Melted Smoked Gouda, Thinly  
Sliced Steak, Mushrooms, Arugula  
Chimichurri, Old Charter Zip Sauce  
Baguette

### FACCIA LUNA CLUB | 20

Shaved Applewood Ham, Turkey  
Breast, Jones Dairy Farm Bacon  
Melted Swiss, Lettuce, Tomato  
Onion, Chipotle Mayo, House Made  
Focaccia

### ROYALE WHITE FILET-O-FISH | 21

Double Decker, Panko Fried  
Vanlandschoot & Sons Whitefish  
Government Issued Cheese, Claussen  
Pickles, Tartar Sauce, Slap Happy Sauce  
Butter Toasted Brioche Bun



### DRUNKEN BBQ FRIED CHICKEN SANDWICH | 19

Chicken Breast Beer Battered in Ore  
Dock Amber Ale, Slaw, Tomato  
Drunken BBQ or Scorchin' Orchard  
Habanero, Swiss Cheese, Brioche  
Bun

## JUNIOR LEAGUE

12 & under

### CHICKEN STRIPS & FRIES | 9

### SMASHBURGER & FRIES | 9

### MAC 'N CHEESE | 9

### CHOCOLATE POT DE CREME "S'MORES EDITION" | 12

Chocolate & GCCo Espresso  
Mousse, Table Torched  
Marshmallow, Graham Cracker  
Crumb

## Sweet Endings

### SELECTION OF GELATO | 9

Assorted Rotating Selection

### MAPLE BLONDIE | 12

Valrhona White Chocolate, Rock  
River Maple Cream, Salted Caramel  
Gelato, Walnuts