



Effective February 1, 2025

If you use a credit card, our credit card processor will charge a 3% surcharge .
There IS NOT asurcharge debit cards.

We prepare our food from scratch and cook to order, so please be patient if it takes a little longer than you expect. We are committed to serving the finest and freshest available. For this reason, please forgive us if we are temporarily out of one or more selections.

Blondie's adds a service charge (gratuity) automatically to parties of 8 or more.

Blondie's adds a 10% auto-gratuity to take out orders.



Love your meal?

**Buy the hardworking kitchen staff a drink
after their shift. Just tell your server!**

\$10/\$20



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

All weights are pre-cooked.

SMALL PLATES & SHAREABLES

MEDITERRANEAN DIP

Layered herb cream cheese, hummus, tomatoes, cucumbers, feta, and Kalamata olives. Served with warm pita - 13.99

CAJUN STEAK BITES

Blackened tenderloin tips served with our creamy horseradish sauce - 17.99

SPINACH ARTICHOKE DIP

With house white corn tortilla chips - 13.99

SMOKED CHICKEN WINGS

House-smoked wings - 14.99
Garlic Parmesan • Thai Sweet Chili • BBQ
Kickin' Bourbon • Mild • Buffalo

GENERAL TSO CAULIFLOWER

Tempura-battered cauliflower tossed in sweet & spicy chili topped with sesame seeds and green onions - 14.99

JALAPEÑO POPPER DIP

Our secret cream cheese blend with jalapeños. Served with house-made white corn tortilla chips - 12.99

HOUSE BRUSSELS SPROUTS

Crispy cooked brussels sprouts tossed with sea salt, Parmesan cheese, and drizzled with balsamic glaze - 14.99 add bacon - 1.50

PRETZEL LOGS

Served with Gouda cheese sauce - 9.99

BLONDIE'S JUMBO TENDERS

Jumbo tenders tossed in our secret seasoned flour and fried crispy. Served with your choice of one dipping sauce - 14.99
Additional sauce .99 each.

PULLED PORK NACHOS

House-smoked BBQ pork over house-fried chips with Gouda cheese sauce, cabbage, onions, beer-battered jalapeños, and salsa on the side - 14.99

TRIO OF SPREADS

Herb cream cheese spread, roasted red pepper hummus, and traditional hummus served with pita bread - 13.99

BUFFALO CHICKEN DIP

Served hot and drizzled with buffalo sauce and ranch dressing. Served with house-made white corn tortilla chips - 13.99

FLATBREADS

CHICKEN BACON RANCH

Grilled chicken, bacon, cheddar jack cheese, red onion, and ranch - 15.99

ARTICHOKE CHICKEN

Our artichoke spinach dip, mozzarella cheese, grilled chicken, and tomatoes - 15.99

VEGETABLE

Marinara, tomato, green & banana peppers, red onion, and mozzarella - 13.99

TRADITIONAL

Sauce, pepperoni, and mozzarella cheese - 13.99

BUFFALO CHICKEN

Ranch dressing, grilled chicken & buffalo sauce, mozzarella, and crumbled bleu cheese - 15.99

BBQ CHICKEN

Grilled chicken, BBQ sauce, banana peppers, green peppers, and red onions topped with cheddar jack cheese - 15.99

MEDITERRANEAN

Basil spread, red onion, tomato, Kalamata olives, feta cheese, chicken, and balsamic glaze - 15.99

HAWAIIAN

Marinara, ham, pineapple, red onion, topped with mozzarella cheese - 15.99

BLT

Mozzarella cheese, bacon, lettuce, tomato, drizzled with mayonnaise - 15.99

SALADS

GREEK SALAD

Romaine, tomato, cucumber, green pepper, red onion, Kalamata olives, pickled beets, pepperoncini, chickpeas, and feta cheese. Served with Greek dressing.

Half 11.99 | Full 14.99

CLASSIC MAURICE

Ham, turkey, and Swiss cheese on spring mix with hard-boiled egg, olives, and gherkin pickles.

Served with Maurice dressing.

Half 13.99 | Full 17.99

KARA'S CHICKEN SALAD

All white meat chicken salad with pineapple, grapes, pecans, and Craisins® mixed with cream cheese and mayo. Served on a bed of spring greens. - 15.99

CHICKEN BACON RANCH

Spring greens, cheddar jack cheese, bacon, chicken breast, red onion, and tomato. Served with ranch dressing.

Half 13.99 | Full 17.99

COBB

Romaine, tomato, bacon, cold chicken breast, avocado, hard-boiled egg, and blue cheese crumbles.

Served with French dressing.

