



TRAILYARD

by

SHADY CREEK WINERY

Rooted in Shady Creek's winemaking legacy, Trailyard offers a bold, trail-inspired escape. Enjoy our signature wines crafted from top California and Michigan grapes like Sandy Feet and Riptide Red, alongside craft beer, a bespoke cocktail menu and a celebration of Americana food offerings. Set in a rustic space with a laid-back vibe, it's the perfect spot to unwind in our cozy dining spaces, or under the stars, blending award-winning heritage with adventurous flavor.

APPETIZERS



Crawfish Stuffed Lump Crab Cake - DF \$18.00

Old Bay Remoulade, Apple & Fennel Slaw, Citrus Vinaigrette

(3) Lollipop Lamb Chops - DF, GF \$25.00

Crispy Parsnips, Grilled Ratatouille Skewers, Herb Pesto, Sweet Worcestershire Reduction

Sesame Crusted Ahi Tuna - DF \$22.00

Asian Citrus Slaw, Wasabi Aioli, Pickled Ginger, Crispy Wonton Noodles, Garlic Teriyaki Glaze



Baked Feta Cheese \$14.00

Marinated Olives, Veggie Caponata Salsa, Artichokes, Herbs, Olive Oil, Crostini

(6) Oyster Traegefeller \$18.00

Collard Greens, BBQ Panko, Slab Bacon, Pernod, Parmesan, Smoked Gouda

(6) Oysters On The Half Shell \$16.00

Daily Fresh Selection. Cocktail & Watermelon Mignonette, Lemon



Fritto Misto- GF, DF \$18.00

Light Cajun Tempura, Calamari, Bay Scallops, Asparagus, Cauliflower, Yellow Squash, Mandarin Orange, Sweet Chilli Aioli

L' assiette Du Charcutier \$22.00

Midnight Moon Goat Cheese, Duck Prosciutto, Tomato Ginger Jam, Marinated Olives, Warm Baguette

Jumbo Shrimp Cocktail - DF, GF \$21.00

Cocktail Sauce, Lemon, Horseradish

Veggie Carpaccio - (Can Be Vegan) \$14.00

Grilled Vegetables, Roasted Beets, Radish, Artichoke, Greek Hummus, Sweet Lemon Truffle Vinaigrette, Parmesan, Arugula

SOUPS & SALADS



Manhattan Seafood & Clam Chowder - DF \$12.00

Crostini

French Onion Soup \$10.00

Rustic Herb Crouton, Smoked Gouda

House Salad - GF \$10.00

Mixed Greens, Bacon, Gruyère Cheese, Roasted Onion, Grape Tomato, Sherry Vinaigrette



The Power Salad - GF \$23.00

Mandarin Oranges, Goat Cheese, Craisins, Edamame, Pepitas, Sunflower Seeds, Herb Vinaigrette

Crab Salad - GF, DF \$21.00

Spring Mix, Hearts of Palm, Charred Avocado, Roasted Red Peppers, Mandarin Orange, Citrus Vinaigrette

Caesar Salad \$16.00

Grilled Romaine, Roasted Pearl Onions, Anchovies, Caesar Dressing, Herb Croutons Parmesan

Add a protein:

Chicken \$7.00 | King Salmon \$15.00 | Tuna \$12.00

ENTRÉES



Airline Roasted Chicken - GF \$26.00

Creamed Corn Succotash, Roasted Potatoes, Roasted Carrots, Pan Sauce

Braised Lamb Shanks \$36.00

Red Wine Reduction, Wild Mushroom Risotto, Asparagus, Crispy Leeks

-----FROM THE GRILL-----

Sakura Heritage Berkshire Porkchop \$29.00

Jerk Rubbed, Bourbon Glaze, Sweet Potato Brussels Sprouts, Maple Vinaigrette,
Apple Chutney, Grilled Pineapple



8oz Filet- GF \$59.00

Redwine Demi-Glace, Garlic Mashed Potatoes, Grilled Asparagus

10 oz Cajun Rubbed Ribeye - GF \$45.00

Crawfish Butter, Polenta Fries, Grilled Asparagus

Steak Frites - GF \$39.00

8 oz Wagyu Flat Iron, Chimichurri Sauce, Pickled Red Onion, Arugula, Lemon Truffle Vinaigrette

******Consuming raw or uncooked meats, poultry, seafood, shellfish,
or eggs may increase the risk of foodborne illness. Food allergens may be
present in some food items.**

