

We offer our guests a place to connect with friends and family while enjoying superior service from our staff in a comfortable and relaxed setting with exceptional food, prepared from our Chef Christian's creative inspirations.



3544 Meridian Crossings Drive
Okemos, MI 48864
(517) 349-5039

Reservations: 888-456-3463

STARTERS

Hot Spinach & Artichoke Cheese Dip

Made in-house and served with house-made tortilla chips. **9.95**

Chicken & Pecan Stuffed Mushrooms

Served with chipotle aioli. **7.95**

Smoked Salmon & Crab Tower

We smoke our own salmon and place it on the top of a crab salad and mango-avocado salsa tower. Scoop it up with our house-made tortilla chips! **13.95**

Point Judith Calamari - Pick Your Favorite!

Original - flash fried, served with saffron aioli and lemon **12.95**

Sweet & Spicy - sweet chili-ginger sauce, cashews, scallions, and a sesame cream drizzle **13.95**

Pan Seared Ahi Tuna*

Sushi-grade seared and sliced Ahi tuna, with wasabi, pickled ginger, and wonton strips. **13.95**

Perch Fingers

Flash fried, thin cut yellow lake perch served with house made tartar sauce. **12.95**

Shrimp Cocktail

5 large shrimp served with our housemade cocktail sauce and fresh lemon. **14.95**

Dynamite Shrimp

Crispy fried Florida pink shrimp, tossed with green beans, crunchy wontons, and sweet & spicy sauce. **11.95**

Crispy Fried Brussels Sprouts

Tossed with shaved parmesan, pecans, and maple-balsamic glaze. **10.95**

Coconut Shrimp

Served with pineapple-apricot salsa. **12.95**

Cajun Tenderloin Tips

Our signature beef tips served with an arugula, charred corn, grape tomato salad. **12.95**

SANDWICHES

All sandwiches are served with your choice of french fries or sweet potato fries. Sandwiches marked with a "C" are included in our Combination Lunch deal.

Honey Mustard Chicken Club

Fresh natural Dijon marinated chicken breast, bacon, avocado, spinach, and homemade honey mustard. **11.95**

Roasted Apple, Bacon, and Onion Grilled Cheese "C"

Local Michigan apples roasted with honey, onions, and thyme, topped with melted cheese and served on sourdough bread. **9.95**

Spice Rubbed Fish Tacos "C"

Grilled corn tortillas filled with lightly spiced scrod, chipotle slaw, roasted corn pico de gallo, and avocado crema. **12.95**

Smokehouse BBQ Burger*

Fresh ground USDA Prime beef with Applewood smoked bacon, cheddar cheese, caramelized onions, and BBQ sauce on a brioche bun. **13.95**

Prime Burger*

Fresh ground USDA Prime beef served with lettuce, tomato, and onions on a brioche bun. **12.95**
add cheese **0.95**

Prime Rib French Dip "C"

A toasted roll stacked high with thinly sliced prime rib, topped with melted provolone cheese and served with au jus. **14.95**

Salmon Burger

Broiled fresh Atlantic salmon patty served on a brioche bun with sesame mayo, lettuce, and tomato. **10.95**

Blackened Chicken Breast Sandwich

Topped with sauteed peppers, onions, and jalapeno jack cheese. **11.95**

SOUPS & SALADS

Salads marked with a "C" are included in our Combination Lunch deal.

