

HAND HELDS

CHICKEN CORDON BLEU SANDWICH

hand breaded chicken breast cooked to a golden brown topped with smoked ham and swiss cheese. Served on toasted sour dough bread with avocado ranch aioli, lettuce, and tomato 14

BLUE MOON BEER BATTERED FISH SANDWICH

fish filet battered in house made Blue Moon beer batter. Served on a pretzel roll with lettuce, tomato, and our house made remoulade sauce on the side 13

PORK TENDERLOIN SANDWICH

prepared grilled, blackened, or breaded. Served on a Brioche bun with lettuce, tomato, onion, and pickle 12

CHEESY ITALIAN BEEF

Chicago style slow roasted beef placed atop a toasted Italian roll with melted provolone cheese and spicy giardiniera. Au-jus served on the side 14

CUBAN SANDWICH

our slow roasted pork on a Ciabatta bun with ham, pickles, swiss cheese, and spicy mustard 14

BBQ PULLED PORK SANDWICH

slow roasted hickory smoked pork smothered in B.B.Q. sauce. Topped with shredded mixed cheeses & pickles, served on a toasted ciabatta bun 13

REUBEN

corned beef, sauerkraut, swiss cheese, and thousand island dressing on grilled marble rye 13

CHICKEN SANDWICH

grilled, blackened, B.B.Q., or teriyaki. Served on a Brioche bun with lettuce, tomato, onion, and pickle 12

BUFFALO CHICKEN WRAP

grilled or breaded chicken tossed in buffalo sauce with diced tomato, shredded lettuce, and our ranch dressing. Choice of flour, honey wheat, or tomato basil wrap 12

SOUTHWEST WRAP

blackened chicken mixed with shredded lettuce, house made pico-de-gallo, black beans, corn, shredded mixed cheeses, tortilla strips, and our chipotle ranch dressing. Choice of flour, honey wheat, or tomato basil wrap 13

ENTREES

GRILLED CHICKEN

prepared grilled, blackened, B.B.Q. or teriyaki style. Served with mashed potatoes, and chef's vegetable of the day 16

FISH & CHIPS PLATTER

2 fish filets battered in house made Blue Moon beer batter. Served with Detour fries, coleslaw, and tarter sauce 16

MAHI-MAHI

prepared pan seared or blackened topped with our house made mango salsa. Served with mashed potatoes and chef's vegetable of the day 18

FAJITAS

choice of steak, chicken, shrimp, or a combo of two. Served on a sizzling platter of sautéed peppers and onions. Served with shredded lettuce, mixed cheeses, house pico de gallo, sour cream, and soft tortillas 18

SEAFOOD TACOS

choice of blackened Mahi-Mahi or blackened shrimp. Served in soft tortillas with guacamole, citrus lime slaw, and house made mango salsa 18

SALMON

prepared pan seared, blackened, or teriyaki style. Served with mashed potatoes and chef's vegetable of the day 18

CHICKEN TENDER PLATTER

boneless chicken tenders hand breaded and cooked to a golden brown. Served with honey mustard dipping sauce, detour fries and coleslaw 14

LOBSTER MAC

House made three cheese blend mixed with lobster and cavatappi pasta. Topped with seasoned bread crumbs and lightly baked and served with garlic bread 17

PESTO CHICKEN MAC

House made three cheese blend mixed with char-grilled chicken, house made pesto, and cavatappi pasta. Topped with parmesan cheese and served with garlic bread 16

BUFFALO CHICKEN MAC

House made three cheese blend mixed with our Buffalo Chicken Dip, grilled chicken and cavatappi pasta. Topped with bleu cheese crumbles and served with garlic bread 16

SALADS

SEASONAL SALAD

romaine lettuce topped with fresh strawberries, blueberries, apples, dried cranberries, mandarin oranges, candied pecans, crumbled bleu cheese, and char-grilled chicken. Served with a side of raspberry vinaigrette. Half 9 Full 15

SPINACH SALAD

baby spinach topped with Moody's smoked sweet bacon crumbles, diced egg, and sliced mushrooms. Served with warm bacon dressing Half 8 Full 14

DETOUR COBB

fresh lettuce blend with diced grilled chicken, diced tomato, diced egg, Moody's smoked sweet bacon, avocado, and crumbled feta cheese. Served with your choice of dressing Half 9 Full 15

BUFFALO & BLEU SALAD

fresh lettuce blend topped with bleu cheese crumbles, Moody's smoked sweet bacon, diced tomato, and grilled or breaded chicken tossed in buffalo sauce. Served with your choice of dressing Half 8 Full 14

DRESSINGS: Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Toasted Sesame Seed Ginger, French, Low Fat Italian, Oil & Vinegar, & Thousand Island
HOUSE MADE DRESSINGS: Buttermilk Ranch, Chipotle Ranch, & Hot Bacon

SEAFOOD COBB

fresh lettuce blend topped with blue lump crab, shrimp, avocado, diced tomato, diced egg, Moody's smoked sweet bacon, and crumbled feta cheese. Served with your choice of dressing 16

SALMON SALAD

fresh lettuce blend topped with strawberries, mandarin oranges, crumbled feta cheese, and grilled or blackened salmon. Served with your choice of dressing Half 9 Full 16

SOUTHWEST SALAD

fresh lettuce blend topped with house made pico de gallo, black beans, corn, shredded mixed cheeses, tortilla strips, and blackened chicken. Recommended dressing, our house made chipotle ranch Half 8 Full 14

LETTUCE WEDGE

a wedge of iceberg lettuce topped with bleu cheese crumbles, bleu cheese dressing, diced tomatoes, Moody's smoked sweet bacon, and balsamic glaze 9

SIDES

DETOUR FRIES 3

TATER TOTS 3

SWEET POTATO FRIES 3

MAC & CHEESE 5

COTTAGE CHEESE 3

SEASONAL FRUIT 4

MASHED POTATOES 3

CAESAR SALAD 4

GARLIC BREAD 3

COLESLAW 3

SIDE SALAD 4

CHEF'S VEGETABLE 3

SOUP DU JOUR

CUP 3 BOWL 4

DRINKS

COCA-COLA PRODUCTS 2.75

STRAWBERRY LEMONADE
1 REFILL 3

ICED TEA, SWEET TEA 2.25

RASPBERRY TEA, PEACH
TEA 2.75

COFFEE 2.75

BOTTLED WATER 1.75

SAN PELLEGRINO 3.75

RED BULL, SUGAR FREE
RED BULL, & RED BULL
ORANGE 4.25