the duck blind grille

989 | 732 | 5181
696 M-32 East
Gaylord, Michigan
www.OtsegoClub.com

~ Entrées ~

St. Louis Style Ribs | served alongside a twice baked potato and house made coleslaw with sweet heat BBQ sauce — 20 half rack/ 28 full rack

Top Sirloin Steak* | 12 ounce top sirloin steak, steakhouse mushroom caps, sour cream whipped potatoes, sautéed green beans and roasted shallot demi-glace — 26

Herb Roasted Half Chicken | Roasted herbed potatoes, steamed broccoli and roasted chicken jus — 18

Pan Seared Crusted Walleye | atop Caribbean rice with Chef's blend of vegetables and remoulade — 23

Cedar Planked Salmon* | sauced with a citrus bourbon glaze, three potato hash and Chef's blend of vegetables — 25

Grilled Ribeye* | 14 ounce grilled ribeye served with twice baked potato, grilled asparagus and port reduction — 31

Vegetable Strudel | tender vegetables wrapped in puff pastry on top of wild rice, sauced with a Boursin tomato cream — 17

Pot Roast Poutine | tender pot roast pulled and tossed with fresh cut truffle fries, fresh Wisconsin cheese curds and smothered in poutine style gravy — 22

Shrimp Angel Hair | pan seared jumbo shrimp tossed with fresh garlic, asparagus, and assorted summer squash simmered in a basil buerre blanc — 22

~ Sandwiches ~

All Sandwiches served with Otsego Club Chips

Duck Blind Burger* | Half pound Angus beef served on a Kaiser roll — 11

- Add Cheese — 1
- Add Bacon — 2
- Add Flavored Mayonnaise - Chipotle, Pesto or Herb — 1
- Substitute Pretzel or Brioche Bun — 1.50
- Choice of a BBQ or Black and Bleu or Bacon, Egg and Cheese Burger — 3

Farmers Market Veggie Burger | black beans and corn mixed with rice and chickpeas with avocado aioli — 10

Salmon Burger | grilled salmon burger served on a pretzel roll, with chipotle mayonnaise, lettuce, onion and tomato — 15

Smoked Chicken | grilled smoked chicken breast served on a brioche bun, with avocado spread, smoked Gouda, lettuce, tomato and onion — 11

All sandwiches are accompanied with chips

- Substitute chips with coleslaw — 1
- Substitute chips with french fries or a side of fresh fruit — 3
- Substitute chips with onion rings — 4

~ Salads ~

Asian Chopped | a mixture of shredded cabbage and romaine lettuce, tossed with red peppers, scallions, tomato, mandarin oranges, chow mein noodles, and sliced almonds, with a sweet soy vinaigrette — 8

Strawberry Apple "Cobb" | romaine lettuce topped with sliced strawberries, julienne apples, red onion, Gorgonzola cheese, grape tomatoes and diced bacon with a lemon poppy dressing — 9

Otsego Classic Caesar | fresh romaine tossed with traditional Caesar dressing, garlic croûtons and Parmesan cheese — 7

Market Fresh Salad | crispy mixed greens with cherry tomatoes, cucumbers, red onion, carrot ribbons, and croûtons with choice of dressing — 6

~ Starters ~

Asian Calamari
lightly breaded and flash fried, tossed with sweet Thai chili sauce and wasabi mayonnaise — 9

Beer Bacon Cheese Fondue
with garlic crostini — 9

Quinoa Black Bean Cakes
with frisée and poblano citrus vinaigrette — 9

Atomic Mac & Cheese
spicy fried mac and cheese with bleu cheese dressing and Sriracha glaze — 8

Coconut Shrimp
flash fried coconut crusted shrimp with an apricot dipping sauce — 10

~ Soup ~

Soup du Jour
prepared daily with the freshest ingredients
3 / 5

~ Salad Dressings ~ & Add-Ons

Our house dressings include:

Caesar
Ranch
French
House
Bleu Cheese
Oil and Vinegar
Balsamic Vinaigrette
Sweet Soy
Lemon Poppy

Grilled Chicken Breast — 5
Grilled Salmon — 9
Jumbo Shrimp — 9

*May be cooked to order. The consumption of raw or undercooked meats, seafood, and poultry may increase the risk of food-borne illness. Deep-fried items may contain trace allergens. Please tell your server of any known food allergies. Parties of eight or more guests and all split checks are subject to a twenty percent gratuity charge.

