



The Masselink family is dedicated to bringing families back to the dinner table, to enjoy wholesome food straight from their farm to your fork.

FARM TO FORK | KITCHEN + COCKTAILS | FINE SPIRITS

SHAREABLES

CHIPS & DIP

House made tortilla chips & salsa
house made potato chips, onion & leek dip | 6

BAKED BOURSIN DIP

Tomato blend sauce, baked boursin cheese, basil pesto, grilled flatbread | 12

QUESADILLAS

Chicken - grilled chicken, sautéed onions, green peppers, cheese | 10
Wagyu Steak - wagyu steak, sautéed onions, green peppers, cheese | 12
Smokehouse Club - smoked ham, chicken, bacon, cheese, creole aioli | 10

WAGYU POUTINE

House fries, Wagyu beef scratch gravy, braised Wagyu, melted cheese blend, diced scallions | 12

CHARCUTERIE BOARD

Wagyu pastrami, sliced Wagyu, smoked salmon, cheese wedge, aged cheddar, Asiago dip, olives, crackers, toast points | 19

WINGS

1 lb. of bone-in or boneless wings, choice of sauce:
Sweet & Spicy, Buffalo, Spicy BBQ, Garlic Parmesan, BBQ, Toasted Sesame | 12

SIGNATURE TENDERS

Four large hand battered chicken tenders, choice of sauce | 12

SWEET + SPICY SHRIMP | GF

Large breaded shrimp, sweet & spicy sauce, Asian slaw. Grilled upon request | 14

FRIED MOZZARELLA

Mozzarella cheese, lightly breaded, house red sauce | 10

PORTABELLA STRIPS

Portabella mushrooms, lightly battered, house ranch | 12

WAGYU AND MUSHROOM BRUSCHETTA

Braised Wagyu, sautéed wild mushrooms, arugula, Asiago spread, balsamic glaze | 13



HANDHELDS

Served with house fries or chips. Add Salad Bar | 5

WAGYU PASTRAMI REUBEN

Wagyu pastrami, sauerkraut, swiss cheese, thousand island, rye bread | 13

WAGYU BRISKET GRILLED CHEESE

Wagyu BBQ brisket, cheddar cheese, Swiss cheese, caramelized onions, grilled sourdough bread | 14

WAGYU STEAK DIP

Wagyu country fried steak, sautéed mushrooms & onions, Swiss cheese, grilled French bread, side of Au jus | 14

SPICY CHICKEN SANDWICH

Grilled chicken, chipotle jack cheese, creole aioli, greens, tomatoes, crispy onions | 12

WAGYU STEAK WRAP

Wagyu strips, Swiss cheese, sautéed mushrooms & onions, arugula, tomato, horseradish ranch, flour tortilla | 14

CHICKEN WRAP

Grilled or crispy chicken, bacon, cheddar cheese, lettuce, tomato, buttermilk ranch, cheddar tortilla | 12

SOUTHWEST WRAP

Grilled chicken, cheddar cheese, roasted corn & black beans, lettuce, tomato, southwest ranch, cheddar tortilla | 13

ASIAGO TURKEY

Turkey fillet, bacon, asiago cheese spread, french bread | 14

PEPPERED PORK

Jalapeño braised pork, southwest slaw, creole aioli, crispy onions | 13

BLUE WAGYU FAVORITE | 

GLUTEN FREE | GF

FARM SALADS & SOUPS

Salad dressings: Ranch, Bleu Cheese, French, Balsamic Vinaigrette, Country Dijon, Thousand Island, Horseradish Ranch, Mediterranean Feta, Fat Free Raspberry Vinaigrette, Fat Free Tomato Basil Vinigrette

SALAD BAR | 10 SOUP & SALAD BAR | 13

SOUPS

Wagyu Chili | French Onion | Vegetable & Wagyu beef
Cup | 4 Bowl | 6

CAESAR SALAD

Greens, parmesan cheese, cherry tomatoes, croutons, house Caesar dressing | 12
ADD GRILLED CHICKEN | 5 SALMON | 7

QUINOA APPLE SALAD

Baby spinach, quinoa, Michigan apples, toasted pecans, feta cheese crumbles, raisins, honey mustard dressing | 12
ADD GRILLED CHICKEN | 5 STEAK | 5 SALMON | 7

WAGYU STEAK SALAD

Sliced Wagyu beef, greens, mushrooms, feta cheese, cherry tomatoes, corn relish, peppers, toast points, horseradish buttermilk ranch | 15

FIESTA SALAD

Grilled chicken, greens, roasted corn & black beans, fresh pico de gallo, tortilla strips, ranchero salsa | 12

CLASSIC GRILLED CHICKEN

Grilled chicken, greens, cheddar cheese blend, mushrooms, bacon, cherry tomatoes, red onions, hard boiled eggs, dinner roll, dressing of choice | 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
For more information please speak with a manager. We have Gluten Free options. However, we are not a Gluten Free kitchen.



WAGYU BURGERS

Our signature Wagyu burgers are composed of Wagyu beef that is char-grilled. All of our Wagyu burgers are served with house fries or chips and accompanied by greens, tomato, onion and pickle spear.

