



CHEF'S FEATURES

STARTERS & SALADS

BLACKENED CHICKEN FLATBREAD

BBQ chicken, monterey jack cheese, red onion, BBQ and cilantro 9.79

APRICOT GINGER AHI TUNA SALAD

Ahi tuna encrusted in black sesame seeds served with a bed of mixed greens, water chestnuts, mandarin oranges and crispy wontons tossed in an apricot ginger vinaigrette 14.95

ENTREES

LOBSTER MAC & CHEESE

Cavatappi noodles, bold white five cheese blend, Maine lobster, asparagus, baked cheddar bread crumbs and fried parmesan 16.79

PRETZEL ENCRUSTED WALLEYE

Served with a mustard buerre-blanc, roasted redskin potatoes and seasonal vegetables 18.49

FREIGHTERS' CLASSIC FILET

7oz. filet served with mashed potatoes and seasonal vegetables, topped with Zip Sauce 29.99

THOMAS EDISON INN TRIBUTE - "THREE NUT CHICKEN"

Almond, pecan and walnut encrusted chicken breast served with an amaretto cream sauce, served with mashed potatoes and seasonal vegetable 15.99

DESSERT

FREIGHTERS' COOKIE SUNDAE

A warm chocolate chip cookie & Hudsonville French Vanilla ice cream, topped with whipped cream caramel and Saunders hot fudge 6.99