Half 14.99 | Full 18.99

SOUTHWEST

Romaine, cheddar jack cheese, avocado, and fire-roasted vegetable medley (black beans, onion, tomato, green pepper, and corn) topped with crispy tortilla strips.

Served with Cajun ranch.

Half 12.99 | Full 16.99

MICHIGAN HARVEST

Spring greens, Craisins®, crumbled Gorgonzola cheese, candied pecans, and red onions.

Served with balsamic vinaigrette.

Half 11.99 | Full 14.99

CHICKEN CAESAR SALAD

Romaine, crispy or grilled chicken, house-made croutons, parmesan cheese tossed in house-made Caesar dressing.

Half 12.99 | Full 16.99

CHEF

Strips of ham and turkey, shredded cheddar-jack cheese, hard-boiled egg, red onion, tomatoes, cucumbers, and croutons over spring greens.

Served with your choice of dressing.

Half 13.99 | Full 17.99

DRESSINGS

Ranch

Bleu Cheese

French (Red)

Balsamic Vinaigrette

Dijon Honey Mustard

Cajun Ranch

Creamy Italian

Raspberry Vinaigrette

Thousand Island

Vinegar & Oil

ADD TO ANY SALAD

Avocado 2

Hard-boiled Egg 1

Garbanzo Beans (Chickpeas) 1

Roasted Red Pepper 1

Chicken 5

Salmon (4oz) 8

Steak 8

Grilled Shrimp Skewer 6

Pita Bread or Garlic Toast 2

Grilled Tofu 4

Flash Fried Tofu 4

SOUPS

VEGETABLE

Cup 4.99 ~ Bowl 6.99

HUNGARIAN MUSHROOM

Cup 5.99 ~ Bowl 7.99

SOUP OF THE DAY

Cup 5.99 ~ Bowl 7.99

FRENCH ONION

7.99

CHILI - SEASONAL

Cup 5.99 ~ Bowl 7.99

SANDWICH BOARD

Served with house-made potato chips. Add French onion chip dip 1.29

FISH TACOS

Fried or grilled North Atlantic cod, flour tortillas, chopped cabbage, and Cajun ranch.
2 Tacos 14.99 ~ 3 Tacos 17.99

PULLED PORK TACOS

House-smoked BBQ pulled pork, flour tortillas, cabbage, onion, and Gouda cheese sauce.
2 Tacos 14.99 ~ 3 Tacos 17.99

MEATBALL SUB

Provolone cheese, meatballs, house-made marinara sauce, and sprinkled with parmesan cheese on a grilled sub bun - 14.99

NOT YOUR MAMMA'S GRILLED CHEESE

A creamy blend of cream cheese, mozzarella, sharp cheddar, and secret seasonings grilled on your choice of bread - 13.99

PULLED PORK

House-smoked pulled pork simmered in our BBQ sauce served on a bun - 13.99
Add coleslaw for .69

GRILLED PORTOBELLO MUSHROOM

Seasoned and roasted portobello mushroom with lettuce, tomato, and red onion.
Served with basil-garlic aioli - 14.99

CLASSIC CLUB

Triple-decker!! Turkey, ham, bacon, American and Swiss cheeses, lettuce, tomato, and mayonnaise on your choice of toasted bread- 16.99

SHAVED PRIME RIB

Shaved prime rib and grilled onions on an Italian roll - 15.99

CORNERD BEEF REUBEN

House-smoked corned beef, sauerkraut, and Swiss on marbled rye.
Served with Thousand Island - 17.99

TURKEY REUBEN

Thinly sliced oven-roasted turkey breast, creamy coleslaw, and Swiss on marbled rye.
Served with Thousand Island or honey mustard- 15.99

THE GODFATHER

Pepperoni, ham, turkey, provolone, lettuce, tomato, onion, banana peppers, mayo, and Italian dressing served warm on a folded ciabatta - 16.99

WRAPS

Served with house-made potato chips. Add French onion chip dip 1.29

RANCH WRAP

Grilled or crispy chicken, Swiss, lettuce, tomato, and ranch dressing - 14.99
Make it Buffalo Style +.50

SOUTHWEST CHICKEN WRAP

Grilled or crispy chicken, romaine, cheddar-jack cheese, fire-roasted vegetable medley
(black beans, onion, tomato, green pepper, and corn),
fresh avocado, and Cajun ranch - 15.99

CHICKEN CAESAR WRAP

Grilled or crispy chicken, romaine, parmesan cheese, and Caesar dressing - 14.99

KARA'S CHICKEN SALAD WRAP

Chicken salad with pineapple, grapes, pecans, and Craisins® mixed with cream cheese & mayo, and spring mix - 14.99

