

appetizers & homemade soup

CREAM OF TOMATO-BASIL SOUP
cup 4.99 | bowl 5.99


CRISPY CALAMARI
batter-fried, teardrop pepper,
lemon zest aioli drizzle 13.99

CLASSIC FRENCH ONION SOUP
crock 6.99

 **CRISPY BRUSSELS SPROUTS**
balsamic red onion, spanish peanut, teardrop
pepper, bourbon-maple glaze 9.99

 **BUFFALO CAULIFLOWER BITES**
panko-crust, blue cheese,
celery 10.99

BRUSCHETTA
tomato, cucumber, onion,
basil, garlic, aged asiago, basil vinaigrette,
balsamic syrup, toasted baguette 9.99

 **PIEROGIES**
potato-filled, fried onion, shaved brussels sprout,
wild mushroom, horseradish cream 10.99

CHICKEN LETTUCE WRAPS
peanuts, ginger, garlic, rice vinegar,
sweet soy 9.99

MARSALA MUSHROOM CAPS
sweet italian sausage, panko 10.99

salads + sandwiches

add grilled chicken 3.99 | grilled salmon* 5.99 to salads

BACON & BLUE [gf]
locally grown great lakes growers lettuce, crispy bacon, grated cauli-
flower, toasted almond, crumbled blue cheese, red onion,
dried cherry, white french dressing side
7.99 | entrée 12.99

 **WELSHFIELD CHOPPED [gf]**
romaine, blue cheese, bell pepper, cucumber, tomato, egg, bacon,
red onion, oregano vinaigrette
side 7.99 | entrée 12.99

THE MACKENZIE [gf]
locally grown great lakes growers lettuce, mackenzie creamery goat
cheese, red onion, berry, candied walnut, blush dressing
side 7.99 | entrée 12.99

CLASSIC CAESAR
romaine, aged asiago, crouton, lemon
side 7.99 | entrée 12.99

C.A.B.* CHEESEBURGER*
brioche bun, cheese, lettuce, tomato,
pickle, french fries 14.99

BEER-BATTERED WALLEYE
brioche bun, leaf lettuce, tomato, zesty tartar,
french fries, pickle 14.99

BURGER ADDITIONS
bacon 1.29 | sautéed mushroom .79 | sautéed onion .79 | fried egg* .99

entrées

add a side welshfield chopped or caesar salad 4.99

PAN-SEARED FLATIRON STEAK
madeira, whole grain mustard, cream, wild
mushroom, caramelized onion, butter-glazed
carrot, rosemary home fries 25.99

 **GRILLED CHICKEN ALFREDO**
cavatappi, parmesan, garlic,
baby spinach, toasted panko crumb 21.99

C.A.B.* BEEF & WILD MUSHROOM STROGANOFF
pappardelle, wild mushroom, thyme,
melted onion, sour cream 22.99

GREAT LAKES WALLEYE
garlic, roasted red pepper, risotto,
chive, parmesan, bearnaise 26.99

TURKEY BREAST
herb stuffing, cranberry preserve,
hand-mashed potato,
gravy 20.99

 **BLACKENED SALMON***
crispy brussels sprout, balsamic red onion,
spanish peanut, teardrop pepper,
bourbon-maple glaze 25.99

C.A.B.* POT ROAST
butter-glazed carrot, hand-mashed
potato, big red reduction 24.99

 **PORK LOIN SCHNITZEL**
asparagus, hand-mashed potato,
lemon hollandaise 20.99

LAKE PERCH
panko-crust, zesty tartar,
lemon, house-made slaw, french fries 21.99

PAN-SEARED SHRIMP SCAMPI
lemon, garlic, chardonnay, risotto,
sweet corn, chive, parmesan 27.99

GRILLED KIELBASA & PIEROGIES
potato-filled pierogie, fried onion, shaved
brussels sprout, wild mushroom,
horseradish cream 20.99

