

RED WINE

	GLASS	BOTTLE
Egri SWEET RED Hungary	7	26
Sea Sun PINOT NOIR California	8	32
Decoy MERLOT California	10	34
Carelli 34 MALBEC Argentina	8	30
Artezin ZINFANDEL California	9	34
Carelli 34 CABERNET Argentina	9	34
Bonanza by Caymus CABERNET California	11	42
Quilt CABERNET California	14	56

Argyle PINOT NOIR Willamette Valley, Oregon	50	
Joel Gott ZINFANDEL Russian River Valley, California	48	
Boomtown Horse Heaven Hills MERLOT Washington State	42	
Ben Marco MALBEC Mendoza, Argentina	52	

WHITE WINE

	GLASS	BOTTLE
Chateau Grand Traverse RIESLING Michigan	7	27
Terra d'Oro MOSCATO California	8	30
Domaine de la Bastide ROSE' Côtes du Rhône	8	30
Da Vinci PINOT GRIGIO Italy	8	30
Babich SAUVIGNON BLANC Marlborough, New Zealand	9	34
Chateau Ste. Michelle CHARDONNAY Washington State	8	30
Dablon Unoaked CHARDONNAY Lake Michigan Shore	8	32
La Crema CHARDONNAY California	12	48

Beni Batasiolo MOSCATO Italy	48	
Honig SAUVIGNON BLANC Napa Valley, California	50	
Duckhorn CHARDONNAY California	65	

SPARKLING

	GLASS	BOTTLE
Gambino PROSECCO Italy	9	22
Martini & Rossi ASTI SPUMANTE Italy		38
La Marca PROSECCO Italy		42

FRIENDLY REMINDER TO OUR MILLENNIUM REWARDS MEMBERS:

Millennium Monday & Costco Gift Cards

As indicated on the back of gift cards purchased at Costco (identified by the red writing), because they are sold at a discount, they cannot be used for payment in combination with the Millennium Monday loyalty rewards or other offers and packaged pricing.



BOTTLED BEER

Budweiser	High Noon Seltzer
Bud Light	rotating flavors
Coors Light	Corona
Michelob Ultra	Heineken
Miller Lite	Heineken 0 n/a
Guinness Can	O'douls n/a
Stella Artois	

DRAFT BEER

Rotating Nitro	Old Nation M43
Bell's 2 Hearted	Ludington Bay St. James Brown
Bell's Oberon	Sierra Rose Cider
Short's Locals Light	Bartender's Choice
Founders All Day I.P.A.	Miller Lite
Alaskan Amber	

NON-ALCOHOLIC BEVERAGES

Jones Soda 3.50
strawberry lime | cream soda

Fountain 2.50
coke | diet coke | sprite | ginger ale
lemonade | root beer

Water Street Coffee 3.25
"Millennium Specialty" blend

MOCKTAILS

Butterbeer 6
jones cream soda, butterscotch & caramel

Orange Cider 5
orange juice, ginger beer, cinnamon & honey

Ginger Limeade 5
honey, cinnamon, ginger, lime & soda

DESSERT COCKTAILS

Chocolate Martini
silk chocolate wine, vodka & reme de cocoa 9

Raspberry Lemon Cake Martini
western son's raspberry vodka, rumchata limon, raspberry monin & lemonade 9

Blueberry Pancake Cafe
western son's blueberry vodka, buttershots schnapps, salted caramel liqueur & coffee 9

Snickerdoodle Martini
vanilla vodka, irish cream, amaretto & cinnamon simple 9

PB Cup
skrewball peanut butter whiskey, creme de cocoa & hot chocolate topped with whipped cream & cocoa powder 8

APPETIZERS

Flash Fried Sea Salt Shrimp
sea-salt & lemon-pepper shrimp served with scallion aioli & cocktail sauce 19.95

Chips and Salsa Trio
crispy corn tortilla chips served with a trio of house-made salsas (traditional, tomatillo, and pineapple 11.95 (GF, VE)

Ricotta Mousse with Bacon Relish
a spreadable delight featuring ricotta & goat cheese topped with our sweet & savory honey bacon relish; served with crispy pita chips & apple slices 15.95

Salmon Neapolitan
a layered delight featuring sliced avocado, cured salmon, pickled vegetables & cucumber dill yogurt; served with rye toast points 16.95

Smoked Salmon & Artichoke Dip
a warm bubbling blend of smoked salmon, cream cheese, artichoke hearts & mozzarella cheese, served with baked garlic ciabatta 13.95

Zucchini Chips
thick cut zucchini slices coated in a zesty six pepper breading & flash fried; served with chipotle aioli sauce for dipping 11.95

Fieldstone Breadsticks
oven baked pizza dough topped with olive oil, garlic, mozzarella, provolone, cheddar, monterey jack, parmesan & asiago cheeses; accompanied by house made marinara sauce 12.95

SOUPS

Herbed Chicken & White Bean
our own rotisserie chicken & vegetables in chicken broth bowl 4.95 | cup 3.50 (GF)

