

# DAILY SPECIALS

## MONDAY

\$7 Grass-fed Burger with fries  
\$5 margaritas

## WEDNESDAY

### FREE APPETIZER

with Purchase of 2 dinner entrees (1 per table)  
1/2 price on all bottles of wine

## THURSDAY

2 for \$30 dinner menu  
(special menu, includes soup or salad)  
\$5 glasses of wine

## FRIDAY

### Surf n' Turf Special

(6oz filet & ½ lobster stuffed shrimp OR ½ order of bluegill, choice of side dish)  
\$37

### Seafood Special

(1/2 lobster stuffed shrimp & ½ order of bluegill, choice of side dish)  
\$23

## SATURDAY

### Beef Wellington

seared grass-fed 6oz filet, mushroom puree wrapped in house made puff pastry  
over red wine mushroom sauce, served with choice of side dish  
\$35

## SUNDAY

\$10 ½ Slab of Ribs served with fries  
\$10 FULL Slab of Rib Tips served with fries  
2 domestic bottles

For information about catering and hosting a party  
or an event at our facility, please feel free to  
request a "Party & Events Info Guide!"



422 Franklin St. Michigan City, IN

219-210-3253

FiddleheadMC.com

TAKE-OUT AVAILABLE!

# BUSINESS HOURS

SUN: 11am - 8pm

MON: 11am - 8pm

TUES: CLOSED

WED: 11am - 8pm

THUR: 11am - 8pm

FRI: 11am - 9pm

SAT: 11am - 9pm

# APPETIZERS

**Spinach Artichoke Dip** (10) V GF  
served hot with parmesan crisps & fresh cut vegetables

**Bang-Bang Shrimp** (11)  
fried shrimp, bang-bang sauce, fresh greens, red cabbage slaw, topped with crushed wasabi peas

**The Drunken Goat** (11) V  
herbed-goat cheese on crostini, topped with strawberry-cabernet jam & sugared walnuts

**German Pretzels** (8) V  
served warm with 3 cheese sauce & spicy horseradish mustard

**Flatbread Pizza** (10)  
Bolognese sauce, fresh tomatoes, fresh basil, & mozzarella (bacon add 1, chicken add 3)

**Stuffed Mushrooms** (10) V  
3 cheeses, artichokes, spinach, shallots, garlic, breadcrumbs stuffed in button mushrooms (bacon add 1)

**Pierogi** (10) V  
choose up to 2 kinds: ask your server for today's selection; fried in butter until crisp, served with sour cream (bacon add 1, onion add .5)

**Fry Bucket** (7) V GF  
Our famous hand-cut fries with choice of 3 dipping sauces: Sriracha ketchup, garlic lemon aioli, spicy horseradish mustard, horsey sauce, BBQ, ranch, or bang-bang sauce

**Bleu Cheese Kettle Chips** (10) GF  
kettle chips topped with bleu cheese, bacon, & chives served with bleu cheese-bacon dipping sauce

**Fiddlehead Nachos** (9) GF  
Our famous hand-cut fries topped with 3 melted cheeses, bacon, tomatoes, red onion, ranch, & chives

# SALADS

**Add to any salad:**  
*steak add 7, shrimp add 6, or chicken add 3*

**Beet & Goat Cheese Salad** (9.5) V GF  
pickled red & golden beets, goat cheese, sugared walnuts, served with mixed greens tossed in green goddess dressing

**Caesar Salad** (9)  
chopped romaine, Caesar dressing, homemade croutons, tossed with parmesan cheese

**Fiddlehead Salad** (11) GL  
mixed greens, apples, dried cranberries, bacon, sugared walnuts, gorgonzola cheese, gorgonzola dressing

**The Big Salad** (11) GF  
mixed greens, tomatoes, red onion, egg, bacon,

# SANDWICHES AND BURGERS

*Served with hand-cut fries, substitute a traditional side add 1, or a premium side 2*  
*Add to any sandwich:*  
*bacon add 1, sautéed onion or mushrooms add .5ea*

**New England Lobster Roll** (20)  
butter-poached lobster meat, celery, mayo, & a blend of herbs & spices on a grilled New England roll

**Steak Sandwich** (15)  
flatiron steak, sautéed onion & roasted red peppers, horsey sauce, mozzarella cheese on a French roll

**The Herbivore** (10) V  
roasted portabellas, red peppers, zucchini, red onion, artichoke, topped with goat cheese served open faced on grilled Turano bread

**Burger of the Month** (12)  
Ask us about our seasonally inspired Monthly Burger

**Fiddlehead Burger** (11)  
grass fed beef, choice of cheddar, smoked Gouda, gorgonzola, goat cheese, mozzarella or American served with lettuce & tomato on a split top bun

