

9085 Big Lake Rd.

SHEPHERD'S HOLLOW

Clarkston, MI

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Cup 7 / Bowl 9

BUFFALO CHILI
aged white cheddar cheese
Cup 7 / Bowl 9

SANTE FE CHICKEN SALAD 17
blackened chicken, tomato, corn, black beans, bell
and jalapeño peppers, cucumbers, Monterey Jack
cheese, red onion, creamy chipotle and lime
dressing, crispy tortilla strips
Substitute Salmon 7

TRADITIONAL CAESAR SALAD 11
Add Chicken 8 or Add Salmon 12

SMALL PLATES

FRIED CALAMARI 18
tempura battered, remoulade

JUMBO SHRIMP COCKTAIL 17
cocktail sauce and remoulade

CHICKEN QUESADILLA 14
jack blend cheese, black bean and corn salsa,
pico de gallo, guacamole,
jalapeños, sour cream

BANG BANG CHICKEN 15
sweet tai chili and Sriracha mayo, sesame seeds,

SANDWICHES

**Served with house chips, caesar salad,
or cole slaw
hand cut French fries +2**

SHEPHERD'S PRIME BURGER 17
seared prime blend, LTO, pickle chips,
house burger sauce, toasted brioche bun
Add Cheese +1

CHICKEN PARMESAN SANDWICH 17
ricotta and mozzarella spread, arugula,
marinara sauce, provolone, toasted ciabatta

**OPEN FACED FLAT IRON STEAK
SANDWICH 18**
caramelized onions, wild mushrooms,
horseradish cream, bleu cheese, arugula,
toasted ciabatta

THE DIXIE POT ROAST SANDWICH 19
braised short ribs, gruyere cheese,
caramelized onion, roasted garlic and
scallion aioli, toasted ciabatta

SIDES

Hand Cut Fries 6
Caesar Salad 7
Cole Slaw 4
Garden Salad 6

ENTREES

LAKE PERCH DINNER 25
flash fried perch, arugula salad with
heirloom tomato, cucumber, olives, bell
peppers, parmesan, lemon caper beurre
blanc, remoulade

HALF ROASTED CHICKEN 26
roasted vegetables, potato hash, chicken jus

PAN SEARED SALMON 28
exotic rice pilaf, tomato relish, asparagus,
lemon and caper beurre blanc

6oz FILET MIGNON 44
whipped potatoes, asparagus, Maytag blue
cheese, zip sauce

**CARNE ASADA STEAK & RICE
BOWL 26**
brown and red Himalayan rice, black beans,
tomato, corn, jalapeno and bell peppers,
cotaji cheese, crispy tortilla strips, creamy
avocado and poblano dressing

PERCH TACOS 17
flash fried perch, shaved cabbage,
roasted jalapeño crema, pico de gallo,
house chips

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meat, fish, poultry or shellfish may increase your risk of food borne illness.

WINES BY THE GLASS

DRAFT BEER

Bud Light	5.75
Stella Artois	6.50
Labatt Blue	5.75
Bell's Light Hearted	6.75
Bell's Two-Hearted Ale	6.75
Bell's Seasonal	6.75
Founder's All Day IPA	6.50
New Belgium Fat Tire	6.50

COCKTAILS

Clarkston Cosmo Absolut Citron, Triple Sec, lime juice, cranberry juice	11
House Margarita Cazadores Blanco, Triple Sec, lime juice, simple syrup	11
Shepherds Hollow Old Fashioned Woodford Reserve Bourbon, simple syrup, orange bitters	14.50
Lemon Drop Martini Absolut Citron, lemon juice, simple syrup	11

<u>White:</u>	<u>5oz</u>	<u>8oz</u>	<u>btl</u>
Sauvignon Blanc, Yealand's, New Zealand	13	17.50	50
Rose', Joel Gott, Central Coast	13	17.50	54
Chardonnay, Josh Cellars, Napa, California	12	16.50	46
Pinot Grigio, Sassi, Friuli, Italy	12	16.50	48
Prosecco, 187 splits	11		
<u>Red:</u>			
Pinot Noir, Meiomí, Santa Barbera California	14	18.50	54
Cabernet Sauvignon, Bonanza, Napa California	12	16.50	46
Merlot, Red Diamond, Washington State	11	16.50	46
Red Blend, Seven Moons, California	11	15.50	46

BY THE BOTTLE ONLY

<u>White:</u>	
Chardonnay, Shafer Red Shoulder Ranch, Carneros, California	120
*Chardonnay, Sisters Unoaked by Donati, California	49
*Chardonnay, Landmark, "Overlook", Sonoma County, California	49
Riesling, Starling, Germany	46
Champagne, Moët & Chandon, France	105
<u>Red:</u>	
Cabernet Sauvignon, Hall, Napa Valley, California	95
* Cabernet Sauvignon, Unity by Fisher Vineyards, California	95
*Merlot, Robert Hall, California	48

A 22% Gratuity will be automatically added to parties of eight people or more.