Lobster Bisque 8.95

French Onion 6.95

Soup of the Day 5.95

Bleu Cheese Vinaigrette Coleslaw 2.95

Garden Salad

Mixed greens, tomato, cucumber, red onion, and croutons served with your choice of dressing. **4.95**

Stillwater Salad "C"

Mixed greens, dried Michigan cherries, toasted pecans, grape tomatoes, bleu cheese crumbles, and honey cider Dijon vinaigrette. **7.95**

Caesar Salad* "C"

Tossed with shaved parmesan and garlic croutons. **10.95**
add Shrimp **5.95** — Chicken **3.95** — Salmon **4.95**

Kale & Quinoa Salad "C"

Fresh kale and South American quinoa tossed in apple cider vinaigrette, finished with oven roasted butternut squash, roasted shallots, Michigan dried cherries, and blackened spiced almonds. **11.95**
add Shrimp **5.95** — Chicken **3.95** — Salmon **4.95**

Traverse Bay Chicken Salad "C"

Grilled chicken, mixed greens, dried Michigan cherries, toasted pecans, grape tomatoes and bleu cheese crumbles with honey cider Dijon vinaigrette. **15.95**

Chicken Cobb Salad "C"

Crisp Romaine, shredded cheddar, diced bacon, sliced boiled egg, diced avocado, grape tomatoes, and ranch dressing. **15.95**

Pacific Rim Salmon Salad*

Grilled Atlantic salmon, mixed greens, bleu cheese crumbles, grilled red peppers, candied pecans, fresh strawberries, and pineapple-coconut vinaigrette. **18.95**

COMBINATION LUNCHES

Create your perfect lunch combo! Included sandwiches and salads are marked with a "C". Served until 4pm Monday - Friday.

A cup of soup with any of the marked ½ sandwiches —13.95

A cup of soup with any of the marked ½ salads —13.95

Choice of any of the marked ½ salads and ½ sandwiches —15.95

FRESH FISH

Enjoy any of our fresh fish prepared simply grilled, blackened, broiled or fried. Please ask your server for Chef Christian's recommended cooking style. Served with your choice of a regular side dish, as well as a side Stillwater salad, garden salad, bleu cheese coleslaw, or Caesar salad. Lunch portions are available until 4pm.

Salmon* — 13.95 / 23.95

Whitefish — 12.95 / 22.95

Scrod — 14.25 / 23.95

Crab Stuffed Salmon

Fresh salmon filet filled with Chef Christian's roasted pepper, crab, and spinach stuffing, served with lemon-caper beurre blanc, rice pilaf, and broccolini. **25.95**

Parmesan Encrusted Lemon Sole

George's Bank sole served with garlic mashed potatoes, roasted seasonal vegetables and a lemon caper butter sauce. **24.95**

Brew Pub Fish & Chips

Fat Tire beer battered scrod served with crispy "chips".
lunch **13.95** dinner **19.95**

Cashew Salmon*

Grilled teriyaki salmon filet served with rice, cashews, stir fried snow peas, mushrooms, and red peppers. **25.95**

FAVORITES

All entrees served with a side Stillwater salad, garden salad, bleu cheese coleslaw, or Caesar salad.

Signature Baby Back Ribs

Try them dry rubbed or BBQ glazed. **17.95** half / **28.95** full

Chicken Milanese

A summertime favorite! Pan-fried chicken breast topped with heirloom cherry tomatoes, arugula, and lemon vinaigrette. **22.95**

Short Rib Stroganoff

Fettuccine tossed with a creamy sour cream enriched sauce of braised short rib, caramelized onion, and roasted mushrooms. **19.95**

Pancetta & Boursin Stuffed Chicken

Roasted chicken, boursin cheese, crispy pancetta, corn-parmesan custard, and cherry-fig mustarda. **19.95**

Pan Fried Maryland Style Lump Blue Crab Cakes

Served with mashed potatoes, seasonal vegetables, and a creamy mustard sauce. **28.95**

Fettuccine St. Tropez

Sauteed chicken breast tossed with fresh garlic, herbs, fettuccine, and tomato cream sauce. **17.95**

Chicken Tenderloin Platter

Breaded and seasoned fresh chicken tenders served golden brown with sweet potato fries. **17.95**

Fettuccine Alfredo

Classic fettuccine alfredo. **15.95**

add Shrimp **5.95**

add Chicken **3.95**

add Salmon **4.95**

CREATE YOUR OWN

Choose one **17.95**, any two **28.95**, any three **37.95**

All entrees are served with your choice of a regular side, as well as a side Stillwater salad, garden salad, bleu cheese coleslaw, or Caesar salad.