# LUNCH ITEMS

*The following items are served 11am-4pm only*

**The Hipster** (12)  
spiced pulled pork, bacon, cheddar & gouda, garlic lemon aioli, candied jalapeno, red cabbage slaw on a ciabatta roll

**BLT** (10)  
Hickory smoked bacon; romaine, tomato, mayo, & tomato-bacon jam on grilled Turano bread

**Grilled Cheese** (8)  
Mozzarella, Gouda, & cheddar cheeses, tomato bacon jam grilled on Turano bread

**Chicken Salad** (9)  
roasted chicken, walnuts, apples, celery, fresh herbs, mayo, with tomato & romaine on grilled Turano bread

**Ranch Chicken** (11)  
grilled chicken breast, bacon, cheddar cheese, romaine, tomato, & ranch on a ciabatta

**Blue Gill Sandwich** (11)  
lightly breaded & fried, tartar sauce, romaine & tomato on a split top bun

**Pesto Shrimp Wrap** (13)  
grilled shrimp, pesto, mixed greens, chopped tomato & lemon garlic aioli wrapped in a flatbread pita

**BBQ Chicken Panini** (11)  
pulled chicken, BBQ sauce, mozzarella, Gouda, & cheddar, sautéed onions, roasted red peppers, pressed on ciabatta

**Soup & Salad Combo** (11)  
bowl of our soup of the day & choice of any 1/2 salad

# PASTA

*Served with garlic bread (substitute garlic-cheese bread add, 1)*  
**Add to any pasta:** lobster or steak add 7, shrimp add 6, chicken add 3, or bacon add 1

**Lobster Diablo** (23)  
spaghetti, tossed with lobster & a spicy garlic-wine sauce, topped with parmesan & parsley

**Bolognese** (17)  
spaghetti, tossed in a homemade Bolognese sauce with fresh basil & parmesan

**Shrimp Piccata** (20)  
spaghetti, tossed in a white wine & lemon-garlic sauce, fresh tomatoes & capers, topped with grilled shrimp, parmesan & parsley

**Chicken Carbonara** (18)  
cavatappi noodles, parmesan cream sauce, peas, mushrooms, & bacon, topped with parmesan & parsley

**Pesto Pasta** (17) V  
spaghetti, tossed in a pesto sauce with roasted vegetables, sundried tomatoes, topped with parmesan & fresh basil

**Mac n' Cheese** (13) V  
cavatappi noodles, a blend of gouda, cheddar, & mozzarella cheeses, cream sauce, topped with herbed breadcrumbs & parsley

Gluten-Free pasta available add 1  
(Please allow 20 minutes)

# ENTREES

*Served with choice of 1 traditional side dish, premium side dish add 1*

**Stuffed Chicken** (18) GF  
free range chicken breasts stuffed with artichokes, spinach, a blend of cheeses & herbs, seared and baked, topped with mushroom cream sauce

**Lobster Stuffed Shrimp** (25)  
butterflied shrimp with butter-poached lobster, dill, & celery, lemon aioli, topped with garlic butter & herbed breadcrumbs & baked

**Pork Chop** (18) GF  
2 apple cider brined free range pork chops, seared & roasted with peach honey jam

**Grass-fed Filet** (26) GF  
6oz. grass fed filet mignon served with garlic butter or horsey sauce (lobster butter add 2)

**Vegetable Pot Pie** (15) V  
Roasted late harvest vegetables & cream sauce baked in a flaky pie crust topped with mushroom cream sauce (chicken breast add 3)

**BBQ Baby Back Ribs** 1/2 (17) | Full (25) GF  
smoked, with homemade BBQ sauce

**Blue Gill** (18) GF  
lightly breaded & fried served with lemon & tartar sauce

**Homestyle Meatloaf** (15)  
grass fed beef, onion, garlic, green pepper, & a blend of herbs in spices baked and topped with a red wine-herb gravy

# SIDES

**TRADITIONAL SIDE DISHES** (3)

- \* Hand-cut fries
- \* Smashed potato
- \* Baked potato
- \* Red Cabbage Coleslaw
- \* Roasted veggies
- \* Mac n' cheese (bacon add 1)

**PREMIUM SIDE DISHES** (4)

- \* Side Salad
- \* Side Caesar Salad
- \* Cup of Soup
- \* 2x baked potato
- \* Loaded Baked Potato
- \* Seasonal vegetable

GF = GLUTEN FREE | V = VEGETARIAN



Consuming raw or undercooked meats may increase your risk of foodborne illness. Please advise your server of any food allergy before ordering.

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