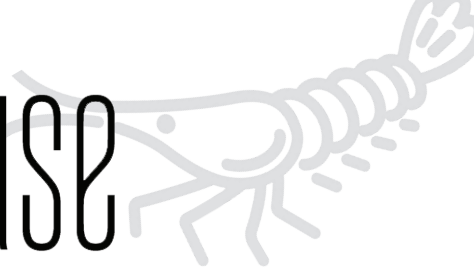




The Argonne House



APPETIZERS

- Fried Pickle Chips** \$9
Thick-cut lightly battered, deep-fried pickles - southwest ranch dip
- Onion Rings** \$9
Hand battered onion rings, served with Argonne House zesty sauce
- Calamari** \$14
Flash fried, topped with a red pepper Aoli, served with marinara
- Battered Mushrooms** \$10
Fresh sliced mushrooms, battered & deep fried, served with ranch
- Crab Cakes** \$19
Our pan seared meaty crab cakes garnished with asparagus, Bearnaise sauce and lemon wedge
- Chicken Wings** 8 wings \$15 / 16 wings \$22
Crispy chicken wings tossed in your choice of sauce, served with blue cheese dip and celery. House sweet BBQ or hot wing sauce.
- Argonne's Famous Shrimp Cocktail** \$18
6 of our world-famous steamed shrimp, chilled and served with red sauce and lemon
- Whitefish Bites** \$14
8 bites lightly seasoned and coated with panko breading, deep fried, served with house remoulade - **Add fries or onion rings for \$5 extra**
- Cheesy Bread**..... \$9
Thick soft Italian seasoned crust baked with mozzarella provolone blend. Served with House marinara sauce.
- Oven Baked Spinach Artichoke Dip** \$14
Spinach and artichokes combined with cream cheese and herbs, served with nan bread dippers

BRICK OVEN PIZZA

Our 14" Neapolitan-style pizzas are made fresh to order in our own brick oven and flavored with Fustini's Garlic Olive Oil.

Additional toppings: olives, onion, bell pepper, mushrooms, pineapple, broccoli, pepperocini rings, jalapeños \$1 ea
bacon, ham, Italian sausage, chicken, anchovies \$2 ea
shrimp \$6

Build Your Own Pizza \$14
Basic 14" Neapolitan-style cheese pizza, includes one topping. See other toppings with prices above.

Nana's Cheese Pizza \$14
A plain and simple hot cheese pizza additional toppings listed above to build your own pizza

Pepperoni Pizza \$16
The Argonne's take on classic double pepperoni pizza with our house pizza sauce featuring roasted red bell pepper, garlic and seasonings. chopped and sliced pepperoni with mozzarella-provolone cheese blend

Margherita Pizza \$16
Our house pizza sauce with sliced tomatoes, fresh mozzarella and basil.

Roasted Mushroom Pizza \$19
Roasted mushrooms, house made boursin cheese sauce, caramelized onion, parmesan and minced chives

MeatyPie \$20
Stuffed pizza with a meaty combination of pepperoni, Italian sausage, ham, chopped bacon and minced onion with our house pizza sauce and topped with mozzarella and provolone cheese blend. Crust wraps over part of the top for a thick and delicious pizza pie.



SALADS

Add Grilled: Chicken \$5 Salmon \$11 Shrimp \$9
Side Salad \$5/ Side Caesar Salad \$5/ Half Apple Crunch Salad \$9

The Argonne Garden House Salad \$11
Fresh mixed greens, cucumbers, cherry tomatoes, walnuts, dried cherries, feta cheese, house made poppy seed dressing

Classic Caesar Salad \$12
Chopped romaine, house Caesar dressing, anchovies, parmesan cheese and croutons

Apple Crunch Salad \$16
Our Chef's signature entree salad, featuring Fustini's Michigan Apple Balsamic Vinaigrette, feta, crisp apples, Romaine lettuce, shaved celery, carrots and cranberries



ARGONNE'S WORLD FAMOUS SHRIMP DINNERS

All shrimp dinners served with choice of potato, vegetable, classic red and yellow sauce, coleslaw and our homemade bread.

