



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 reserves the right to add a service charge (gratuity).

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

Small Plates & Shareables

GULF SHRIMP GRATINEE

Jumbo gulf shrimp in garlic-sherry cream sauce with capers, and topped with a five-cheese blend. Served with garlic bread – 14.99

MEDITERRANEAN DIP

Layered herbed cream cheese, hummus, tomatoes, cucumbers, feta, and Kalamata olives. Served with warm pita – 10.99

CAJUN STEAK BITES

Blackened sirloin tips served with our horseradish sauce – 14.99

SPINACH ARTICHOKE DIP

Served with house-made white corn tortilla chips – 10.99

SMOKED CHICKEN WINGS

House-smoked wings with your choice of sauce – 11.99

Sauces: Asian • Garlic Parmesan • Thai Sweet Chili • Mild

Kickin' Bourbon • Mild • Chipotle BBQ

House BBQ • Mango Habanero • Buffalo • Hot

PRETZEL LOGS

Served with house-made Gouda cheese sauce – 9.99

ONION PETALS

Hand-cut onion petals tossed in our secret seasoned flour and fried crispy served with our special dipping sauce – 9.99

HOUSE BRUSSELS SPROUTS

Crispy cooked brussels sprouts tossed with sea salt, Parmesan cheese, and drizzled with balsamic glaze – 10.99 add bacon – 1.50

BLONDIE'S JUMBO TENDERS

Jumbo tenders tossed in our secret seasoned flour and fried crispy. Served with your choice of one dipping sauce – 11.99

PULLED PORK NACHOS

House-smoked BBQ pork over house-fried chips topped with Gouda cheese sauce, cabbage, onions, and beer-battered jalapeños – 11.99

TRIO of SPREADS

Herb cream cheese spread, roasted red pepper hummus, and traditional hummus served with pita bread – 10.99

GENERAL TSO CAULIFLOWER

Tempura-battered cauliflower tossed in sweet & spicy chili topped with sesame seeds and green onions – 11.99

BUFFALO CHICKEN DIP

Served with house-made white corn tortilla chips – 10.99

Flat Breads

Share with your table or make it your meal!

BBQ CHICKEN

Grilled chicken, BBQ sauce, banana peppers, green peppers, and red onions topped with cheddar-jack cheese – 12.99

MEDITERRANEAN

Basil spread, red onion, tomato, Kalamata olives, red onion, oregano, feta cheese, chicken, and balsamic glaze – 12.99

HAWAIIAN

Fresh marinara, ham, pineapple, red onion, topped with mozzarella cheese – 12.99

PULLED PORK

BBQ house-smoked pork, cheddar jack cheese, BBQ drizzle, and banana peppers – 12.99

BLT

Mozzarella cheese, bacon, lettuce, tomato, and drizzled with mayonnaise – 12.99

BUFFALO CHICKEN

Grilled chicken & buffalo sauce on top of ranch, with mozzarella and crumbled blue cheese – 12.99

ROASTED ROOT VEGETABLE

Roasted root vegetables, hummus, red onions, feta, and finished with balsamic glaze – 12.99

CHICKEN BACON RANCH

Grilled chicken, bacon, cheddar jack cheese, red onion, and ranch - 12.99

ARTICHOKE CHICKEN

Our Artichoke Spinach Dip, topped with mozzarella cheese, grilled chicken, and tomatoes – 12.99

VEGETABLE

Marinara, tomato, green peppers, banana peppers, onion, and mozzarella cheese – 10.99

TRADITIONAL

Marinara sauce, pepperoni, and mozzarella cheese – 10.99

Salads

MICHIGAN HARVEST

Spring greens, dried cranberries, bleu cheese crumbles, glazed pecans, and red onions. Served with balsamic vinaigrette.

Half 8.99 | Full 11.99

GREEK SALAD

Romaine, tomato, cucumber, green pepper, red onion, Kalamata olives, and feta cheese. Tossed in our house Greek dressing.

Half 8.99 | Full 11.99

CLASSIC MAURICE

Strips of ham and turkey, Swiss, egg, olives, and gherkin pickles on spring mix greens. Served with Maurice dressing.

