

Dinner Menu

Small Dishes

Fire Cracker Shrimp

Nobashi style fried shrimp firecracker sauce, lime zest and scallions

Warm Marinated Olives

House marinated assortment of artisan olives served warm local feta cheese, fresh garden herbs, grilled bread, and olive oil (gfo)

Charcuterie Board

Chef selected cheeses and cured meats, with house made ale mustard, savory jams, honeycomb, pickled vegetables, olives, and crostini (gfo)

Soups/Salads

Soup Du Jour

Chef daily creations

Seafood Bisque

Shrimp, crab, lobster, brandy

House Caesar Salad

Romaine lettuce, sourdough croutons, shaved local parmesan cheese, and house Caesar dressing (gfo)

Roasted Michigan Beet Salad

Spring greens, toasted pine nuts, local goat cheese, and balsamic vinaigrette (gf vo)

Classic Cobb Salad

Spring greens, crispy applewood smoked bacon, diced tomatoes, avocado, sliced eggs, roasted turkey, and honey ham tossed in house made buttermilk pistachio dressing (gf)

Add a Protein

Seabass | Beef Tenderloin | Albacore (or) Chicken Salad

Entrees

LochenHeath Burger

Half pound ground Waygu beef, applewood smoked bacon, porter aged cheddar cheese, crispy fried onions, and house made remoulade

Turkey Sandwich

Roasted turkey sliced thin, fig jam, crispy applewood smoked bacon, house made onion jam, and fresh local goat cheese

Albacore Tuna Melt

Albacore salad, gouda cheese, and house made remoulade

LochenHeath Club

Roasted turkey, honey roasted ham, crispy apple wood smoked bacon, tomato aioli swiss and cheddar cheeses

Chicken Salad Wrap

All white meat chicken, toasted pecans, local dried cherries, crisp romaine lettuce, shaved parmesan cheese, in a spinach tortilla

Lunch Combo

1/2 sandwich, cup of soup, and small mixed greens with lemon vinaigrette, bisque supplemental

Whitefish Sandwich

Fried great lakes whitefish, lemon aioli, shredded romaine lettuce, tomato, brioche roll
(not available for combo)