Chamberlin's Ole Forest Inn

~ Restaurant ~ Cocktails ~ Lodging ~



Baked Brie

Wrapped in phyllo, topped with raspberry sauce, served with crackers and apple slices \$17

Jumbo Shrimp Cocktail

Chilled, steamed jumbo shrimp served with zesty cocktail sauce \$19

Garlic Cheese Loaf

Crusty sourdough bread, garlic buttered and topped with Monterey jack cheese \$10
With green olives & tomatoes \$11
With our fresh bruschetta \$13

Escargot Bourguignon

Tender escargot baked in burgundy garlic butter, served with garlic toast \$13

Calamari Strips

Calamari steak strips, breaded and deep-fried, served with a lemon-caper sauce \$17 / Half order \$10

Stuffed Mushroom Caps

Large caps baked with our flavorful spinach and cheese blend \$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 \$16

Soups & Salads

Baked French Onion Soup

Sweet onions in beef broth, baked with Monterey jack cheese cup \$6 / bowl \$11

Soup du Jour

Freshly made, always unique cup \$5 / bowl \$9

Chamberlin's Chicken Salad Supreme

Our homemade chicken salad served on fresh mixed greens, with grapes, mandarin oranges, red onion and walnuts small \$10 / large \$17

Classic Caesar Salad

Chopped romaine, red onion and croutons with a parmesan peppercorn dressing small \$6 / large \$10

Add grilled chicken for an additional \$8 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 or Chicken Strips served with fries - \$12

Grilled Cheese served with fries - \$9

Dinner Entrées

All dinner entrées are served with a choice of soup du jour or house salad, plus bread & butter. Dinners with *(potato choice) - options are baked, mashed, fries or rice & served with a vegetable.

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 \$29

Barbequed Ribs

Our famous barbequed ribs, slow cooked Half rack *(potato choice) \$29 Full rack *(potato choice) \$44

10 oz. Grilled Pork Loin Chop

Mesquite seasoned or Barbequed *(potato choice) \$22

Fish & Shellfish

Great Lakes Whitefish (when available)

Planked ~ baked on a hardwood plank with piped duchess potatoes \$37

Stuffed ~ baked with our flavorful spinach and cheese Florentine stuffing *(potato choice) \$37

Cajun ~ spicy cajun seasoned, baked, served on a bed of sautéed spinach *(potato choice) \$33

Large Jumbo Shrimp

Deep-Fried ~ butterflied and beer battered *(potato choice) \$33

Coconut ~ coconut battered, deep fried, served with orange horseradish sauce *(potato choice) \$34

Scampi ~ sautéed in garlic butter, served over wild rice \$33

Pasta & Chicken

Raspberry Chicken

Boneless breast of chicken in a fresh raspberry sauce, served with fettuccini Alfredo \$26

Chicken Parmesan

Boneless breast of chicken, Italian herb and parmesan breaded, served on fettuccini and topped with marinara served with garlic toast \$26

Greek Chicken

Boneless breast of chicken, spinach, sundried tomatoes and kalamata olives in a cream sauce topped with feta cheese, served on Fettuccini \$30

Vegetable Primavera

An array of vegetables in a classic garlic-butter, cream and lemon sauce, served on angel hair pasta served with garlic toast \$23

Fettuccini Alfredo

Tender pasta in our rich Alfredo sauce served with garlic toast \$18 With sautéed vegetables \$23 With grilled chicken \$26 With three jumbo shrimp \$30

Fettuccini Marinara

Tender pasta topped with our special marinara sauce, served with garlic toast \$16 With grilled chicken \$24

Beef

* Filet Mignon

Center cut 8 oz. choice tenderloin, bacon wrapped with mushroom cap *(potato choice) Market Price

* New York Strip

12 oz. New York, Montreal seasoned *(potato choice) \$38

* 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 \$23

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.