 **CHICKEN PICCATA**
caper, red onion, chardonnay,
lemon, butter, asparagus,
ancient grains 20.49

BEEF TENDERLOIN MEDALLIONS MARSALA
butter glazed carrot, hand-mashed potato, wild
mushrooms, caramelized onions 28.99

NEW YORK STRIP STEAK*
asparagus, hand-mashed potato,
bearnaise 36.99

friday & saturday feature

PRIME RIB OF BEEF*
limited quantity, hand-mashed potato, crispy brussels sprout,
horseradish cream, jus 33.99



Welshfield Favorite

[gf] = gluten-free | *Certified Angus Beef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

signature cocktails

WELSHFIELD CLASSIC MARTINI
Tito's Vodka, Olive Juice, Stuffed Blue Cheese Olives 10

WELSHFIELD MANHATTAN
Woodford Reserve Bourbon, Sweet Vermouth, Bitters 12

WELSHFIELD OLD FASHIONED
Old Forrester Bourbon, Simple Syrup, Bitters 10

PATIO COOLER
Midori, Malibu Rum, Orange Juice, Pineapple Juice 10

POMEGRANATE MARTINI
Pomegranate Liqueur, Tito's Vodka, Cranberry & Orange Juice 10

SPARKLING PEAR MARTINI
Absolut Pear Vodka, St. Elder, Champagne 10

RUBY TINI
Rum Haven, Peach Schnapps, Vodka, Cranberry & Pineapple Juice 10

REESE'S CUP MARTINI
Skrewball Peanut Butter Whiskey, Godiva Chocolate Liqueur, Cream 10

domestic and craft beers

BUD LIGHT 4.25
MILLER LITE 4.25
MICHELOB ULTRA 4.25
COORS LIGHT 4.25
YUENGLING LAGER 4.50
LABATT BLUE 5.50

GREAT LAKES 5.50
(ask your server for selection)
COLUMBUS BREWING 5.50
BLUE MOON 5.50
CORONA 5.50
STELLA ARTOIS 5.50
NON-ALCOHOLIC SELECTION 4.25

wines by the glass or bottle

WHITE WINE

Chardonnay, **Welshfield Selection** 7/28
Chardonnay, **Imagery**, Sonoma 10/40
Chardonnay, **William Hill**, California 9/36
Sauvignon Blanc, **Prophecy**, New Zealand 8/32
Pinot Grigio, **Stella**, Italy 7/28
Riesling, **Heintz Eifel Shine**, Germany 7/28
Moscato d'Asti, **Mia Dolce**, Italy 9/36
White Zinfandel, **Vista Point**, California 7/28
White Blend, **Cline Farmhouse**, California 8/32
Prosecco, **LaMarca**, Italy 12/40

RED WINE

Merlot, **Welshfield Selection** 7/28
Cabernet Sauvignon, **Hayes Ranch**, California 8/32
Cabernet Sauvignon, **The Federalist**, Lodi 10/40
Cabernet Sauvignon, **Hess**, California 12/48
Malbec, **Tilia**, Argentina 8/32
Red Blend, **Ferrari-Carano Siena**, Sonoma 12/48
Cabernet Franc, **Laleure Vineyards**, Ohio 8/32
Zinfandel, **The Seven Deadly Zins**, Lodi 10/40
Pinot Noir, **10 Span**, California 8/32
Pinot Noir, **A to Z**, Oregon 10/40
Chianti Superiore, **Banfi**, Tuscany 8/32

welshfield daily promotions

PRIME RIB WEDNESDAY
limited quantity, hand-mashed potato, crispy brussels sprout, horseradish cream, jus 25.99
Available after 4 pm

THURSDAY
2 FOR \$44
choose two starters, two entrees and enjoy a bottle of wine!

FRIDAY NIGHTS
ALL-YOU-CAN-EAT BEER-BATTERED FISH DINNER
zesty tartar sauce, french fries & coleslaw



WELSHFIELD INN

THE DRIFTWOOD GROUP.COM