5-15-2014

696 M-32 East • Gaylord, Michigan
www.otsegoclub.com
989-732-5181

5-16-2014

Pro Grille Menu

THE Classic

THE Tribute

Off The Grille
Served with chips & a pickle

Country Club Burger $9.50
8 oz. Angus burger grilled and served on a Kaiser roll

All Beef Hotdog $5.50
Quarter pound all beef frank grilled and served in a bun

Bratwurst $5.50
Traditional link style grilled bratwurst served in a bun

Sweet Caroline Pork $8.00
Tender shredded pulled pork with Carolina BBQ and coleslaw on a brioche bun

Paninis
Served with chips & a pickle

Hogie's Reuben $8.50
Corned beef, Swiss cheese, 1000 Island dressing, and sauerkraut on marbled rye.

Turkey Rachel $8.50
Shaved turkey with coleslaw and smoked cheddar

Portabella Caprese $8.50
Roasted portabella cap with red peppers, caramelized onion, fresh mozzarella, and basil topped with a smoked tomato coulis

Wraps & Sandwiches
2-3 Choices will be available daily

Chicken or Tuna Salad Croissant	$6.50
Chicken Caesar Wrap	$6.50
Turkey and Cheddar	$6.50
Smokehouse	$6.50
Roast Beef and Horseradish	$6.50
Muffaletta	$6.50
Egg Salad	$6.50

Lunch Salads

Woods Salad $7.00
Crispy romaine and fresh field greens mixed with candied walnuts, dried cherries, shaved red onion and bleu cheese served with a raspberry vinaigrette

Caesar Salad $6.00
Romaine lettuce, shredded Parmesan cheese, garlic herb croûtons and creamy Caesar dressing

House Salad $6.00
Mixed greens, grape tomatoes, shaved red onion, cucumber, carrot ribbons and garlic croûtons with choice of dressing

Chef Salad $7.50
Chopped romaine, julienne turkey and ham, hard boiled egg, carrots, cucumber, tomato and cheddar cheese with choice of dressing

Sides

Potato Salad	$2.00
Coleslaw	$2.00
Tabbouleh	$2.00
Mac and Cheese Salad	$2.00
Broccoli Raisin Salad	$2.00
Fruit Cup	$4.00
Parfait	$4.00
Whole Fruit	$1.50

Chips, Candy, Drinks

Chips	$1.50
Pretzel	$1.50
Candy Bar	$2.00
Combo's	$2.00
Bottled Water	$2.00
Coffee	$2.00
Pure Leaf Iced Tea	$3.00
Pop	$2.50
Rockstar	$3.25
Gatorade	$3.00
Bag of Ice	$2.00

Alcoholic Drinks

Canned Beer, Single	$3.25
Canned Beer, 6-Pack	$17.00
Draft Beer	$2.00
Mike's Hard Lemonade	$4.00

*All orders subject to 6% sales tax. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition. ~Michigan Department of Agriculture

Headwaters Coffee

Breakfast Menu

Fresh Fruit Cups	$4.00
Hand Held Whole Fruit	$1.50
Individual Housemade Oatmeal Packets	$5.00
Otsego Breakfast Plate Eggs, French Toast, Hash Browns, Bacon, and Sausage	$8.00
Monster Muffin	$4.00
Cinnamon Roll	$4.00
Scone	$3.00
Fruit & Yogurt Parfait	$4.00
Bagel	$2.50
Cereal with Milk	$3.00

All baked goods made in house.

Wine Menu

SPARKLING

1001	CHAMPAGNE, HEIDSIECK MONOPOLE BRUT, NV, "BLUE TOP", ÉPERNAY FR	60
1004	CHAMPAGNE, VEUVE CLICQUOT "YELLOW LABEL", REIMS, FR	86
1005	PROSECCO, MIONETTO BRUT, TREVISO IT *SPLIT*	9/9
1006	SPARKLING, L. MAWBY "BLANC DE BLANC", NV, LEELANAU PENINSULA MI *HALF BOTTLE*	20

