

9085 Big Lake Rd.

# SHEPHERD'S HOLLOW

Clarkston, MI

## SOUPS & SALADS

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NEW ENGLAND CLAM CHOWDER  
Cup 7 / Bowl 9

BUFFALO CHILI  
aged white cheddar cheese  
Cup 7 / Bowl 9

SHEPHERD'S HOLLOW CHOP SALAD 17  
baby iceberg lettuce, marinated chicken breast,  
applewood smoked bacon, Maytag bleu cheese,  
grape tomato, chopped egg, snipped chives,  
house made buttermilk ranch  
Substitute Salmon 7

TRADITIONAL CAESAR SALAD 11  
Add Chicken 8 or Add Salmon 12

## SMALL PLATES

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FRIED CALAMARI 17  
tempura battered, remoulade

CAJUN JUMBO SHRIMP 22  
andouille sausage, creole cream sauce,  
creamy polenta, corn, scallions

ESCARGOT 16  
garlic herb butter, French baguette

CHICKEN QUESADILLA 14  
jack blend cheese, pico de gallo, guacamole,

## SANDWICHES

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

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SHEPHERD'S PRIME BURGER 16  
seared prime blend, LTO, pickle chips,  
house burger sauce, toasted brioche bun  
Add Cheese +1

PERCH TACOS 16  
flash fried perch, shaved cabbage,  
roasted jalapeno crema, pico de gallo

FRIED CHICKEN SANDWICH 16  
buttermilk chicken thighs, lettuce, tomato,  
pickle chips, cayenne and peppercorn aioli,  
toasted brioche bun

THE DIXIE POT ROAST SANDWICH 18  
braised short ribs, gruyere cheese,  
caramelized onion, roasted garlic and  
scallion aioli, toasted ciabatta

## SIDES

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

## ENTREES

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LAKE PERCH DINNER 24  
flash fried perch, arugula salad with  
heirloom tomato, cucumber, olives, bell  
peppers, parmesan, lemon caper beurre  
blanc, remoulade

PARMESAN CRUSTED  
CHICKEN BREAST 26  
tomato caper relish, pesto aioli, baby  
arugula, fingerling potatoes, parmesan

PAN SEARED FAROE ISLAND  
SALMON 28  
parsnip puree, artichokes, marinated olives,  
tomato fingerling potatoes,  
lemon caper butter

8oz FILET MIGNON 44  
whipped potatoes, asparagus, Maytag blue  
cheese, zip sauce

ITALIAN SAUSAGE RAVIOLI 23  
spicy tomato cream sauce, fire roasted  
peppers and onions, pesto,  
parmesan Reggiano

\*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.

## 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

## ADDITIONAL SELECTIONS

### 12oz can

Budweiser / Bud Light	5.00
Blue / Blue Light	5.25
High Noon Seltzer	6.25
Blake's Flannel Mouth Cider	6.25
Michelob Ultra	5.00

## COCKTAILS

Clarkston Cosmo	11
Absolut Citron, Triple Sec, Lime , Cranberry	
House Margarita	11
Cazadores Blanco, Triple Sec, Lime Juice, Simple Syrup	
Lemon Drop Martini	11
Absolut Citron, Lemon Juice, simple syrup	

## WINES BY THE GLASS

### White:

Sauvignon Blanc, Yealand's, New Zealand	2019	13
Rose', Joel Gott, Central Cost	2020	13
Chardonnay, Josh Cellars, Napa, California	2018	12
Prosecco, Zonin 187 splits, Friuli Italy	NV	11
Pinot Grigio, Sassi Family, Friuli, Italy	2019	12
Riesling, Carl Reh, Leiwen Germany	NV	12

### Red:

Pinot Noir, Meiomi, Santa Barbera California	2018	14
Cabernet Sauvignon, Bonanza by Caymus, Napa California	NV	12
Merlot, Red Diamond, Washington State	NV	11
Red Blend, Seven Moons, California	2017	11

A 20% Gratuity will be automatically added to parties of eight people or more.