SEAFOOD

Creole Linguine \$24.00

Clams, Shrimp, Crawfish Etouffee Sauce, Parmesan, Garlic Bread



King Salmon \$35.00

Creole Corn Succotash, Couscous, Tomato White Balsamic Vinaigrette, Lemon

Andouille Encrusted Mahi \$26.00

Pan-Seared Mahi, Roasted Vegetables Relish, Red Sauce, Shoestring Potatoes



Chilean Sea Bass \$51.00

Lemon Truffle Beurre Blanc, Cauliflower Mash, Charred Broccolini, Capers, Lemon

SIDES

Sautéed Mushrooms \$7.00

Grilled Asparagus \$8.00

Creamed Corn Succotash \$6.00

Charred Broccolini \$8.00

Sweet Potato Brussel Sprouts \$10.00

Maple Vinaigrette, Bacon

Macaroni & Cheese \$10.00

Gruyère Cheese, Panko, Bacon

Steak Fries \$8.00

Garlic Truffle Aioli





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OUR WINES

DRY RED WINES

GLASS

BOTTLE

1 Riptide - MI	\$9. ⁰⁰	\$28. ⁰⁰
2 Shady Creek Nouveau - MI	\$8. ⁰⁰	\$24. ⁰⁰
3 Sangiovese - CA	\$12. ⁰⁰	\$36. ⁰⁰
4 Pinot Noir - CA	\$14. ⁵⁰	\$44. ⁰⁰
5 Rescued Dog Red - CA	\$12. ⁰⁰	\$36. ⁰⁰
6 Cabernet Franc - CA	\$12. ⁰⁰	\$36. ⁰⁰
7 Zinfandel - CA	\$12. ⁰⁰	\$36. ⁰⁰
8 Midnight Dunes - CA	\$12. ⁰⁰	\$36. ⁰⁰
9 Syrah - CA	\$12. ⁰⁰	\$36. ⁰⁰
10 Malbec - CA	\$12. ⁰⁰	\$36. ⁰⁰
11 Cabernet Sauvignon - CA	\$12. ⁰⁰	\$36. ⁰⁰
12 Red Umbrella - CA	\$12. ⁰⁰	\$36. ⁰⁰
13 Petite Sirah - CA	\$12. ⁰⁰	\$36. ⁰⁰
14 Petit Verdot - CA	\$12. ⁰⁰	\$36. ⁰⁰

DRY WHITE WINES

	<u>GLASS</u>	<u>BOTTLE</u>
15 Beach Glass - MI	\$8. ⁰⁰	\$24. ⁰⁰
16 Lighthouse - MI	\$8. ⁰⁰	\$24. ⁰⁰
17 Dry Riesling - MI	\$8. ⁰⁰	\$24. ⁰⁰
18 Pinot Grigio - MI	\$9. ⁰⁰	\$28. ⁰⁰
19 Traminette - MI	\$8. ⁰⁰	\$24. ⁰⁰
20 Vidal Blanc - MI	\$8. ⁰⁰	\$24. ⁰⁰
21 Albariño - CA	\$10. ⁵⁰	\$32. ⁰⁰
22 Sauvignon Blanc - CA	\$10. ⁵⁰	\$32. ⁰⁰
23 Unoaked Chardonnay - CA	\$12. ⁵⁰	\$38. ⁰⁰
24 Auxerrois - MI (Member Exclusive)	\$9. ⁰⁰	\$28. ⁰⁰
25 Chardonnay - CA	\$14. ⁰⁰	\$42. ⁰⁰

ROSÉ & SPARKLING WINES

	<u>GLASS</u>	<u>BOTTLE</u>
26 Rosé of Cabernet Franc - MI	\$9. ⁰⁰	\$28. ⁰⁰
27 Blanc de Blanc - MI	\$18. ⁰⁰	\$58. ⁰⁰
28 Bubbling Rosé - MI	\$12. ⁵⁰	\$38. ⁰⁰

SWEET WINES

	<u>GLASS</u>	<u>BOTTLE</u>
29 Sandy Feet - MI	\$7. ⁵⁰	\$22. ⁰⁰
30 Semi-Sweet Riesling - MI	\$8. ⁰⁰	\$24. ⁰⁰
31 Blushing Bride - MI	\$7. ⁰⁰	\$20. ⁰⁰
32 Red Currant - MI	\$8. ⁰⁰	\$24. ⁰⁰
33 Cherry - MI	\$7. ⁰⁰	\$20. ⁰⁰
34 Sweet Sunrise - MI	\$7. ⁵⁰	\$22. ⁰⁰
35 White Caps - MI	\$7. ⁵⁰	\$22. ⁰⁰