WHITES FROM AROUND THE WORLD

2000	CHARDONNAY, DOMAINE LAFAGE "NOVELLUM", LANGUEDOC FR 2012	9/36
2001	CHARDONNAY, CHATEAU FONTAINE, LEELANAU PENINSULA, MI 2012	36
2002	CHARDONNAY, CHAMISAL VINEYARDS "STAINLESS", CENTRAL COAST CA 2012	44
2003	CHARDONNAY, FREEMARK ABBEY, NAPA VALLEY CA 2011	51
2004	CHARDONNAY, CLOS DU VAL, NAPA VALLEY CA 2010	51
2005	CHARDONNAY, SONOMA CUTRER, "RUSSIAN RIVER RANCHES", SONOMA CA 2012	14/56
2006	CHARDONNAY, PINE RIDGE, "DIJON CLONES", CARNEROS CA 2010	62
2007	CHARDONNAY, TREFETHEN, NAPA VALLEY CA 2010	64
2008	CHARDONNAY, JEAN-PAUL DROIN CHABLIS "VAILLONS", CHABLIS FR 2011	50
2012	CHENIN BLANC, CHÂTEAU DE MONTFORT VOUVRAY, LOIRE FR 2010	42
2013	GRÜNER VELTLINER, WEINGUT LOIMER "LOIS", KAMPTAL, NIEDERÖSTERREICH AU 2011	34
2014	MUSCADET, CHÂTEAU L'OISELINIÈRE, SÈVRE-ET-MAINE FR 2009	27
2015	PINOT GRIGIO, GOOD HARBOR "TROUT", LEELANAU PENINSULA, MI 2011	30
2016	PINOT GRIGIO, KRIS, ALTO ADIGE IT 2012	9/36
2018	PINOT GRIS, TRIMBACH "RÉSERVE", ALSACE FR 2007	59
2020	RIESLING, PENINSULA CELLARS "LATE HARVEST", OLD MISSION PENINSULA MI 2012	36
2023	ROUSANNE BLEND, TABLAS CREEK "ESPRIT BLANC", PASO ROBLES, CA 2010	74
2026	SAUVIGNON BLANC, ST SUPERY, NAPA VALLEY CA 2012	40
2027	SAUVIGNON BLANC, DELAPORTE SANCERRE, LOIRE FR 2012	59

REDS OF NORTH AMERICA

3001	CABERNET BLEND, BLACKBIRD VINEYARDS "ARISE", NAPA VALLEY CA 2011	83
3003	CABERNET BLEND, JUSTIN "ISOSCELES", PASO ROBLES, CA 2010	110
3004	CABERNET SAUVIGNON, ARTESA "ELEMENTS", NAPA/SONOMA CA 2011	10/40
3005	CABERNET SAUVIGNON, STUHLMULLER, "ALEXANDER VALLEY", SONOMA CA 2010	14/56
3006	CABERNET SAUVIGNON, OBERON, NAPA VALLEY, CA 2011	52
3007	CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA 2010	64
3008	CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY CA 2010	66
3013	CABERNET SAUVIGNON, TERRA VALENTINE "SPRING MOUNTAIN", NAPA VALLEY CA 2010	84
3016	CABERNET SAUVIGNON, TREFETHEN, NAPA VALLEY CA 2010	93
3017	CABERNET SAUVIGNON, CADE "NAPA CUVEE", NAPA VALLEY CA 2010	95
3019	CABERNET SAUVIGNON, FISHER VYDS "COACH INSIGNIA", NAPA VALLEY CA 2009	130
3020	CABERNET SAUVIGNON, NICKEL & NICKEL "ROCK CAIRN", NAPA VALLEY CA 2010	139
3021	MERLOT BLEND, BLACK STAR FARMS "LEORIE", LEENANAU PENINSULA MI 2010	63
3023	MERLOT, PIETRA SANTA, CIENEGA VALLEY CA 2009	10/40
3025	MERLOT, ROMBAUER, CARNEROS CA 2009	66
3027	PINOT NOIR, BEARBOAT, RUSSIAN RIVER, SONOMA CA 2009	10/40
3029	PINOT NOIR, SIDURI "WILLAMETTE", WILLAMETTE VALLEY OR 2011	44
3031	PINOT NOIR, ADELSHEIM, WILLAMETTE VALLEY OR 2011	58
3033	PINOT NOIR, ARCHERY SUMMIT "PREMIER CUVEE", WILLAMETTE VALLEY OR 2010	75
3038	SYRAH, NOVY "GARY'S VINEYARD", CENTRAL COAST CA 2010	63
3040	ZINFANDEL, KLINKER BRICK "OLD VINE", LODI CA 2010	41