Cajun Tenderloin Tips

½ Slab Signature Baby Back Ribs

Pan Fried Maryland Style Lump Blue Crab Cake

Cajun Grilled Shrimp Skewer

Gulf Coast Coconut Shrimp

Grilled Salmon*

Pan Seared Scallops*

Prime Rib Au Jus*

Chicken Tenderloins

SIDES

French Fries **3.95**

Bleu Cheese Coleslaw Vinaigrette **2.95**

Yukon Gold Mashed Potatoes **3.95**

Rice Pilaf **2.95**

Baked Potato **3.95**

Sweet Potato Fries **3.95**

Seasonal Vegetables **4.95**

PREMIUM SIDES

Loaded Baked Potato **5.95**

Asparagus **6.95**

Grilled Tomatoes with Parmesan & Balsamic **5.95**

Truffle Fries **4.95**

Baked Macaroni & Cheese **5.95**

Crispy Fried Brussels Sprouts **6.95**

18% suggested gratuity on parties of 8 or more.

If you feel that service did not warrant the suggested gratuity, please speak to our manager. If you feel that service exceeded this, feel free to tip more!

STEAKS & CHOPS

All entrees are served with your choice of a regular side, as well as a side Stillwater salad, garden salad, bleu cheese coleslaw, or Caesar salad.

Rare — very red, cool center

Medium Rare — red, warm center

Medium — pink center

Medium Well — slightly pink center

Well Done — cooked throughout, no pink

Prime Rib*

Slow roasted USDA Choice prime rib served with au jus.

10oz. — **24.95**

14oz. — **29.95**

New York Strip Steak*

12oz. USDA Choice. **29.95**

Rib-Eye Steak*

Hand cut. **29.95**

Cajun Tenderloin Tips

Tenderloin tip skewers marinated in our signature sauce. **28.95**

Center Cut Filet*

8oz. USDA Choice, our most tender cut! **37.95**

Stillwater Sirloin*

lightly seasoned 10oz. center cut sirloin. **23.95**

Pork Chops

Rosemary and black pepper marinated twin center-cut, 10oz. bone-in chops served with roasted apples, sauteed onions, and a balsamic syrup drizzle. **23.95**

Add to your entree:

Broiled Lobster Tail **17.95**

Cajun Grilled Shrimp **8.95**

Seared Scallops **12.95**

Sauteed Mushrooms or Onions **2.95**

DESSERT

Hummingbird Cake

House made banana and pineapple layer cake with pecans and cream cheese frosting. **6.95**

Crème Brûlée

Topped with fresh seasonal fruit. **8.95**

Chocolate Chip Cookie Sundae

Skillet cooked warm chocolate chip cookie with vanilla ice cream and caramel sauce. **6.95**

The Gusher

A chocolate frosted brownie and French vanilla ice cream topped with rich hot fudge and whipped cream. Enough to share. **9.95**

NY Style Cheesecake

Served with raspberry sauce. **6.95**

Join us on your birthday and receive a free Birthday Meal Deal!

We offer an extraordinary birthday gift as our way of saying thank you for choosing us. Join us on your birthday and receive a free birthday meal deal.*



*Birthday Meal Deal is offered on the actual day of your birthday with valid identification – driver's license for adults and birth certificate for children. Not valid with any other promotion, offer or discount.

To-Go Orders: (517) 349-5039

Jeremiah Lynch, General Manager Christian Lau, Chef

*Ask your server about 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. Please alert your server if you have any food allergies. Ask about gluten-free menu options. All menu items and pricing on our menu are subject to change, without notice based on availability and market price.

At times when the quality of a given product does not meet our standards, items on this menu will not be served.