Half 10.99 | Full 14.99

CHICKEN BACON RANCH

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

Half 10.99 | Full 14.99

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 9.99 | Full 12.99

CHICKEN CAESAR SALAD

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

Half 9.99 | Full 13.99

KARA'S CHICKEN

All white meat chicken salad with pineapple, grapes, pecans, and Craisins mixed with cream cheese and mayo. Served on a bed of spring mix – 13.99

CHEF

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

Served with your choice of dressing.

Half 10.99 | Full 14.99

COBB SALAD

Romaine, tomato, bacon, grilled chicken breast, hard-boiled eggs, avocado, blue cheese crumbles. Served with French dressing.

Half 11.99 | Full 15.99

Dressings

Ranch

Blue Cheese

French (Red)

Balsamic Vinaigrette

Dijon Honey Mustard

Cajun Ranch

Creamy Italian

Raspberry Vinaigrette

Thousand Island

Apple Vinaigrette

Vinegar & Oil

Add to any salad

Avocado 2

Hard-boiled Egg 1

Garbanzo Beans (Chick Peas) 1

Roasted Red Pepper 1

Chicken 3.5

Salmon 5

Steak 5

Grilled Shrimp Skewer 5

Grilled Tofu 4

Grilled Marinated Tofu 4

SOUPS

FRENCH ONION 6.99

VEGETABLE

Cup 3.99 ~ Bowl 5.29

HUNGARIAN MUSHROOM

Cup 4.29 ~ Bowl 5.99

SOUP OF THE DAY

Cup 4.29 ~ Bowl 5.99

CHILI (Seasonal)

Cup 4.29 ~ Bowl 5.99

Sandwich Board

Served with fresh house potato chips.

CLASSIC CLUB

Triple-decker!! Turkey, ham, bacon, American & Swiss cheese, lettuce, tomato, and mayonnaise on your choice of toasted bread— 13.99

CORNED BEEF REUBEN

House-smoked corned beef, sauerkraut, and Swiss on marble rye. Served with thousand island — 14.99

TURKEY REUBEN

Thinly sliced oven-roasted turkey breast, creamy coleslaw, and Swiss on marble rye. Served with thousand island or honey mustard— 12.99

CLASSIC FRENCH DIP

Thinly-sliced roast beef on an artisan French roll served au jus — 12.99

GOUDA CHEESE STEAK

Thinly sliced roast beef and grilled onions on a French roll topped Gouda cheese sauce — 13.99

THE GODFATHER

Pepperoni, ham, turkey, provolone, lettuce, tomato, onion, banana peppers, mayo, and Italian dressing served warm on a folded Ciabatta — 13.99

NOT YOUR MOMMA'S GRILLED CHEESE

A creamy blend of cream cheese, mozzarella, sharp cheddar, and secret seasonings perfectly grilled on your choice of bread — 10.99

MEDITERRANEAN WRAP

Roasted red pepper hummus or traditional hummus, sundried tomatoes, spinach, cucumbers, feta, and balsamic glaze — 9.99
Add Chicken 4.00

PULLED PORK

House-smoked pulled pork simmered in our BBQ sauce served on a bun — 10.99
Add coleslaw for .49

MEATBALL SUB

Provolone cheese and meatballs smothered in our house-made marinara sauce and sprinkled with parmesan cheese on top of a grilled sub bun — 11.99

FISH TACOS

Three fried or grilled North Atlantic cod served in soft tortillas with chopped cabbage, and Cajun ranch — 12.99

PULLED PORK TACOS

Three house-smoked BBQ pulled pork tacos in a flour tortillas and topped with cabbage, onion, and gouda cheese sauce — 12.99

RANCH WRAP

Grilled or crispy chicken, Swiss, lettuce, tomato, and ranch dressing — 11.99
Make it Buffalo Style .50

MEGA CLUB

Turkey, ham, Applewood smoked bacon, pepper Jack, lettuce, tomato, and mayo — 12.99

KARA'S CHICKEN SALAD WRAP

Chicken salad with pineapple, grapes, pecans, and Craisins mixed with cream cheese and mayo — 11.99

CHICKEN CAESAR WRAP

Grilled or crispy chicken, romaine, parmesan cheese, and Caesar dressing — 10.99

SOUTHWEST CHICKEN WRAP

Grilled or crispy chicken, romaine, fire-roasted vegetable medley (black beans, onion, tomato, green pepper, and corn). Topped with tortilla strips, Cajun ranch, and fresh avocado. — 12.99

FISH SANDWICH

Two pieces of beer-battered North Atlantic cod fried crispy on served on an Italian roll with lettuce, tomato, and tartar sauce on the side — 13.99

ON A BUN

Served with fresh house potato chips.