*add a side house salad for \$4 ~ Extra sauce .25

The Argonne House Steamed Shrimp
Our classic, full flavored, steamed (peel and eat) shrimp

The Argonne House Fried Shrimp
Our classic battered and fried jumbo shrimp

Shrimp can be ordered all fried, all steamed or half steamed and half fried

- The Boat** 6 shrimp \$18
- The Plate** 10 shrimp \$24
- The Platter** 16 shrimp \$32
- Super Platter** 24 shrimp \$39



The Argonne House

ENTREES

ADD ONS: Add 6 Argonne shrimp for \$9. Change potato choice to a Loaded Potato for \$2.50 or Twice Baked Potato Casserole for \$4. Split plate charge \$8

Pan-fried Walleye \$28

8 oz. walleye lightly dusted with rice flour and pan-fried
Add Lemon Caper Buerre Blanc sauce for \$2

Mary's Baked Cannelloni \$25

Manicotti stuffed with spinach, ground beef, parmesan topped with a blend of sauces served with asparagus and garlic toast

Six Lightly Battered Lake Perch \$26

Served with choice of potato, green beans, house made tartar sauce

Argonne Burger \$15

Hand pattied 10 oz burger with American cheese, lettuce, tomato, and onion — served with french fries. Add bacon for \$1.50

Lake Perch and Shrimp Combo \$32

6 lightly battered Perch and 6 Shrimp (fried, steamed, or mixed)
Served with green beans and choice of potato

Chicken Parmesan \$24

Chicken breast with a seasoned panko breading served over linguine topped with marinara, mozzarella and Parmesan. Served with asparagus and garlic toast.

12 oz. New York Strip Steak \$43

Topped with onion rings and served with house steak sauce, choice of potato and asparagus

Sweet & Spicy BBQ

Baby Back Ribs half rack \$24 / full rack \$36
Full rack of braised ribs cooked with our house barbecue sauce

All entrées include Argonne original recipe homemade coleslaw and bread. Except where noted, entrées include a house vegetable and choice of baked potato, wild rice, or french fries.

SIDES & EXTRAS

Drawn butter	\$2
French fries	\$4
Asparagus	\$4
Cole slaw	\$5
Onion rings	\$6
Loaded potato	\$4
Twice baked potato casserole	\$5

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

THE HISTORY OF THE ARGONNE



In later summer of 1925, the Thorman Country Club opened at the now Argonne House location financed by a New York and Seattle businessman named Thorman. The dance hall was very popular hosting many bands including the University of Michigan Orchestra. In July of 1929 the property was purchased by L.E. Juilleret of Charlevoix who continued to operate the dance hall. Leo W. Powers leased the Club in July 1933 from Juilleret and renamed it The Argonne in memory of his brother who had died in WWI in the Battle of the Argonne Forest in France.

The famous shrimp dinners with our renowned cole slaw were started in 1948 by new owners William Matzinger and Charles Filiatroult. By 1961 the restaurant changed hands again with the purchase of the property by Ted and Clara Ager, along with Clara's sister, Anne and brother-in-law Herb Moore. The Agers ran the restaurant for 57 years and added their own special touch to the business, including their family's German Bread Recipe which we still use today.

After Ted Ager passed away in 1986, Clara continued to work at the Argonne until she was in her late 70's. Ted and Clara's children, Cindy Whitley and Steve Ager, ran the restaurant until November 2018 when it was purchased by current owner Fred Taylor and his wife Mary Taylor, both from Georgia. The Taylors are Michigan natives who had many fond memories of the Argonne from their childhoods. They were excited to be presented the opportunity to purchase the restaurant and continue its history and traditions.

In 2019 and 2020, extensive remodeling took place bringing the building back to its original beauty with a brick oven, contemporary bar area with fireplace, and spacious indoor and outdoor dining. The restaurant retained the original recipes for fried shrimp, coleslaw and bread established by the Ager and Matzinger families while adding exciting new options to the menu.

The current Argonne House team includes owners Fred and Mary Taylor, Chef Jon Kirk, and General Manager Wendy Roberts, along with our entire staff who welcome you to The Argonne House!