



Sugar Bush

RESTAURANT

APPETIZERS

CHEESE STICKS \$9

Five house wrapped wonton garlic and herb mozzarella cheese sticks, served with an Italian red sauce or ranch

CHICKEN TENDERLOINS \$10

Four house hand breaded chicken tenderloins served with a choice of sauce

PARMESAN TRUFFLE FRIES \$7

Golden fries with Parmesan cheese, white truffle oil Served with pesto aioli

CRAB DIP \$10

Hot bubbly crab dip served with house-fried tortilla chips

DEEP FRIED RANCH \$10

Served with garlic chili ranch or traditional ranch

CAJUN FIRECRACKERS \$12.50

Three house wrapped wonton blackened fire roasted chicken thighs, crushed red pepper flakes and spinach. Cut on the bias and served with Cajun aioli

BREAD STICKS \$7.50

Three garlic and herb bread sticks served with an Italian & three cheese sauce

GYRO DIP \$10

Cream cheese, diced tomato, cucumber, dill, red pepper. Served with toasted pita bites

SUGAR BUSH TRIO SAMPLER PLATTER \$13.50

Your choice of any three appetizers

SOUP & SALADS

SOUP OF THE DAY

Cup - \$4 Bowl - \$6 Quart To Go - \$13

SIDE SALAD \$5.75

Romaine lettuce, cucumber, sliced red onion, croutons and grape tomatoes
Choice of dressing – French, Italian, blue cheese, ranch, Thousand Island, caesar, and poppy seed

ENTRÉE SALADS

All entrée salads are served with a garlic herb bread stick and dressing on the side.
Add chicken \$6 or shrimp \$7 or 6oz sirloin \$9 to any salad

ARUGULA \$12

Fresh baby arugula with sliced red apple, raisins, pecans and shaved Parmesan cheese with choice of dressing

COBB \$13

Spinach and chopped romaine, diced ham, bacon, shredded cheese blend, sliced grape tomatoes, sliced egg, pickled red onion and sliced avocado with choice of dressing

CAESAR \$10

Chopped romaine, Parmesan cheese, croutons and Caesar dressing

BURGERS & SANDWICHES

All burgers and sandwiches served with French fries
Substitute a cup of soup, side salad or mac and cheese for \$3.75

HAMBURGER \$13

1/3# blend of smoked brisket, chuck and short rib patty cooked to your liking and served on a toasted brioche bun

ADD TOPPINGS

Cheese - \$1.25 – American, mild cheddar, or Swiss

Bacon - \$2.50

Deluxe - \$1.50 – lettuce, tomato, pickle and red onion

Avocado - \$2.75

Sauteed mushrooms - \$1.25

Sauteed onions - \$1.25

Vegetables (lettuce, raw onion, pickles or tomato) - 75¢ each

PATTYMELT \$17

1/3# blend of smoked brisket, chuck and short rib patty cooked to your liking and served on marble rye bread with Swiss and American cheese and grilled onions

REUBEN \$15

Thin sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on marble rye

BOLOGNA \$11.50

Thick cut grilled bologna on toasted rosemary focaccia bread with Swiss cheese and arugula tossed in a honey mustard aioli

CHICKEN BACON JAM DELUXE \$13

Fried chicken breast with bacon jam cream cheese spread, topped with lettuce, tomato and red onion served on a toasted black and white sesame seed bun

PHILLY CHEESE STEAK PANINI \$16.50

Thinly sliced fire braised flank steak, vegetable mix, shredded cheese blend and a three-cheese sauce

CHICKEN BACON RANCH PANINI \$15.50

Sauteed sous vide chicken breast, bacon, mild cheddar cheese and ranch dressing

BRISKET SANDWICH \$18.50

Piled high sliced smoked brisket served on a toasted pretzel bun topped with honey bourbon BBQ sauce and apple vinaigrette coleslaw

HOT BEEF \$15

Slow cooked beef pot roast served open faced on toasted bread with a rich beef gravy and redskin mashed potatoes

Additional charge of \$5 for split plates.

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.



Sugar Bush

RESTAURANT

PASTA

SERVED 11AM - CLOSE

All pasta dishes are served with a garlic herb bread stick

MAC AND CHEESE \$9

House made with cavatappi pasta and an ooey gooey, melted cheese blend

Add Loaded - bacon, French fried onion and green onion \$4

Add chicken \$6 or shrimp \$7 or brisket \$10

ALFREDO \$9.50

Fettuccini noodles tossed with our creamy house made Alfredo sauce

Add Cajun - spice it up with Cajun seasoning and fresh veggie mix \$4

Add chicken \$6 Add shrimp \$7

PENNE WITH RED SAUCE \$9

Penne pasta tossed in an Italian red sauce, finished with shaved Parmesan cheese

Add chicken \$6 Add shrimp \$7

Add Italian sausage \$5.50 Add fresh veggie mix \$3

DESSERTS

NEW YORK STYLE CHEESECAKE \$5.75

ADD SAUCE \$1.25

Dutch chocolate, sea salt caramel OR strawberry sauce

ADD TURTLE \$2.50

ICE CREAM SUNDAE \$5.50

Double scoop of vanilla ice cream with your choice of toppings - chocolate, caramel or turtle and finished with whipped topping and a cherry

***Ask your server for our Dessert Features**

BEVERAGES

COFFEE & HOT TEA \$2.25*

Green or black

MILK \$3

White or chocolate

HOT COCOA \$2.50

JUICE \$3

Apple, orange juice or cranberry

FOUNTAIN DRINKS \$2.50*

Unsweetened iced tea, raspberry iced tea, lemonade
Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper,
Mello Yello, Fanta Orange, Barq's Root Beer

* Denotes free refill

DINNER ENTREES

SERVED 3PM TO CLOSE

Served with your choice of side and either a cup of soup or side salad

SIDE CHOICES

Fresh chef vegetable, baked potato, French fries, mac and cheese or redskin garlic butter Parmesan mashed potatoes
EXTRA SIDES - \$4.50 each

LAND

SMOTHERED CHICKEN \$20

Two sauteed chicken breasts smothered with sauteed vegetable mix, mushrooms and shredded cheese blend

SLICED BRISKET PLATE \$25

1/2 lb. of smoked brisket served with an apple vinaigrette coleslaw and honey bourbon BBQ on the side

NEW YORK STRIP \$35

12oz strip steak cooked to your liking.

Add three shrimp, beer battered or scampi + \$6.50

Grilled onions + \$2

Grilled Mushrooms + \$2

LOADED WHISKEY MARINATED

SIRLOIN STRIP \$28

10 oz. dry-aged, whiskey marinated sirloin cooked to your liking and topped with sauteed onions and mushrooms

Add three shrimp, beer battered or scampi + \$6.50

SEA

MAPLE GLAZED SALMON \$25

Lightly seasoned and grilled, finished with a Michigan maple glaze

SHRIMP SCAMPI \$23

Eight jumbo white shrimp sauteed in a rich and creamy garlic white wine sauce

BEER BATTERED SHRIMP \$23

Eight jumbo white shrimp, beer battered and fried to golden perfection

Additional charge of \$5 for split plates.

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