

GREAT BEGINNINGS

Half Off
OYSTERS

on Tuesdays & Thursdays

Gf ISLAND CREEK OYSTERS | 21

6 East Coast Oysters With
Tabasco & Lemon

Additional Oysters +3



OYSTER CASINO | 24

6 Casino Oysters Broiled With
Peppers, Jones Dairy Farm Bacon &
Herbs

CUDIGHI EGG ROLLS (2) | 12

Case Country Cudighi, American
Cheese, Peppers, Onions, House Ranch

SAGANAKI | 16

Old World Cheese Flamed
With Brandy, Lemon
& Grilled Baguette



PENALTY BOX NACHOS | 18

Fresh Cut Tortilla Chips, Cheddar
Queso, Salsa, Sour Cream, Green
Chicken Chili, Lettuce, Black Olives &
Jalapeño

CRISPY WINGS 12 | QTY 6

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

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



TROUT BITES | 17

Wild Caught Vanlandschoot &
Son's Lake Trout. Ore Dock Amber
Ale Battered With Malt Vinegar
Tartar & Lemon

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 & Herbs. Served With
A Trio Of Dipping Sauces, Old
Bourbon Zip Sauce, Cowboy Butter
& Chimichurri



CHICKEN SHAWARMA | 42

Build Your Own With Nine Spiced
Marinated Chicken, Tomato
Cucumber Salad, Hummus, Toun
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 GYROS | 48

Build Your Own With White Wine
Braised Lamb Shoulder, Tzatziki
Pickled Onions, Tomatoes, Fries
Ninety-Second Flat Bread (4)

SLABZ SPECIALTIES

CHICKEN SCHNITZEL | 32

Plate Sized Corn Flake Encrusted
Chicken Cutlet, Arugula & Cherry
Tomato Salad, Mushroom Rahm Sauce
Lemon

BRAD'S BEST FISH & CHIPS | 28

Wild Caught Vanlandschoot
& Son's Lake Trout Battered
With Ore Dock Amber Ale
Tartar, Coleslaw Fries



BEEF TIP "STROGANOFF" | 39

Slappin' Paccheri Pasta, Locally Grown
Mushrooms, Asparagus, Sundried
Tomatoes, Spinach, Bleu Cheese
Chimichurri, Bourbon Zip Sauce, Sour
Cream, Lemon Zest

LION'S MANE MUSHROOM PASTA | 34

Mafaldine Pasta, Trenary Grown Lion's
Mane, Vodka Sauce, Stracciatella
Confit Cherry Tomatoes, Roasted Red
Peppers, Spinach, Fresh Basil, Calabrian
Chili
Cudighi Sausage + 7

BUCATINI CARBONARA | 31

Bucatini, Bacon, Brûléed Shallots, Egg
Yolk, Double Cream, Pecorino
Shrimp 8 | Chicken 7

STEAKS

Served with Choice Of 1 Side

Gf FILET MIGNON | 45

7oz, Black Angus, 30-Day Aged

Gf WAGYU FLAT IRON | 52

10oz, Imperial Farms, 30-Day Aged

COMPLEMENTS | 4

BOURBON ZIP SAUCE

Green Peppercorns

Gf COWBOY BUTTER

Dijon & Smoked Paprika

Gf CHIMICHURRI

Fresh Cilantro & Jalapeño

Gf BLEU CHEESE | 5

Wisconsin Cave Aged

Gf MUSHROOMS & ONIONS

Au Jus Deglazed

ADDITIONS

Gf GOZ LOBSTER TAIL | MP

CRAB CHOP | 18

SHAREABLE SIDES | 10

BRUSSELS SPROUTS

Blue Cheese, Cherries, Maple Walnuts

CRAB MAC & CHEESE | 18

Brown Butter Crumbs, Pecorino Snow

PECORINO TRUFFLE FRIES

Roasted Garlic Aioli

Gf WHIPPED GARLIC POTATO

Smoked Gouda, Fine Chives

JUMBO ASPARAGUS

"Birchy Glaze," Grated Pecorino

SLABZ SIDE SALAD

A Smaller Version Of Our House Salad

CAESAR SIDE SALAD

A Smaller Version Of Our Caesar Salad

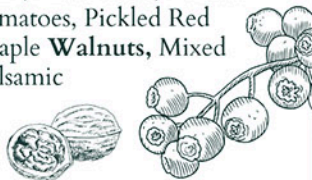
**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We reserve the right to add 20% gratuity to parties of 6 or more. 3% transaction fee applied to cards.

