

~ Restaurant ~ Cocktails ~ Lodging ~



---

# Chamberlin's Ole Forest Inn

---

Overlooking Big Manistique Lake  
Curtis, Michigan



*Photo: Meredith Buhalis*

[www.chamberlinsinn.com](http://www.chamberlinsinn.com)

*Check out our website for Events, Entertainment and The BUD CLUB Specials!  
You can also visit us on Facebook.*

*Planning for an engagement, birthday, anniversary ... ask about renting the Gazebo.  
Our Gazebo will accommodate dinner for 2 - 6 for that special occasion.*

*Take a look at our love lock arch ... add your personalized lock  
to commemorate a special occasion, event or person*

## Appetizers

### ***Baked Brie***

Wrapped in phyllo, topped with raspberry sauce, served with crackers and apple slices \$15

### ***Jumbo Shrimp Cocktail***

Chilled, steamed jumbo shrimp served with zesty cocktail sauce \$16

### ***Calamari Strips***

Calamari steak strips, breaded and deep-fried, served with a lemon-caper sauce \$14

### ***Stuffed Mushroom Caps***

Large caps baked with our flavorful spinach and cheese blend \$12

### ***Pan-fried Feta***

Pan-fried feta topped with an olive, spinach and roasted red bell pepper salsa, served with pita chips \$15

### ***Escargot Bourguignon***

Tender escargot baked in burgundy garlic butter, served with garlic toast \$10

### ***Scallop Medallions***

Succulent scallops wrapped in bacon, sautéed and served with honey-dijon \$16

### ***Sautéed Mussels***

Steamed, sautéed in white wine and garlic butter, served with garlic toast \$14

### ***Garlic Cheese Loaf***

Crusty sourdough bread, garlic buttered and topped with Monterey jack cheese \$8  
With green olives and tomatoes \$9  
With our fresh bruschetta \$10

## Soups & Salads

### ***Baked French Onion Soup***

Sweet onions in beef broth, baked with Monterey jack cheese \$5

### ***Soup du Jour***

Freshly made, always unique \$4

### ***Chamberlin's Chicken Salad Supreme***

Our homemade chicken salad served on fresh mixed greens, with grapes, mandarin oranges, red onion and walnuts \$12

### ***Classic Caesar Salad***

Chopped romaine, red onion and croutons with a parmesan peppercorn dressing \$7  
With grilled chicken \$12 or With grilled steak \$16

~ \* ~ \* ~ \* ~ \* ~ \* ~ \* ~

## Dinner Entrées

All dinner entrées are served with soup du jour or house salad with your choice of dressing.  
Dinners with \*(potato choice) have an option of baked, mashed, fries or wild rice.

### ***Pork***

#### ***Michigan Cherry Pork***

Pork loin medallions, cherries, pecans and spinach in a creamy wine sauce served over angel hair pasta \$25

#### ***Barbequed Ribs***

Our famous barbequed ribs, slow cooked  
Half rack\*(potato choice) \$21  
Full rack\*(potato choice) \$30

#### ***10 ounce Grilled Pork Loin Chop***

*Mesquite* ~ seasoned topped with frangelico butter or *Barbequed* ~ \*(potato choice) \$18  
*Balsamic Glazed* ~ served on a bed of crispy fried onion straws \*(potato choice) \$20

## Dinner Entrées

All dinner entrées are served with soup du jour or house salad with your choice of dressing.  
Dinners with \*(potato choice) have an option of baked, mashed, fries or wild rice.

Our famous *Twice Baked Potato, Roadhouse Potatoes* or *Fettuccini Alfredo*  
is available for an additional charge of \$4.

Top off or add to your favorite entrée *sautéed mushrooms and onions*  
or *crispy fried onion straws* for an additional \$3

## Fish & Shellfish

### **Great Lakes Whitefish** *(when available)*

*Planked* ~ baked on a hardwood plank  
with piped duchess potatoes \$25

*Stuffed* ~ baked with our flavorful spinach  
and cheese Florentine stuffing  
\*(potato choice) \$27

*Cajun* ~ cajun seasoned, baked,  
served on a bed of sautéed spinach  
\*(potato choice) \$25

### **Large Jumbo Shrimp**

*Deep-Fried* ~ butterflied and beer battered  
\*(potato choice) \$26

*Coconut* ~ coconut battered, deep fried,  
served with orange horseradish sauce  
\*(potato choice) \$27

*Scampi* ~ sautéed in garlic butter,  
served over wild rice \$26

## Pasta & Chicken

### **Raspberry Chicken**

Boneless breast of chicken in a fresh  
raspberry sauce, served with  
fettuccini Alfredo \$18

### **Vegetable Primavera**

An array of vegetables in a classic garlic-butter,  
cream and lemon sauce, served on angel hair  
pasta served with garlic toast \$18

