

APPETIZERS

— Vegetarian = V
— Gluten-Free = GF

Spinach Artichoke Dip (10) V GF
served hot with corn tortilla chips

Bang-Bang Shrimp (13)
fried shrimp, bang-bang sauce, asian-slaw, fresh greens, topped with crushed wasabi peas

German Pretzel (8) V
served warm with 3 cheese sauce

Stuffed Mushrooms (10) V
3 cheeses, artichokes, spinach, garlic, & breadcrumbs, stuffed in button mushrooms & baked

Pierogi (7) V
4 per order - ask your server for today's selection; fried in butter until crisp, served with sour cream (bacon add 1.5, caramelized onion add .5)

Fry Bucket (7.5) V GF
our famous hand-cut fries served with choice of 3 dipping sauces:
green goddess, bleu cheese, lemon-garlic aioli, bbq, ranch, bang-bang sauce, chipotle mayo, horsey sauce

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

Fiddlehead Nachos (10.5) GF
corn tortilla chips, 3 melted cheeses, bacon, tomatoes, candied jalapenos, sour cream & chives

SALADS **ADD TO ANY SALAD:**
Philly steak or shrimp add 7, chicken add 3

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

Caprese (9.5) V GF
fresh sliced tomato layered with fresh mozzarella & basil, drizzled with basil infused olive oil & balsamic reduction

Caesar Salad (9)
chopped romaine, parmesan cheese, & homemade croutons, served with homemade caesar dressing

Fiddlehead Salad (11) GF
mixed greens, apples, dried cranberries, bacon, sugared walnuts, gorgonzola cheese, served with gorgonzola dressing

The Big Salad (11) GF
mixed greens, tomatoes, egg, bacon, cucumber, 3 cheese mix, served with choice of dressing

1/2 Specialty Salad (7) GF
choose a half portion from any of the above salads

SANDWICHES BURGERS *served with kettle chips*

substitute: fries add 1, sweet potato tots add 1.5, truffle-parmesan fries add 2

New England Lobster Roll (21)
white wine-butter poached lobster meat, celery, lemon-garlic aioli, & a blend of fresh herbs on a grilled New England roll

Philly Cheesesteak (14.5)
grass-fed thinly sliced flatiron steak, sautéed onions & roasted red peppers, horsey sauce, cheddar, gouda, & mozzarella cheeses on a grilled French roll

The Hipster (12)
spiced pulled pork, bacon, cheddar, gouda, & mozzarella cheeses, lemon-garlic aioli, candied jalapeno, & asian-slaw on a pretzel roll

The Herbivore (10) V
roasted portabellas, red peppers, zucchini, yellow squash, red onion, artichoke, topped with goat cheese, served open-faced on a grilled sourdough

Pesto-Ranch Chicken (11)
amish chicken breast grilled with pesto, topped with mozzarella cheese, mixed greens, tomato & ranch on a split top bun

BLT (11)
hickory smoked bacon, romaine, tomato, mayo, & tomato-bacon jam on grilled sourdough

Apple Walnut Chicken Salad (10)
roasted Amish chicken, walnuts, apples, celery, fresh herbs, mayo, with tomato & romaine on grilled sourdough

The Gobbler (12)
smoked turkey breast, tomato-bacon jam, pepper jack cheese, chipotle mayo, lettuce & tomato on a pretzel roll

Fish Tacos (12) GF
3 tacos made with blue gill in yellow corn tortillas, Asian slaw, fresh tomato, bang-bang sauce & chives

Burger of the Month (12)
ask your server about our seasonally inspired burger that changes every month served with fries

Fiddlehead Burger (11)
grass fed beef, choice of cheddar, smoked Gouda, bleu cheese, goat cheese, pepper jack, mozzarella, or American, served with lettuce & tomato on a split top bun - served with fries
(pretzel roll add 1, bacon add 1.5, caramelized onion or mushrooms add 1)

ENTREES

entrees served with choice of one side dish and a cup of soup or garden salad

Glazed Chicken (16) GF

2 Amish chicken breasts served with a sweet & peppery Memphis style glaze

Lobster Stuffed Shrimp (28)

butterflied shrimp topped with white wine butter-poached lobster meat, celery, lemon aioli, a blend of fresh herbs, baked with garlic butter & herbed breadcrumbs

Pork Chops (19) GF

2 brown sugar brined free range pork chops, seared & roasted with peach honey jam

Grass-Fed Filet (29) GF

7oz. grass-fed filet mignon served with garlic butter or horsey sauce (top with lobster thermidor add 7)

BBQ Baby Back Ribs 1/2 (17.5) | Full (26) GF

smoked, with homemade bbq sauce

Cedar Plank Salmon (19) GF

wild caught Atlantic salmon roasted on a cedar plank with citrus-pecan butter

Blue Gill (18) GF

lightly breaded & fried served with lemon & tartar sauce

SIDE DISHES (4)

sweet potato tots, french fries, garlic mashed potatoes, baked potato, roasted veggies, mac n' cheese, truffle-parmesan fries (add 1), twice baked potato (add 1), grilled asparagus with garlic butter (add 1)

PASTAS

pastas served with garlic bread, substitute garlic-cheese bread add 1
gluten-free pasta available add 1

ADD TO ANY PASTA:

lobster, Philly steak, or shrimp add 7 | chicken add 3 | bacon add 1.5

Chicken Carbonara (17)

cavatappi, parmesan cream sauce, mushrooms, & bacon, & grilled chicken breast, topped with parmesan & parsley

Pesto Pasta (16) V

cavatappi, tossed in a pesto sauce with roasted vegetables, topped with parmesan & fresh basil

Lobster Mac (24)

cavatappi, gouda, cheddar & mozzarella cheese sauce, white wine-butter poached lobster meat, & a blend of fresh herbs, topped with seasoned breadcrumbs

MENU

HOURS

Monday	11am - 9pm
Tuesday	Closed
Wednesday	11am - 9pm
Thursday	11m - 9pm
Friday	11am - 10pm
Saturday	11am - 10pm
Sunday	11am - 9pm



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www.FiddleheadMC.com