MEDITERRANEAN WRAP

Roasted red pepper hummus or traditional hummus, sun-dried tomatoes, spinach, cucumbers, feta, and balsamic glaze - 12.99
Add Chicken 4.00

MEGA WRAP

Turkey, ham, bacon, pepper jack cheese, lettuce, tomato, and mayo - 15.99

BURGERS & BIRDS

Served with house-made potato chips, add French Onion Dip 1.29

CHICKEN SANDWICHES

PLAIN JANE CHICKEN

Char-grilled or crispy chicken breast with lettuce and tomato - 14.99

CAJUN CHICKEN

Cajun-seasoned chicken breast topped with Applewood smoked bacon and pepper jack cheese - 16.99

CHICKEN CORDON BLEU

Char-grilled or crispy chicken breast topped with ham and Swiss cheese - 16.99

SANDWICH TOPPINGS

Free Toppings

Lettuce, Tomato, Pickle, Onion, Mayonaisse

Toppings (1.00 each)

Green Olives, Fresh Jalapeños, Sauerkraut, Grilled Onions

Cheese & More (1.50 each)

American, Cheddar, Swiss, Provolone, PepperJack, Feta, Gorgonzola, Grilled Jalapeños

Toppings (2.00 each)

Avocado, Bacon, Vegan Cheese, Sautéed Mushrooms, Battered Deep-Fried Jalapeños

BURGERS

Cooked to medium-well unless requested otherwise.

BUILD YOUR OWN BURGER

Half-pound* of custom-blended beef and char-grilled to medium-well - 14.99

OLD FASHIONED PATTY MELT

Topped with grilled onions served on marble rye with Swiss cheese - 15.99

JALAPEÑO POPPER BURGER

Topped with our special cream cheese and cheddar blend, and beer-battered jalapeños - 17.99

THE ULTIMATE BURGER

Applewood smoked bacon and our award winning house mac and cheese - 17.99

NORTHWOODS MUSHROOM BURGER

Swiss cheese, a blend of wild mushrooms, and demi-glace - 17.99

RODEO BURGER

Cheddar, bacon, grilled onions, and house BBQ sauce - 17.99

QUESADILLA BURGER

Bacon, cheddar jack cheese, and lettuce between grilled flour tortillas. Served with Cajun ranch and salsa on the side - 17.99

DRAGON BURGER

Applewood smoked bacon, buffalo sauce, pepper jack cheese, and beer-battered jalapeños - 17.99

FRENCH DIP BURGER

Provolone cheese and caramelized onions and served au jus - 16.99

**All weights are pre-cooked measurements.*

COMFORT FOOD

These entrees come with your choice of soup or salad and one side choice.

BACON WRAPPED MEATLOAF

House-made beef-pork blend with seasonings.
Topped with your choice of BBQ ketchup
or rich demi-glace.
1 Slice 14.99 ~ 2 Slices 19.99

BABY BACK RIBS

Smoked baby back ribs in house-made BBQ
sauce. Half Slab 24.99 ~ Full Slab 30.99

MARINATED CHICKEN BREASTS

Marinated chicken smothered with sautéed
mushrooms, onions, and your choice of cheese.
1 Breast 15.99 ~ 2 Breasts 19.99

CHOPPED STEAK

Half-pound* beef patty, char-grilled, and
smothered with mushrooms, sautéed
onions, and rich demi-glace - 18.99

BONELESS PORK LOIN CHOPS

Char-grilled to juicy perfection and
topped with roasted Fuji apples.
1 Chop 14.99 ~ 2 Chops 17.99

CHICKEN PLANKS

Tossed in our secret seasoned flour and
fried crispy with choice of a dipping sauce.
Additional sauces .99 each.
2 Tenders 17.99 ~ 3 Tenders 20.99

**All weights are pre-cooked measurements.*

PASTA

These entrees come with your choice of soup or salad and garlic bread.

BAKED RAVIOLI

Three-cheese ravioli topped with sauce and
baked with an Italian blend cheese.
Marinara 16.99 ~ Meat Sauce 18.99

BAKED MOSTACCIOLI

Penne pasta topped with house-made sauce
and baked with an Italian blend cheese.
Marinara 15.99 ~ Meat Sauce 17.99

BLONDIE'S FAMOUS MAC & CHEESE

Cavatappi tossed in house gouda
cheese sauce - 18.99

LEAH-GUINE

Linguine with house-made sauce.
Marinara 14.99 ~ Meat Sauce 16.99

LINGUINE ALFREDO

Classic Alfredo sauce - 16.99

ELLA NOODLES

Penne pasta tossed with grilled chicken,
spinach, feta cheese, sun-dried tomatoes,
olive oil, and basil - 19.99

N'AWLINS SHRIMP PASTA

This is a spicy dish!

