

~ Restaurant ~ Cocktails ~ Lodging ~

Chamberlin's Ole Forest Inn

Overlooking Big Manistique Lake
Curtis, Michigan



This is a smoke free establishment ... thank you for not smoking.

Appetizers

Jumbo Shrimp Cocktail
Chilled, steamed jumbo shrimp served

Escargot Bourguignon
Tender escargot baked in burgundy

with zesty cocktail sauce \$12.95

garlic butter, served with garlic toast \$8.95

Sautéed Mussels

Steamed and sautéed in white wine and garlic butter, served with garlic toast \$9.95

Bacon Wrapped Scallops

Succulent scallops wrapped in bacon, broiled and served with honey-dijon \$9.95

Baked Brie

Wrapped in phyllo, topped with raspberry sauce, served with crackers and apple slices \$10.95

Goat Cheese with Crabmeat

Our homemade spread served warm with garlic toast \$9.95

Stuffed Mushroom Caps

Large caps baked with our special spinach, and cheese blend \$8.95

Garlic Cheese Loaf

Crusty sourdough bread, garlic buttered and topped with mozzarella cheese \$5.95
With green olives and tomatoes \$6.95

Soups & Salads

Served with warm bread and butter

Baked French Onion Soup

Sweet onions in beef broth, baked with Monterey jack cheese \$4.95

Soup du Jour

Freshly made, always unique \$3.95

Classic Caesar Salad

Chopped romaine, red onion and croutons with a parmesan peppercorn dressing \$5.95
With grilled chicken \$9.95
With grilled steak \$13.95

Chamberlin's Chicken Salad Supreme

Our homemade chicken salad served on fresh mixed greens, with grapes, mandarin oranges, red onion and walnuts \$9.95

Smoked Turkey Salad

Fresh mixed greens, cucumbers, tomatoes, radish, red onion, smoked turkey and crumbled bleu cheese \$9.95

Jumbo Shrimp Salad

Fresh mixed greens, cucumbers, tomatoes, pecans and three chilled, steamed jumbo shrimp \$13.95

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Dinner Entrées

All dinner entrées are served with soup du jour or house salad with your choice of dressing

Pork

Pork Chop

Succulent 10 oz. pork chop, broiled Mesquite seasoned topped with frangelico butter or Barbequed \$15.95

Barbequed Ribs

Our famous barbequed ribs, slow cooked Half rack \$15.95 Full rack \$21.95

Dinner Entrées

All dinner entrées are served with soup du jour or house salad with your choice of dressing

Our famous *Twice Baked Potato*, *Roadhouse Potatoes* or a side of *Fettuccini Alfredo* is available for an additional charge of \$3.50

Top off or add to...your favorite entrée *sautéed mushrooms and onions* for an additional \$2.95

Fish & Shellfish

Great Lakes Whitefish

Planked baked on a hardwood plank with piped duchess potatoes \$18.95
Stuffed stuffed and baked with our flavorful spinach and cheese Florentine stuffing \$18.95

Large Jumbo Shrimp

Deep Fried butterflied and beer battered \$18.95
Coconut coconut battered, deep fried, served with orange horseradish sauce \$19.95
Scampi sautéed in garlic butter, served over rice \$18.95

Perch

Tender yellow lake perch filets,
pan fried or deep fried \$18.95

Pasta & Chicken

Raspberry Chicken

Boneless breast of chicken in a fresh raspberry sauce, served with fettuccini Alfredo \$15.95

Vegetable Lasagna

Tender lasagna noodles baked with five cheeses and vegetables, topped with marinara \$13.95

Chicken Parmesan

Boneless breast of chicken, Italian herb and parmesan breaded, served on fettuccini and topped with marinara \$16.95

Fettuccini Alfredo

Tender pasta in our rich Alfredo sauce \$11.95
With chicken \$15.95
With three jumbo shrimp \$18.95

Greek Chicken

Boneless breast of chicken, spinach and kalamata olives in a garlic cream sauce topped with feta cheese, served on fettuccini \$17.95

Fettuccini Marinara

Tender pasta topped with our special marinara sauce \$10.95

Beef

*** Filet Mignon**

Center cut 8 oz. choice tenderloin, bacon wrapped with mushroom cap \$24.95

*** New York Strip**

12 oz. New York, Montreal seasoned \$20.95

*** Blackjack Steak**

8 oz. top sirloin, basted with our blackjack sauce and served on crispy fried onions \$16.95

Steak Temperatures

RARE – cold, red center MEDIUM RARE – cool, pink center MEDIUM – warm, pink center
MEDIUM WELL – hot, slightly pink center WELL – hot, cooked throughout

We cannot be responsible for the appearance of our well-done steaks

* **NOTICE** – Steaks may be cooked to order. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness.

Children's Choices

For those 10 and under

Grilled Chicken Breast
with fries \$5.95

Macaroni and Cheese
with garlic toast \$4.95

Chicken Strips

Fettuccini Alfredo

with fries \$6.95

with garlic toast \$4.95

Grilled Cheese
with fries \$5.95

Fettuccini Marinara
with garlic toast \$4.95

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Desserts

We have a wonderful variety of fabulous desserts. Enjoy one now or take one home for later!

Wine . . . White, Blush, Red & Sparkling

White Wines

	Glass	Bottle
Viognier - Curtis Winery	NA	39.00
Chardonnay - Estancia	6.50	26.00
Chardonnay - Smoking Loon	5.50	22.00
Chardonnay - Barefoot	5.00	20.00
Chardonnay - Livingston	4.00	NA
Sauvignon Blanc - Pomelo	5.50	22.00
Sauvignon Blanc - Smoking Loon	5.50	22.00
Pinot Grigio - Rex Goliath	5.50	22.00
Riesling - Estancia	6.00	24.00
Riesling - Klaus Kaiser	6.00	24.00
Riesling - Starling Castle	6.00	24.00
Liebfraumilch - Schmitt Sohne	4.00	19.00
Piesporter - Schmitt Sohne	4.00	19.00
Chablis - Inglenook	4.00	NA

Blush Wines

White Zinfandel - Livingston	4.00	NA
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Red Wines

Zinfandel - Buehler	NA	36.00
Cabernet Sauvignon - Estancia	7.00	29.00
Cabernet Sauvignon - Pepperwood	5.50	22.00
Cabernet Sauvignon - Smoking Loon	5.50	22.00
Cabernet Sauvignon - Barefoot	5.00	20.00
Cabernet Sauvignon - Livingston	4.00	NA
Rose of Cabernet Sauvignon - Miguel Torres	5.50	22.00
Merlot - Tangle Oaks	NA	31.00
Merlot - Pepperwood	5.50	22.00
Merlot - Windy Ridge	5.50	22.00
Merlot - Livingston	4.00	NA
Pinot Noir - Pepperwood	5.50	22.00
Fine Tawny Port - Cockburn	6.50	26.00
Burgundy - Livingston	4.00	NA
Lambrusco - Riunite	4.00	NA
Sangria - Livingston	4.00	NA

Champagne and Sparkling Wines

Blanc de Noirs Reserve - Chandon	NA	42.00
Brut Classic - Chandon	NA	30.00
Brut - Silver Cap	NA	25.00
Asti Spumante - Martini & Rossi	NA	30.00

Beverages

Coffee - regular or decaf - \$2.00 Tea, Herbal Tea or Ice Tea - \$2.00

Soda - Coke, Diet Coke, Sprite, Squirt or Root Beer - \$2.00

For tables of eight or more and/or tables with four or more separate tickets a 19% gratuity may be added.

Take out orders will be charged an additional 10% for packaging service.