REDS FROM AROUND THE WORLD

4002	CABERNET BLEND, LE SERRE NUOVE D'ELL ORNELLAIA, BOLGHERI, TUSCANY IT 2010	97
4003	CABERNET BLEND, ORMES DE PEZ, ST. ESTÈPHE, BORDEAUX FR 2009	99
4005	GRENACHE, EVODIA, CALATAYUD ESP 2012	30
4007	GRENACHE/SYRAH BLEND, PAUL JABOULET, "PARALLEL 45", CÔTES DU RHONE FR 2009	10/40
4008	GRENACHE/SYRAH BLEND, CHÂTEAU PESQUIÉ "LES TERRASSES", VENTOUX FR 2012	48
4009	GRENACHE/SYRAH BLEND, CLOS DE L'ORATOIRE, CHÂTEAUNEUF DU PAPE FR 2009	84
4014	MALBEC, SALENTEIN, MENDOZA ARG 2010	51
4016	MERLOT, SANTA EMA RESERVA, MAIPO VALLEY, CL 2010	33
4020	PINOT NOIR, V. GIRARDIN VOLNAY "VIEILLE VIGNES", BURGUNDY FR 2011	89
4021	PINOT NOIR, FAIVELEY POMMARD "LES RUGIENS" 1ER CRU, BURGUNDY FR 2010	144
4022	SANGIOVESE BLEND, VITIANO ROSSO, UMBRIA IT 2011	30
4023	SANGIOVESE, FRESCOBALDI "NIPOZZANO RISERVA" CHIANTI RUFINA, TUSCANY IT 2009	55
4025	SHIRAZ, ROBERT OATLEY, MCLAREN VALE AUS 2010	40
4027	TEMPRANILLO, ARTADI VIÑAS DE GAIN, RIOJA ESP 2010	65
4028	TEMPRANILLO, BODEGAS AALTO "AALTO", RIBERA DEL DUERO ESP 2009	84
4029	GRENACHE/CARIGNAN BLEND, NIT DE NIN "NIT DE NIN", PRIORAT, ESP 2010	118

DESSERT / PORT / SCOTCH

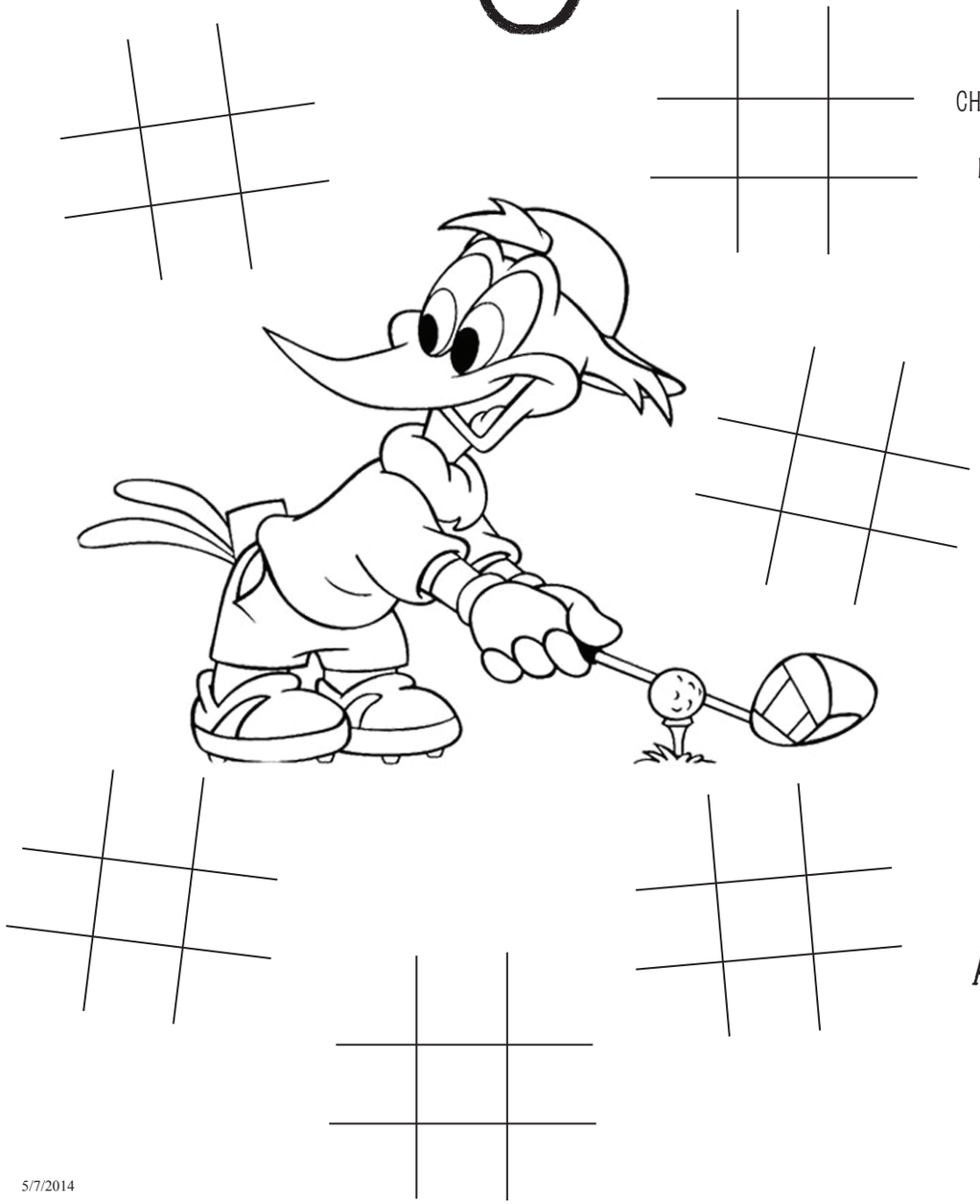
5000	ICEWINE "VIDAL BLANC", TOMASELLO VIDAL BLANC	48
5001	MOSCATO, STELLA, UMBRIA IT 2011	8/36
5002	BLACK MUSCAT "ELYSIUM", CA	44
5003	PORT, WARRE'S 10 YEAR TAWNY "OTIMA", POR	16
5004	PORT, WARRE'S RESERVE "WARRIOR", POR	8