### **Chicken Parmesan**

Boneless breast of chicken, Italian herb and  
parmesan breaded, served on fettuccini  
and topped with marinara  
served with garlic toast \$21

### **Fettuccini Alfredo**

Tender pasta in our rich Alfredo sauce  
served with garlic toast \$15  
With sautéed vegetables \$18  
With grilled chicken \$20  
With three jumbo shrimp \$25

### **Greek Chicken**

Boneless breast of chicken, spinach, sundried  
tomatoes and kalamata olives in a cream sauce  
topped with feta cheese, served on fettuccini \$25

### **Fettuccini Marinara**

Tender pasta topped with our special marinara  
sauce, served with garlic toast \$14  
With grilled chicken \$19

## Beef

### **\* Filet Mignon**

Center cut 8 oz. choice tenderloin, bacon  
wrapped with mushroom cap \*(potato choice) \$29

### **\* New York Strip**

12 oz. New York, Montreal  
seasoned \*(potato choice) \$27

### **\* Harvey Special**

*(Inspired by Bud Chamberlin's dad)*

8 oz. black angus ground beef patty, topped with rich brown gravy and mushrooms,  
served with corn, mashed potatoes and gravy \$18

#### Steak Temperatures

RARE – cold, red center MEDIUM RARE – cool, pink center MEDIUM – warm, pink center  
MEDIUM WELL – hot, slightly pink center WELL – hot, cooked throughout

We cannot be responsible for the appearance of our well-done steaks

\* NOTICE – Steaks may be cooked to order. Consuming raw or undercooked meats, poultry  
or seafood may increase your risk of foodborne illness.

# Children's Choices

For those 10 and under

## **Grilled Chicken Breast**

with fries \$7

## **Chicken Strips**

with fries \$8

## **Grilled Cheese**

with fries \$7

## **Macaroni and Cheese**

with garlic toast \$6

## **Fettuccini Alfredo**

with garlic toast \$6

## **Fettuccini Marinara**

with garlic toast \$5

~ \* ~ \* ~ \* ~ \* ~ \* ~ \* ~

## **Wine ... White, Blush, Red & Sparkling**

### White Wines

	Glass	Bottle
Chardonnay - Grayson	7.00	28.00
Chardonnay - Estancia	6.50	26.00
Chardonnay - La Grand Noir	6.00	24.00
Chardonnay - Smoking Loon	5.50	22.00
Chardonnay - Livingston	4.00	NA
Sauvignon Blanc - Seventy Five	7.50	30.00
Sauvignon Blanc - Pomelo	6.50	26.00
Sauvignon Blanc - Smoking Loon	5.50	22.00
Pinot Grigio - Rex Goliath	5.50	NA
Pinot Grigio - Concannon	5.00	20.00
Riesling - Grand Traverse Select	6.50	26.00
Moscato - Barefoot	5.00	20.00
Liebfraumilch - Schmitt Sohne	4.00	NA
Piesporter - Schmitt Sohne	4.00	19.00

### Blush Wines

Pink Moscato - Opera Prima, Charmat Method	5.50	22.00
White Zinfandel - Livingston	4.00	NA

### Red Wines

Zinfandel - Buehler	NA	38.00
Cabernet Sauvignon - Estancia	8.00	32.00
Cabernet Sauvignon - Pepperwood	5.50	22.00
Cabernet Sauvignon - Smoking Loon	5.50	22.00
Cabernet Sauvignon - Livingston	4.00	NA
Graciano (Rioja) - Rio Madre	6.50	26.00
Garnacha - Borsao	5.50	22.00
Monastrell (Mourvedre) - Tarima	5.50	22.00
Merlot - Pepperwood	5.50	22.00
Merlot - Concannon	5.50	22.00
Merlot - Livingston	4.00	NA
Pinot Noir - A to Z	8.50	34.00
Pinot Noir - Pepperwood	5.50	22.00
Fine Tawny Port - Cockburn	6.50	NA
Burgundy - Livingston	4.00	NA
Lambrusco - Riunite	4.00	NA
Sangria - Livingston	4.00	NA

### Champagne and Sparkling Wines

Blanc de Noirs Reserve - Chandon	NA	42.00
Brut Classic - Chandon	NA	30.00
Asti - Tosti	NA	30.00
Blanc de Blancs Brut - Silver Cap	NA	25.00
Talisman - L. Mawby	NA	48.00

### Beverages

Coffee - regular or decaf - \$2.00 Tea, Herbal Tea or Ice Tea - \$2.00

Soda - Pepsi, Diet Pepsi, 7-up, Dr. Pepper, or Root Beer - \$2.00

For tables of eight or more and/or tables with four or more separate tickets a 19% gratuity may be added.

Take out orders will be charged an additional 10% for packaging service.