White Gulf shrimp sautéed in butter,
Cajun seasoning, and LOTS of fresh garlic.
Tossed with linguine noodles - 19.99

ADD TO ANY PASTA DISH

Root Vegetables 4
Three Meatballs 5
BBQ Pulled Pork 5
Grilled Chicken 5
Crispy Chicken 5

Salmon (4oz) 8
Grilled Shrimp 6
Bacon or Ham 4
Mushrooms 2
Broccoli 3

UNDER THE SEA

These entrees come with your choice of soup or salad and one side choice.

SHRIMP SKEWER DINNER

Our house seasoned shrimp grilled to perfection on a sugar cane skewer.

1 skewer (5 shrimp) 14.99

2 skewer (10 shrimp) 17.99

NORWEGIAN SALMON

Norwegian salmon seasoned and broiled or blackened with Cajun seasoning.

4 ounces* - 21.99 or 8 ounces* - 26.99

BEER-BATTERED COD

Beer-battered fried North Atlantic cod.

1 piece 14.99 ~ 2 pieces 17.99 ~ 3 pieces 20.99

BLUE GILL FILLETS

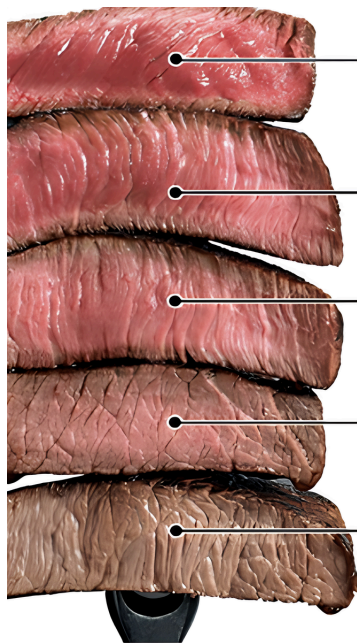
Lightly breaded and pan fried - 21.99

FRIED SHRIMP

Hand-breaded jumbo shrimp - 18.99

HAND-CUT STEAKS

Seasoned and char-grilled or seared in a cast iron skillet. Topped with house zip sauce.
Served choice of soup or salad and one side choice.



RARE

COOL, RED CENTER

MEDIUM RARE

WARM, RED CENTER

MEDIUM

WARM, PINK CENTER
TOUCH OF RED

MEDIUM WELL

WARM BROWN,
PINK CENTER

WELL DONE

HOT, BROWN
CENTER WITH
NO PINK

PETITE TENDERLOIN FILET

Melt-in-your-mouth tenderness and flavor!

4.5 oz* - 21.99 or 9 oz (2 -4.5 oz)* - 32.99

RIBEYE (13-14 OZ*)

Tender, juicy, and full-flavored prime cut Angus beef, with generous marbling throughout- 32.99

NEW YORK STRIP STEAK (12-13 OZ*)

Perfectly marbled - 30.99

Make it Black & Bleu 2.00

Sautéed Onions 1.00

Sautéed Mushrooms 2.00

Add a Shrimp Skewer 6.00

Add 5 Breaded Shrimp 7.00

SIDE CHOICES

Cottage Cheese • Coleslaw • Side Salad • Caesar Side Salad
Mini Harvest Salad (+2) • Cup of Soup • French Onion Soup (+4.5)
House-made Potato Chips • House-made Tortilla Chips
French Fries • Wild Rice • Garlic Mashed Potatoes
Vegetable of the Day • Steamed Broccoli
Mac & Cheese • Sweet Potato Fries
Roasted Root Vegetables • Yams & Apples
Baked Potato • Baked Sweet Potato • Garlic Bread

**All weights are pre-cooked measurements.*

BEVERAGES



Coke



BOTTLED WATER

San Pellegrino Sparkling (16.9 oz)
Acqua Panna (16.9 oz)



OTHER FAVORITES

Freshly Brewed Ice Tea
Freshly Brewed Coffee
Regular or Decaf
Hot Tea

MILK & JUICE

16 oz (No Refills)
Apple, Cranberry, Orange,
and Pineapple Juice

White Milk
Chocolate Milk

ICED COFFEE

Espresso blend and milk over ice
(vegan upon request)

Your choice of one flavor:
Hazlenut, Vanilla, Caramel, Pistachio,
White Chocolate, Dutch Chocolate,
Lavender, Banana

DESSERTS

Make sure to save room for one of our delicious homemade desserts featuring Blondie's Best Cheesecakes...ask about today's flavors!

Not a cheesecake eater...ask about our other homemade desserts.

