
Chamberlin's Ole Forest Inn

~ Restaurant ~ Cocktails ~ Lodging ~



Appetizers

Baked Brie

Wrapped in phyllo, topped with raspberry sauce, served with crackers and apple slices \$16

Jumbo Shrimp Cocktail

Chilled, steamed jumbo shrimp served with zesty cocktail sauce \$17

Calamari Strips

Calamari steak strips, breaded and deep-fried, served with a lemon-caper sauce \$15

Stuffed Mushroom Caps

Large caps baked with our flavorful spinach and cheese blend \$13

Garlic Cheese Loaf

Crusty sourdough bread, garlic buttered and topped with Monterey jack cheese \$9
With green olives & tomatoes \$10
With our fresh bruschetta \$11

Escargot Bourguignon

Tender escargot baked in burgundy garlic butter, served with garlic toast \$11

Scallop Medallions

Succulent scallops wrapped in bacon, sautéed and served with honey-dijon \$16

Sautéed Mussels

Steamed, sautéed in white wine and garlic butter, served with garlic toast \$15

Deep-fried Pork Bites

Pork loin strips, beer battered and deep-fried, served with our raspberry habanera sauce \$15

Soups & Salads

Baked French Onion Soup

Sweet onions in beef broth, baked with Monterey jack cheese \$5

Soup du Jour

Freshly made, always unique
crock \$4 / bowl \$7

Chamberlin's Chicken Salad Supreme

Our homemade chicken salad served on fresh mixed greens, with grapes, mandarin oranges, red onion and walnuts
small \$8 / large \$14

Classic Caesar Salad

Chopped romaine, red onion and croutons with a parmesan peppercorn dressing
small \$5 / large \$8
Add grilled chicken for an additional \$5 or grilled steak for an additional \$12

Children's Choices

For those 10 and under

Macaroni and Cheese, Fettuccini Alfredo or Fettuccini Marinara - \$7
served with garlic toast

Grilled Chicken Breast, Chicken Strips or Grilled Cheese - \$9
served with fries

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.

Dinner Entrées

All dinner entrées are served with soup du jour or house salad with your choice of dressing.
Dinners with *(potato choice) have an option of baked, mashed, fries or wild rice.

Twice Baked Potato, Roadhouse Potatoes or Fettuccini Alfredo -\$5
Top off or add to your favorite entrée *French Fried Onions* for an additional \$3

Pork

Michigan Cherry Pork

Pork loin medallions, cherries, pecans and spinach in a creamy wine sauce served over angel hair pasta \$27

Barbequed Ribs

Our famous barbequed ribs, slow cooked
Half rack *(potato choice) \$23
Full rack *(potato choice) \$33

10 oz. Grilled Pork Loin Chop

Mesquite seasoned or Barbequed *(potato choice) \$20

Fish & Shellfish

Great Lakes Whitefish (when available)

Planked ~ baked on a hardwood plank with piped duchess potatoes \$27

Stuffed ~ baked with our flavorful spinach and cheese Florentine stuffing
*(potato choice) \$29

Cajun ~ cajun seasoned, baked, served on a bed of sautéed spinach
*(potato choice) \$27

Large Jumbo Shrimp

Deep-Fried ~ butterflied and beer battered
*(potato choice) \$28

Coconut ~ coconut battered, deep fried, served with orange horseradish sauce
*(potato choice) \$29

Scampi ~ sautéed in garlic butter, served over wild rice \$28

Pasta & Chicken

Raspberry Chicken

Boneless breast of chicken in a fresh raspberry sauce, served with fettuccini Alfredo \$20

Chicken Parmesan

Boneless breast of chicken, Italian herb and parmesan breaded, served on fettuccini and topped with marinara served with garlic toast \$23

Greek Chicken

Boneless breast of chicken, spinach, sundried tomatoes and kalamata olives in a cream sauce topped with feta cheese, served on Fettuccini \$27

Vegetable Primavera

An array of vegetables in a classic garlic-butter, cream and lemon sauce, served on angel hair pasta served with garlic toast \$20

Fettuccini Alfredo

Tender pasta in our rich Alfredo sauce served with garlic toast \$17
With sautéed vegetables \$20
With grilled chicken \$22
With three jumbo shrimp \$27

Fettuccini Marinara

Tender pasta topped with our special marinara sauce, served with garlic toast \$16
With grilled chicken \$21

Beef

*** Filet Mignon**

Center cut 8 oz. choice tenderloin, bacon wrapped with mushroom cap *(potato choice) \$36

*** New York Strip**

12 oz. New York, Montreal seasoned *(potato choice) \$36

*** Harvey Special**

(Inspired by Bud Chamberlin's dad)

8 oz. black angus ground beef patty, topped with rich brown gravy and mushrooms, served with corn, mashed potatoes and gravy \$22

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.