CLASSIC WAGYU BURGER*

Choice of cheese: american, cheddar, swiss
½ lb 12 | ⅓ lb 10
ADD BACON + 2

TRUFFLE BURGER*

Gouda cheese, garlic mushrooms, truffle aioli
½ lb 14 | ⅓ lb 12

OLIVE BURGER*

American cheese, olive spread
½ lb 14 | ⅓ lb 12

CREOLE PEPPERED BURGER*

Chipotle jack cheese, creole aioli, crispy onions
½ lb 14 | ⅓ lb 12

BLACK AND BLEU BURGER*

Creole seasoned Wagyu, bacon, red onion, melted bleu cheese
½ lb 14 | ⅓ lb 12

FARMHOUSE BURGER*

BBQ pulled pork, fried egg, cheddar cheese, garlic aioli
½ lb 16 | ⅓ lb 14

PORTABELLA BURGER

Crispy portabella strips, asiago cheese spread, garlic aioli
½ lb 14 | ⅓ lb 12

Prime Cuts

Served with choice of one side, salad bar, dinner roll and side of creamy horseradish sauce.

WAGYU STEAKS

GOLDEN TULIP FARMS

8oz BLUE CUT* | 20

12oz NEW YORK STRIP* | 33

8oz BONELESS FILLET RIBEYE* | 36

8oz FILLET* | 40

400Z TOMAHAWK*

The ultimate dining experience. Grilled to rare and finished to your preference on a hot rock table-side | 112

PORK CHOP*

DEVRIES FARM

10 oz. Frenched Pork Chop | 22

VEAL CHOP*

STRAUSS VEAL FARM

12 oz. Veal Chop with Red Wine Mushroom Demi Glaze | 32

STEAK TOPPERS

BLACK & BLEU | 3

SAUTÉED MUSHROOMS & ONIONS | 3

GARLIC HERB SHRIMP | 6

SAUCES

Red Wine Demi Glaze,

Marsala Sauce, Creole Aioli | 2

HOW IT'S DONE

RARE

Deep Red - Cool Center

MEDIUM RARE

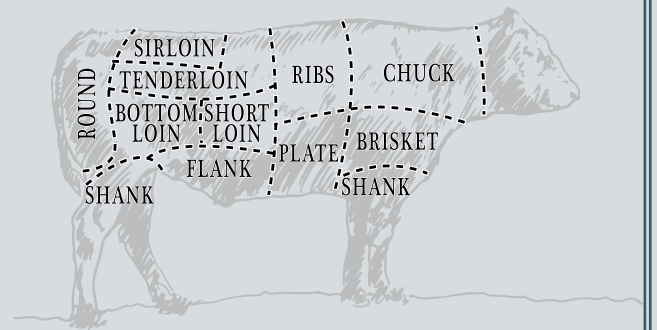
Faint Red - Warm Center

MEDIUM

Pink Center

MEDIUM WELL WELL DONE

Slightly Pink Center



MAINS

Includes Salad Bar.

WAGYU MEATLOAF

Wagyu meatloaf, smashed potatoes, scratch gravy, crispy onions | 16

WAGYU PARMESAN

Parmesan breaded Wagyu beef steak, marinara, asiago cheese spread, mozzarella, creamy alfredo cavatappi | 18

ROASTED ½ CHICKEN | GF

Chicken, seasoned rice. Asiago mashed potatoes | 18

GARLIC SHRIMP SKEWERS | GF

Grilled shrimp, garlic herb glaze, seasoned rice | 18

GARLIC HERB TILAPIA | GF

Tilapia fillet, garlic herb butter sauce, seasoned rice | 19

PEPPERCORN TURKEY CUTLET*

Turkey cutlet, peppercorn sauce, seasoned rice | 18

BLACKENED MAHI MAHI

Cajun Mahi-Mahi, seasoned rice, Creole aioli, pico de gallo, tortilla strips | 23

STUFFED PORTABELLA MUSHROOM

Baked portabella, spinach, parmesan alfredo, mozzarella, tomato bruschetta. Asiago mashed potatoes | 16

SMOTHERED CHICKEN

Chicken breast, garlic aioli, mushrooms, bacon, cheese blend. Asiago mashed potatoes | 16

FRIED FISH PLATTER

Whitefish lightly breaded, house fries | 16

WAGYU CHOPPED STEAK

Wagyu chopped steak, scratch gravy, mushrooms, onions, smashed potatoes | 17

GARLIC TERIYAKI SALMON | GF

Grilled Atlantic salmon, soy teriyaki garlic glaze, seasoned rice | 22



BRAISED WAGYU POT ROAST

Braised Wagyu beef, smashed potatoes, scratch Wagyu gravy | 17

Items below this line do not include a side or salad bar

WAGYU WET BURRITO

Wagyu ground beef, red sauce, cheese, pico de gallo, roasted corn & black beans, tortilla chips | 14

FISH TACOS

Three grilled or crispy whitefish tacos | 14

Pick your style: Sweet & Spicy, Cucumber Slaw, Toasted Sesame

SIDES | 4

Classic Baked Potato

Asiago Mashed Potatoes

Sweet Potato

Soy Ginger Green Beans

House Fries

Mac & Cheese

Smashed Potatoes & Gravy

Seasonal Vegetables

Seasoned Rice

Southwest Slaw

Cup of Soup

House Chips