Roasted Red Pepper & Goat Cheese Bisque
bowl 4.95 | cup 3.50 (GF)

Soup Du Jour
chef's selection
bowl 4.95 | cup 3.50

*Some shellfish is fried in our fryers. Ask your server for more info.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GARDEN FRESH

ADD STEAK 11.95 | CURED SALMON, SCALLOPS, SHRIMP OR SALMON 10.95 | PORK BELLY 7.95 | GRILLED CHICKEN 5.95

House Salad
mixed greens, cranberry raisins, almonds, grape tomato halves, balsamic vinaigrette, with crispy fried pita chips
side 5.95 | entrée 9.95 (V)

Caesar Salad
hearts of crisp romaine with herbed croutons, parmesan, grape tomato halves, caesar dressing
side 5.95 | entrée 9.95

Garden Salad
romaine, cucumber, cheddar-jack cheese, grape tomato halves, croûtons, dressing of choice
side 5.95 | entrée 9.95 (V)

Arugula Beet Salad
arugula lettuce tossed with olive oil & balsamic reduction then topped with sliced beets, pickled red onions, radishes & cucumbers then finished with crumbled goat cheese
side 5.95 | entrée 10.95 (V, GF)

Salmon Nicoise
arugula lettuce topped with cured salmon, kalamata olives, grape tomatoes, egg, green beans & fingerling potatoes with stone ground mustard vinaigrette 18.95

Crispy Chicken Salad
crisp romaine lettuce topped with crispy fried chicken, candied bacon, cranberry raisins, rice noodles & served with a side of honey blue dressing 13.95

Steak & Mozzarella Salad
mixed greens topped with grilled to order steak, fresh mozzarella, artichokes, oven-dried tomatoes & kalamata olives, accompanied by crispy fried pita chips & house-made balsamic dressing 18.95

Sweet & Savory Pork Belly Salad
sous vide & grilled pork belly served on a bed of garden greens with fresh raspberries, matchstick radishes, spiced walnuts & crumbled bleu cheese; served with bacon vinaigrette 17.95

dinner menu

FIELDSTONE Grill

HOUSE MARTINIS

Bubbly Rose 10

rose vodka, peach schnapps, strawberry, lemon juice & champagne

Sage Bourbonini 10

old forester 86 bourbon, amaretto, cranberry, lemon & house-made sage infused simple syrup

White Cosmo 12

absolut, cointreau, elderflower, cranberry liqueur, lime juice & white cranberry juice

Sangria-tini 10

cabernet, western son's raspberry vodka, green apple schnapps, pineapple & cranberry juice

FSG Dirty Martini 10

house infused green olive vodka, olive juice, splash of dry vermouth & bleu cheese stuffed olives

Sweater Weather 12

old forester 86 bourbon, pear liqueur, lemon, blackberry & earl gray tea

FSG BEES Knees 12

hendricks gin, ginger, honey & lemon

Italian Marg-a-rini 10

tequila, amaretto, limoncello & sour

THE espressi 10

grind espresso shot, waterstreet coffee, vodka & simple syrup

HANDCRAFTED COCKTAILS

The One With Gin 9

knickerbocker gin, cointreau, simple syrup with fresh lemon & grapefruit juices

Smoked Maple Fashion 10

iron fish maple bourbon, orange, cherry, dash of bitters & maple syrup served on the rocks; smoked in house

Golden Mule 9

vodka, pear liqueur, lime, honey, pomegranate & ginger beer

NY Sour 12

woodford reserve, greystone merlot, sour & egg white

Kickin' Rita 10

espolon reposado, pineapple, jalapeno, lime & tajin

Spiced Caramel Russian 8

jackson morgan salted caramel, captain morgan & coffee liqueur

Cucumber Basil Soda 9

westrn son's cucumber vodka, pear liqueur, lemon, basil & soda

House-made Spiced Cranapple Sangria

9 glass /30 carafe

sweet red wine, apple brandy, cranberry liqueur, apple cider, cranberry juice & cinnamon simple

ENTREES

served with our house bread and herbed butter

Lemon Basil Shrimp & Scallops

shrimp & scallops are pan seared with fresh lemon, garlic, white wine, butter & basil; served on a bed of sauteed zucchini noodles with grape tomatoes & bok choy then drizzled with balsamic vinegar reduction 27.95

New Orleans Gumbo

rich & savory gumbo served with red beans & rice and topped with fire grilled andouille sausage & shrimp 17.95

Roasted Chicken

half chicken rubbed with lemon, herbs & garlic, served with roasted baby baked potatoes & house vegetables 17.95 (GF)

*this entree includes both white and dark meat

Fieldstone Chicken

grilled chicken breast topped with a sauce of artichokes, shrimp, capers & white wine, served with with roasted baby baked potatoes & house vegetables 19.95 (GF)