CRISPY CAJUN CHICKEN

Cajun-fried chicken breast topped with Applewood smoked bacon and pepper Jack cheese – 14.99

WESTERN CHICKEN

Charbroiled chicken breast with BBQ chipotle sauce, cheddar cheese, and onion petals – 13.99

PLAIN JANE CHICKEN

Char-grilled or crispy chicken breast with lettuce and tomato – 11.99



BUILD YOUR OWN BURGER – 11.99

Half-pound of premium custom-blended Angus beef and char-grilled to medium-well.

Substitute a vegan Impossible® Burger or a portobello mushroom for no charge.

Free Toppings

Lettuce, Tomato, Pickle, Onion, Mayo

Additions \$1 Each

American Cheese, Cheddar Cheese,
Swiss Cheese, Pepper Jack Cheese,
Provolone Cheese, Blue Cheese,
Feta Cheese, Olives, Grilled Onions,
Sautéed Mushrooms, Egg,

Fresh or Grilled Jalapeños, Beer Battered Jalapeños
Creamy Peanut Butter, Spinach, Onion Petals
Pico de Gallo, Sauerkraut

Bacon 1.5

SPECIALTY BURGERS

Half-pound of premium custom-blended Angus beef and char-grilled to medium-well.

Substitute a vegan Impossible® Burger for \$1

OLD FASHIONED PATTY MELT

Topped with grilled onions served on marble rye with Swiss cheese – 13.99

JALAPEÑO POPPER BURGER

Topped with our special cream cheese and cheddar blend, and beer battered jalapeños – 14.99

ULTIMATE MAC & CHEESE BACON BURGER

Topped with Applewood smoked bacon and our award winning house mac and cheese – 14.99

NORTHWOODS MUSHROOM BURGER

Topped with Swiss cheese, a blend of wild mushrooms, and demi-glaze – 14.99

BISTRO BRUNCH BURGER

Topped with ham, bacon, cheddar, and a soft fried egg – 14.99

QUESADILLA BURGER

Topped with bacon, pico, cheddar Jack cheese, and lettuce between grilled flour tortillas. Served with Cajun ranch on the side – 14.99

DRAGON BURGER

Topped with Applewood smoked bacon, buffalo sauce, pepper Jack cheese, beer-battered jalapeños – 14.99

THE OINKER

Topped with cheddar cheese, pulled pork, bacon, and grilled onions – 15.99

Comfort Food & Entrées

BACON WRAPPED MEATLOAF

Topped with your choice of BBQ ketchup or rich demi-glace. Served with two sides.
2 Slices 17.99 ~ 1 Slice 13.99

FISH & CHIPS

House beer-battered fried North Atlantic cod.
Served with French fries and one side.
3 piece 16.99 ~ 2 piece 13.99

BABY BACK RIBS

Smoked baby-back ribs in house-made BBQ sauce.
Served with two sides.
Whole Slab 25.99 ~ Half Slab 19.99

NORWEGIAN SALMON

Norwegian salmon blackened or seasoned and broiled. Served with two sides – 20.99

MARINATED CHICKEN BREASTS

Marinated chicken smothered with sautéed mushrooms, onions, and your choice of cheese.
Served with two sides.
2 Breasts 17.99 ~ 1 Breast 14.99

BONELESS PORK LOIN CHOPS

Char-grilled to perfection and topped with roasted Fuji apples. Served with two sides.
2 Chops 15.99 ~ 1 Chop 12.99

CHOPPED STEAK

Half-pound beef patty, char-grilled, and smothered with mushrooms, sautéed onions, rich demi-glace.
Served with two sides – 16.99

SHRIMP SKEWER DINNER

Our house seasoned shrimp grilled to perfection on a sugar cane skewer. Served with two sides.
1 skewer (5 shrimp) 13.99 ~ 2 skewer (10 shrimp) 16.99

BAKED RAVIOLI

Jumbo three-cheese ravioli topped house-made sauce and baked with an Italian blend cheese. Served with garlic bread and one side.

