



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

Peppercorn Crusted Yellow Fin Tuna - DF \$22.00

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



Baked Feta Cheese \$14.00

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

(6) Oyster Traegerfeller \$18.00

Braised Collard Greens, BBQ Panko, Slab Bacon, Pernod, Parmesan, Gruyère, Horseradish, Lemon

(6) Oysters On The Half Shell \$16.00

Daily Fresh Selection, Cocktail Sauce, Watermelon Mignonette. Horseradish, Lemon



Fritto Misto - DF, GF \$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, Artichokes, Radish, Greek Hummus Yogurt, 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

Mixed Greens, 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 Oranges, 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

SANDWICHES & BURGERS

SERVED WITH STEAK FRIES



Portobello Bison Burger \$22.00

6oz Bison Patty, Blackberry Garlic Aioli, Halloumi Cheese, Bacon, Tomato, Red Onion, Arugula, Hawaiian Roll

Grilled Hummus Black Bean Burger \$14.00

Cremini Mushrooms, Avocado, Gruyère Cheese, Pretzel Vegan Bun

Wagyu Burger \$20.00

8oz Wagyu Patty, Pancho Sauce, Bleu Cheese Crumbles, Bacon, Lettuce, Tomato Brioche Bun

Blackened Chicken Sandwich \$18.00

6oz Chicken Breast, Shredded Lettuce, Tomato, Cheddar Cheese, Mayo, Ciabatta Bread



Lobster Roll \$28.00

Lobster, Old Bay Aioli, Herbs, Toasted Brioche Roll

ENTRÈES

Creole Linguine \$24.00

Clams, Shrimp, Crawfish Etouffee Cream Sauce, Garlic Bread



Ora King Salmon \$35.00

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

Petite Filet \$32.00

4oz Filet, Shady Creek Red Wine Demi-Glace, Garlic Mashed Potatoes Grilled Asparagus

****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.

DESSERTS

Sweet Potato Bourbon Pie \$8.00

Whipped Cream, Bourbon Glaze



S'more Cheesecake \$9.00

Roasted Marshmallow, Chocolate Sauce, Graham Cracker

Fresh Seasonal Crisp \$9.00

Add Scoop of Ice Cream \$2.00

Chocolate Mousse Cake \$9.00

Fresh Fruit, Chocolate, Whipped Cream





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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