Chimichurri Salmon with Roasted Corn & Tomato Relish

fire grilled salmon filet marinated in olive oil, cilantro, lime, garlic & spices served on a bed of red beans & rice then topped with a fire roasted corn & tomato relish 30.95 (GF)

Tortilla Crusted Walleye

a light & flakey walleye filet coated with egg, seasoned flour, crushed corn tortilla chips, is pan fried to golden crispy perfection; topped with cilantro cream & served with baby baked potatoes & house vegetable 25.95 (GF)

Beef Tenderloin with Forest Mushroom Ragout

pan seared beef tenderloin medallions layered with forest mushroom & cognac ragout then topped with peppercorn cream; served with roasted baby baked potatoes & house vegetables 45.95 (GF)

London Broil

10 ounce fire grilled beef flank steak, cooked to order, sliced thin & served with a mushroom demi glace; accompanied by roasted baby baked potatoes & house vegetables 29.95 (GF)

Spaghetti Squash with Pesto & Roasted Vegetables

tender spaghetti squash "noodles" tossed with our zesty house-made pesto sauce, roasted artichokes, portobello mushrooms, roma tomatoes & green beans 14.95 (GF, VE)

ADD STEAK 11.95 | CURED SALMON, SCALLOPS, SHRIMP OR SALMON 10.95 | PORK BELLY 7.95 | GRILLED CHICKEN 5.95

Blackened Chicken Alfredo

spiced & grilled chicken breast over creamy broccoli mushroom fettuccine alfredo 19.95

Cacio e Pepe

a traditional old world favorite featuring trofie spiral pasta with butter, black pepper & freshly shaved parmesan & pecorino romano cheeses 13.95 (V)

ADD STEAK 11.95 | CURED SALMON, SCALLOPS, SHRIMP OR SALMON 10.95 | PORK BELLY 7.95 | GRILLED CHICKEN 5.95

brings a bit of heat to the dish; please inquire with your server.

BURGERS & SANDWICHES

served with choice of kettle chips or fries.

additional options available:

red beans & rice | green beans with marinated tomatoes | broccoli | roasted baby baked potatoes | sweet potato waffle fries +1.00 | cup of soup +1.50 | side salad +2.00 | gluten free bun available +4.00

Patty Melt

toasted rye bread topped with two quarter pound beef patties, grilled onions, swiss cheese & 1000 Island dressing 14.95

Chicken Caprese

grilled chicken breast on a brioche bun with mozzarella, tomato, lettuce, basil pesto & balsamic aioli 13.95

Mediterranean Veggie Burger

black bean veggie patty served on a toasted brioche bun with peppery arugula, marinated tomatoes & crumbled goat cheese 15.95 (V | GF bun available)

Classic Burger

8 oz. steak burger grilled to order, served on a brioche bun with leaf lettuce, tomato, onion 13.95

cheeses: american, cheddar, swiss
mozzarella 1.00
crumbled bleu, goat's cheese 1.50
toppings: sauteed mushrooms, grilled onion,
bacon, avocado 1.50 each
swaps: grilled chicken breast, veggie patty

Grilled Salmon BLT

grilled salmon with bacon, lettuce, tomato, mozzarella & peppercorn aioli on toasted rye bread 16.95

DESSERTS

Chocolate Peanut Butter Pie 7.95

Raspberry Citrus Upside Down Cake 7.95

Flourless Chocolate Torte 7.95 GF

Traditional Cheesecake 7.95

STONE BAKED 14" PIZZAS

TRADITIONAL, HOMEMADE CRUST

The "Nola"

award winning gumbo, pulled chicken, andouille sausage, cheddar & provolone 22.95

Three Cheese

tomato sauce, shredded mozzarella, cheddar & monterey jack 19.95 V

Margherita

olive oil, fresh basil, marinated tomatoes, artichokes, fresh mozzarella & parmesan cheeses 21.95

The Carnivore

tomato sauce, bacon, sausage, pepperoni & capicola ham finished with shredded mozzarella cheese 23.95

The Hawaiian

tomato sauce, cheddar, fresh pineapple & thick diced ham 22.95

Build Your Own

choice of sauce, cheese 19.95
extra veggies 1.00 ea. extra meats & cheeses 1.50 ea.

Cheeses:

fresh mozzarella
parmesan
cheddar &
provolone blend
goats

Sauces:

tomato
sweet bbq
pesto

Meats:

sausage
italian or
andouille
pepperoni
bacon
capicola
chicken
anchovies

Veggies:

red peppers
spinach
kalamata olives
tomato
artichoke hearts
fresh
mushrooms
fresh red onion

WEEKLY SPECIALS!

MILLENNIUM MONDAY
30% discount on food purchases
FOR REWARDS CARD HOLDERS

BREWSDAY TUESDAY
\$3 Bell's pints
OBERON IS BACK

WINE WEDNESDAY
\$7 per glass | \$25 per bottle
STAFF FAVORITES | ROTATES WEEKLY

TINI-THURSDAY
\$7 house martinis
CHECK OUT OUR NEW COCKTAIL MENU