Marinara 14.99 ~ Meat Sauce 16.99

Add Mushrooms 2 • 3 Meatballs – 3.50 • 5 Meatballs – 5

BLONDIE'S FAMOUS MAC & CHEESE

Cavatappi tossed in house gouda cheese sauce. Served with garlic bread and one side – 16.99
Add: Bacon 3, Shrimp 5, Ham 4, Broccoli 2, Chicken 3.5, BBQ Pulled Pork 4, Salmon 5

N'AWLINS SHRIMP PASTA

White Gulf shrimp sautéed in a butter, garlic, and tossed with linguini noodles. Served with garlic bread and one side – 18.99

ELLA NOODLES

Grilled chicken on penne pasta tossed with fresh spinach, feta cheese, sun-dried tomatoes, olive oil, and basil. Served with garlic bread and one side – 16.99

FETTUCINNE ALFREDO

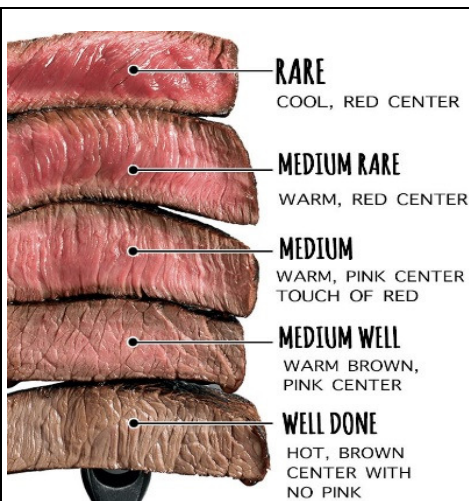
Classic white wine cream sauce with garlic. Served with garlic bread and one side – 14.99
Add: Bacon 3, Shrimp 5, Ham 4, Chicken 3.5, BBQ Pulled Pork 4, Salmon 5, Broccoli 2

LEAH-GUINI

Linguine with house-made sauce. Served with garlic bread and one side. Marinara 12.99 ~ Meat Sauce 14.99
Add Root Veggies 3 • Mushrooms 2 • 3 meatballs 3.50 • 5 meatballs 5

CHICKEN PLANKS

Fresh chicken tenders tossed in our secret seasoned flour and fried crispy. Served with your choice of dipping sauce and two sides – 17.99



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

HAND-CUT STEAKS

Char-grilled or seasoned and seared in a cast iron skillet. Served with two sides.

PETITE TENDERLOIN FILET

Melt-in-your-mouth tenderness and flavor!
4.5 oz – 16.99 or 9 oz – 22.99

RIBEYE (12-13 oz)

Tender, juicy and full-flavored prime cut Angus beef, with generous marbling throughout – 24.99

NY STRIP (12-13 oz)

Prime cut Angus beef, marbled to perfection – 22.99

Make it Black & Bleu 2.00 ~ Sautéed Onions 1.00 ~ Sautéed Mushrooms 2.00
Add Shrimp Skewer 5.00

SIDE CHOICES

Cottage Cheese • Coleslaw • Side Salad • Cup of Soup • French Fries • Wild Rice
Smashed Potatoes • Vegetable of the Day • Mac & Cheese • Sweet Potato Fries
Caesar Side Salad • Roasted Root Vegetables • Yams & Apples
Baked Potato • Baked Sweet Potato

Save room for one of our **HOMEMADE** desserts.



Ask about our current flavors!

Original, Lemon, Key Lime, Peanutbutter, Turtle, Banana, Cookies & Cream, Cherry Chocolate Chunk, Pistachio, Gluten-friendly Original, Reduced Sugar Original, and ask about our Seasonal Flavors.

We also serve **HOMEMADE** Chocolate Caramel Cake, Coconut Cream Cake, Lemon Cake, and Peanut Butter Pie (like a Reese's® Peanutbutter cup)!

We are a family-owned independent restaurant and are committed to making your dining experience perfect. If you have a special dietary need, please let us know. We strive to accommodate your needs. We are happy to make your dish vegetarian or vegan whenever possible. We have vegan cheese, gluten-free buns, and gluten-free pasta upon request. Highly sensitive guests, please note:

Our kitchen uses shared equipment, fryer oil, and ventilation systems. Despite precautions, total allergen isolation cannot be guaranteed.

**Contact us for all of your catering needs.
810.766.9680**

We can host your baby/bridal shower, retirement party, bereavement dinner, or any other special occasions!



www.blondiesfoodandspirits.com