

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 Tim's creative inspirations.



503 W. Grand River Ave.
Brighton, MI 48116
(810) 225-2060

Reservations: 888-456-3463

STARTERS

Crispy Fried Brussels Sprouts

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

Chicken & Pecan Stuffed Mushrooms

Served with chipotle aioli. **7.95**

Hot Spinach & Artichoke Cheese Dip

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

Perch Fingers

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

Pan Seared Ahi Tuna*

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

Shrimp Cocktail

5 large shrimp served with our house-made cocktail sauce and fresh lemon. **14.95**

Coconut Shrimp

Served with piña-colada sauce. **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**

Double Cheddar Tuna Melt "C"

Albacore tuna salad with white & golden cheddar, and tomato on grilled sourdough. **10.95**

Spice Rubbed Fish Tacos "C"

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

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**

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. Try adding Shrimp \$5.95, Salmon \$4.95, Chicken \$3.95, or Steak \$5.95 to any of the below salads!

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**

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**

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"

Spring mix, 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 LUNCHESES

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 1/2 sandwiches —13.95

A cup of soup with any of the marked 1/2 salads —13.95

Choice of any of the marked 1/2 salads and 1/2 sandwiches —15.95

FRESH FISH

Enjoy any of our fresh fish prepared simply grilled, blackened, broiled or fried. Please ask your server for Chef Tim's recommended cooking style.

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

Salmon* — 13.95 / 23.95

Whitefish — 12.95 / 22.95

Swordfish — 25.95

Cod — 14.95 / 24.95

Crab Stuffed Salmon

Fresh salmon filet filled with Chef Tim'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". **18.95**

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 Stillwater side salad, garden salad, bleu cheese coleslaw, or Caesar salad.

Sauteed Pecan Encrusted Chicken

Served with roasted seasonal vegetables, garlic mashed potatoes, and a honey-whole grain mustard sauce. **19.95**

Fettuccine St. Tropez

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

Steak Tip Florentine

Cajun tenderloin tips with tomatoes, fresh spinach, rigatoni, and bleu cheese alfredo sauce. **25.95**

Signature Baby Back Ribs

Try them dry rubbed or BBQ glazed. Served with fries. **19.95 half / 26.95 full**

Pancetta & Boursin Stuffed Chicken

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



Short Rib Stroganoff

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

Pan Fried Maryland Style Lump Blue Crab Cakes

Served with mustard sauce. **27.95**

Chicken Tenderloin Platter

Breaded and seasoned fresh chicken tenders served golden brown with sweet potato fries. **16.95**

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 any regular side, as well as a Stillwater side 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**

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 **5.95**

Chipotle Mac n' Cheese **5.95**

Crispy Fried Brussels Sprouts **6.95**

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 food borne illness.

STEAKS & CHOPS

All entrees are served with your choice of any regular side, as well as a Stillwater side 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

Grilled Pork Tenderloin

Bursting with flavor, this maple-mustard rubbed pork tenderloin is grilled to perfection and served with braised red cabbage, roasted butternut squash, and a maple-bourbon chili sauce. **17.95**

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 served with cabernet demi-glace and crispy fried onion strings. **29.95**

Rib-Eye Steak*

Hand cut, served with cabernet demi-glace and crispy fried onion strings. **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! Served with cabernet demi-glace and crispy fried onion strings. **37.95**

Stillwater Sirloin*

lightly seasoned 10oz. center cut sirloin. **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

Michigan Bread Pudding

Warm bread pudding with caramelized apples, dried cherries, pecans and Michigan maple syrup, topped with a scoop of vanilla ice cream and a drizzle of caramel sauce. **7.95**

Hummingbird Cake

House-made banana and pineapple layer cake with pecans and cream cheese frosting. **5.95**

The Gusher

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

Creme Brulee

Vanilla bean Creme Brulee, with a turbinado sugar crust and fresh fruit garnish. **6.95**

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: (810) 225-2060

Angie Cane, General Manager Tim Nuckels, Chef

At times when the quality of a given product does not meet our standards, items on this menu will not be served. Please notify us of food allergies. All menu items and pricing on our menu are subject to change, without notice based on availability and market price. Not responsible for personal property.

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!