OTSEGO
Club & Resort

All orders subject to 6% sales tax. 20% Service Charge will automatically be applied

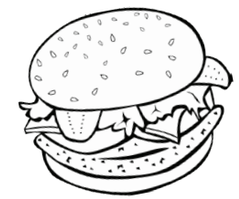
5-23-2014

otsego club kid's menu



entrees include the following:
children's beverage and your choice of
french fries, small side salad,
broccoli, apple sauce or fresh fruit

spaghetti & meatballs
$5.50



chicken strips
$6.50

cheese burger
$6.50

mini corn dogs
$4.50

mac n cheese
$4.50

kid's pepperoni pizza
$5.50

kid's cheese pizza
$5.50

children's beverage choices

pepsi soda products
kiddie cocktail
milk (no refills on milk)

kid's sundae

choice of caramel, chocolate sprinkles
and/or whipped cream $4.00

P	O	T	S	E	G	O	C	D	P	V	G	F	W	E
Y	A	V	S	B	L	T	I	R	L	U	O	O	T	U
E	Z	C	F	T	O	O	S	I	H	R	T	U	L	A
G	P	L	I	V	N	B	S	V	E	W	B	T	O	F
O	E	P	I	D	I	Y	A	E	S	I	X	G	E	V
B	V	D	L	R	N	X	L	R	R	A	Y	E	I	R
U	T	Z	D	P	D	A	C	T	Z	S	U	Z	R	O
W	O	I	T	Y	W	I	H	M	V	F	U	E	O	D
O	E	C	F	J	B	J	N	E	A	G	L	E	N	J
B	O	G	U	Q	M	W	J	E	I	R	T	F	K	U
P	A	R	T	D	N	A	S	O	E	Q	W	N	L	C
A	I	D	R	Q	R	X	M	D	T	R	C	P	C	L
S	B	B	Q	G	X	O	B	E	E	T	G	J	N	I
A	V	G	X	G	P	T	K	B	O	A	K	B	V	O
V	R	G	S	J	L	F	D	O	T	T	M	X	P	V

BIRDIE	FORE	PUTTER
BOGEY	GOLF	SANDTRAP
CLASSIC	GREEN	TEEBOX
DIVOT	HANDICAP	TRIBUTE
DRIVER	IRON	
EAGLE	OTSEGO	

5/7/2014