

All entrées include soup or salad and bread.

Main Attractions

🎵 LAKE SUPERIOR WHITEFISH

Fresh from Thill's, prepared the way you like it!
Upfront Seasoned, Blackened or
Dusseldorf Mustard Panko Crusted. [17.95]

PORK TENDERLOIN

A 6-ounce pan-seared pork tenderloin served with
a white wine and apple Beurre Blanc. [14.95]

PORTOBELLO MUSHROOM STRUDEL

A blend of cheeses, onions, and portobello mushrooms
wrapped in phyllo pastry lightly drizzled with toasted
sesame seed oil and baked until golden brown. [14.95]

CHICKEN WELLINGTON

A boneless chicken breast filled with a portobello
mushroom duxelles baked in pastry and accompanied
by a fresh Béarnaise sauce. [17.95]

SHISH KABOBS

These hearty skewers are prepared with Certified Angus
Beef® tips, zucchini, red onion, red and green peppers,
and portobello mushrooms then grilled to order. [13.95]

UPFRONT SALMON

Our fresh salmon is pan seared and served over
sautéed spinach and artichoke hearts in a white wine
butter sauce. We top it off with a pair of large tiger
shrimp in a Parmesan cheese tuile. [19.95]



For your dining pleasure, our steaks are
the 100% Certified Angus Beef® brand,
the tastiest, juiciest beef available.

FILET MIGNON

A 7-ounce Certified Angus Beef® tenderloin
charbroiled the way you prefer and finished with
a bourbon demi-glacé. [21.95]

MANHATTAN CUT STRIP

A 10-ounce Manhattan Cut Certified Angus Beef®
strip steak is charbroiled the way you prefer. [18.95]

BLACKENED SALMON

Our fresh salmon is dredged in our own Cajun
seasoning, pan seared and served encrusted
with blue cheese. [18.95]

🎵 COCONUT SHRIMP

This signature dish starts with butterflied tiger shrimp
dredged in a coconut rum batter and snowflake
coconut. Our own Raspberry Zinger sauce, with its
"little bit of kick", provides the perfect flavor balance.
[18.95] *Want a side of Coco Shrimp instead? Ask your
server for details.*

The above entrées include your choice of two sides.

Sides

Natural Cut French Fries • Onion Rings • Terra® Chips • Hand-Cut Tortilla Chips • Steamed Broccoli
Grilled Asparagus • Carolina Coleslaw

(available after 4pm): Roasted Garlic Mashed Potatoes • Rice Pilaf

PASTA FLORENTINE

Sautéed baby spinach, roma tomatoes, red onions and a trio of olives are tossed with
Michigan-made fresh garlic parsley linguine and olive oil. Sprinkled with feta cheese. [14.95]

🎵 BLACKENED CHICKEN PASTA

A spicy dish made with sautéed portobellos, onions, and roasted peppers tossed in a Bass® beer
and cheese sauce. Accompanied with fire roasted tomatoes and bowtie pasta, served with a
thinly sliced blackened chicken breast. [16.95]

CHICKEN FLORENTINE

Thinly sliced char-grilled chicken breast tossed with spinach, fresh Alfredo sauce,
and served over penne pasta. [16.95]

MUSHROOM RAVIOLI

A hearty portobello mushroom ravioli dressed with our own caramelized onion
and Pesto Alfredo sauce. [16.95]

RUSTIC LINGUINE AND MEATBALLS

We start with our fresh Marinara sauce and handmade Italian spiced meatballs, serve them over
Michigan-made fresh garlic parsley linguine, and finish it all with freshly shredded Asiago cheese. [16.95]

The above pastas are served with a side of garlic toast.

🎵 Indicates an Upfront house specialty.

[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.]