ENTRÉE SALADS

CHICKEN 7 **SHRIMP 8**
FLANK STEAK 10 **TROUT 10**

WALK THE FLANK SALAD | 20

Grilled Flank, Blueberries, Burrata
 Cherry Tomatoes, Pickled Red
 Onions, Maple Walnuts, Mixed
 Greens, Balsamic



CAESAR | 16

Romaine Hearts, Pecorino Snow
 & Focaccia Croutons
white anchovies available

Gf SKIP A BEET | 19

Arugula, Roasted Michigan Beets
 Maple Walnuts, Bleu 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

Lunch Specials

7 Days A Week
Noon-4pm
Dine-In Only

BURGER SPECIAL | 15

Burger With Fries & One Slabz
 Original Beer Draft Or Soda

LTO | 1.50 Cheese | 1.50
free refills on soda

Bottomless SOUP, SALAD & FOCACCIA | 15

SLABZ HOUSE SALAD

Cherry Tomatoes, Cucumber, Red
 Onion, Pecorino Romano, Black
 Olives, Croutons, House Vinaigrette

CHOICE OF SCRATCH SOUP

ALL YOU CAN EAT FOCACCIA



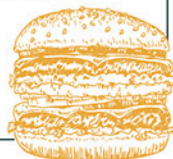
BURGERS

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 Hand-Cut
 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



KABOT RANCH BISON BURGER | 21

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

SAVCHUK BURGER | 22

Circle K Ranch Bison, Blackened Bleu
 Cheese, Jones Dairy Farm Bacon
 Confit Tomatoes, Roasted Jalapeños
 Lettuce, Chipotle Mayo, Toasted
 Brioche Bun
recommended medium rare

SLABZ BURGER | 19

6oz Chargrilled Case Country Farm
 Beef, Lettuce, Tomato, Onion, Pickles
 Choice of White American, Yellow
 American, Pinconning, Smoked Gouda
 Swiss, Muenster or Bleu Cheese

DRUNKEN BACONATOR | 20

2 Farmers Market Smash Patties From
 Case Country Farm, Jones Dairy
 Farm Bacon, Drunken BBQ, Goat
 Horn Peppers, Pinconning Cheese
 Onion Straws, Garlic Aioli



A BETTER SANDWICH

Served with chips. Upgrade to fries +2

PORTOBELLO MELT | 19

Balsamic Marinated Caps, Roasted Red
 Peppers, Stracciatella, Smoked Gouda
 Lettuce, Tomato, Onion, 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
 White American Cheese, Garlic Sauce
 Red Cabbage, Diced Tomato, Persian
 Pickles, Toasted Golden Ale Roll

WASHINGTON ST. FLANK STEAK | 21

Melted Smoked Gouda, Thinly Sliced
 Steak, Mushrooms, Arugula
 Chimichurri, Bourbon Zip Sauce
 Toasted Golden Ale Roll

FACCIA LUNA CLUB | 20

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

ROYALE FILET-O-FISH | 21

Double Decker, Panko Fried
Vanlandschoot & Sons Lake Trout
 Government Issued Cheese, Hand Cut
 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, Toasted
 Brioche Bun

JUNIOR LEAGUE

12 & under

CHICKEN STRIPS & FRIES | 9

SMASHBURGER & FRIES | 9

MAC 'N CHEESE | 9

SWEET ENDINGS

CHOCOLATE POT DE CREME "TORTUGA EDITION" | 12

Milk Chocolate Mousse, Bourbon
 Salted Caramel, Spicy Guajillo & Bacon
 Infused Pecans, Cookie Crunch, Whip
 Cream

SELECTION OF GELATO | 9

Assorted Rotating Selection

GOLD LEAF DUBAI BROWNIE | 15

Pistachio Cream, Kadayif, Gold Leaf

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