

homemade soups

SOUP OF THE DAY cup 4.99 | bowl 5.99

CLASSIC FRENCH ONION crock 6.99

salads

add grilled chicken 3.99 | grilled salmon* 5.99

BACON & BLUE [gf]

locally grown great lakes growers lettuce, crispy bacon, grated cauliflower, toasted almond, crumbled blue cheese, red onion, dried cherry, white french dressing
side 7.99 | entrée 12.99

BUFFALO CHICKEN

locally grown great lakes growers lettuce, fried chicken, tomato, celery, cucumber, bell pepper, blue cheese, ranch dressing 13.99



THE MACKENZIE [gf]

locally grown great lakes growers lettuce, mackenzie creamery goat cheese, red onion, berries, candied walnut, blush dressing
side 7.99 | entrée 12.99

ROASTED BEET [gf]

mackenzie creamery goat cheese, toasted almond, pea shoot, honey-lime vinaigrette
side 7.99

CLASSIC CAESAR

romaine, aged asiago, crouton, lemon
side 7.99 | entrée 12.99

WEDGE [gf]

iceberg, tomato, red onion, egg, bacon, blue cheese dressing 10.99

WELSHFIELD CHOPPED [gf]

romaine, blue cheese, bell pepper, cucumber, tomato, egg, bacon, red onion, oregano vinaigrette
side 7.99 | entrée 12.99

sandwiches

CHICKEN SALAD

honey-wheat, baby greens, kettle chips, pickle 10.99

BLT

croissant, romaine, tomato, bacon, honey aioli, kettle chips, pickle 12.99

TURKEY MELT

texas toast, havarti, bacon, tomato, basil aioli, kettle chips, pickle 12.99



SOUTHERN FRIED CHICKEN

brioche bun, bread & butter pickle, mayo, kettle chips 11.99

C.A.B.* CHEESEBURGER*

brioche bun, cheese, lettuce, tomato, pickle, french fries 13.99



BEER-BATTERED WALLEYE

portuguese roll, leaf lettuce, tomato, zesty tartar, kettle chips, pickle 14.99

BURGER ADDITIONS

bacon 1.29 | sautéed mushroom .79 | sautéed onion .79 | fried egg* .99

lunch trio

choose one from each category 13.99

HOMEMADE SOUP

soup of the day
french onion...add \$1

HALF SANDWICH

deli half of the day
grilled half of the day

FRESH SALAD

chopped salad | caesar salad
fresh fruit

luncheons

GRILLED CHICKEN ALFREDO

cavatappi, parmesan, garlic, toasted panko crumb 12.99



CHICKEN PICCATA

caper, red onion, chardonnay, lemon, butter, asparagus, ancient grains 12.99



BLACKENED SALMON* [gf]

crispy brussels sprout, balsamic red onion, spanish peanut, teardrop pepper, bourbon-maple glaze 15.99



PORK LOIN SCHNITZEL

asparagus, hand-mashed potato, lemon hollandaise 12.99

CHICKEN PARMESAN

spaghetti, basil, aged asiago, mozzarella, san marzano sauce 11.99



C.A.B.* POT ROAST

heirloom carrot, hand-mashed potato, big red reduction 14.99

WELSHFIELD RAREBIT

texas toast, lobster, asparagus, smoked gouda cream 16.99

SEARED BEEF LIVER*

onion, brussels sprout, bacon, hand-mashed potato 11.49

LAKE PERCH

panko-crusted, zesty tartar, lemon, house-made slaw, french fries 13.99



C.A.B.* BEEF & WILD MUSHROOM STROGANOFF

pappardelle, wild mushroom, thyme, melted onion, sour cream 13.99

CHICKEN POT PIE

garden vegetable, fresh herb, puff pastry, classic caesar or welshfield chopped salad 12.99

TURKEY BREAST

texas toast, hand-mashed potato, cranberry preserve, brown gravy 12.99



Welshfield Favorite

Amber Schuetzman, Chef

[gf] = gluten-free | *Certified Angus Beef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.