

# Taste

402 Phoenix Street South Haven MI 49090 · +12696370010 · Updated: Jan 14, 2026

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## COLD PLATES 3

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<b>Tuna Tartare*</b>	<b>\$13.00</b>
sushi grade tuna tossed with avocado, sesame, ginger, citrus juices & spring onion, served on crispy wontons	
<b>Bleu Cheese &amp; Honey*</b>	<b>\$8.00</b>
bleu cheese crumbles, honey, ciabatta	
<b>Hummus*</b>	<b>\$7.00</b>
chef's choice hummus with warm pita	

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## HOT PLATES 17

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<b>Mac-n-cheese</b>	<b>\$9.00</b>
chef's choice mac-n-cheese	
<b>Plain Mac-n-cheese</b>	<b>\$6.00</b>
pasta with homemade cheddar cheese sauce	
<b>Blackened Chicken</b>	<b>\$8.00</b>
tender chicken breast seared with cajun spices, atop a fennel cream sauce	
<b>Parmesan Bread</b>	<b>\$6.00</b>
thick cut sourdough crusted with parmesan cheeses & herbs with tomato basil sauce	
<b>Potato Pancakes</b>	<b>\$8.00</b>
crispy potato pancakes topped with an apple chutney, sour cream & chive oil	
<b>Cuban Shrimp*</b>	<b>\$10.00</b>
tender shrimp poached in saffron, garlic butter & paprika with artisan bread	
<b>Bay Scallops Scampi*</b>	<b>\$14.00</b>
sweet bay scallops sautéed with garlic butter & white wine with grilled bread	
<b>Fish Tacos</b>	<b>\$9.00</b>
crispy bluegill, dill pickle slaw, sriracha, corn tortillas	
<b>Sweet &amp; Spicy Shrimp</b>	<b>\$10.00</b>
lightly dusted, flash-fried shrimp topped with a creamy, sweet & spicy sauce	
<b>Korean Chicken BBQ*</b>	<b>\$8.00</b>
boneless chicken thigh glazed with a traditional korean bulgogi sauce with flavors of soy and sesame over rice	

**Sweet-n-smoky Ribs** **\$11.00**

tender baby back ribs, slow cooked & smothered with homemade sweet-n-smoky bbq, served with creamy slaw \*available in entree size 27

**Filet Bites** **\$15.00**

garlic and peppercorn crusted beef tenderloin seared medium rare with a bourbon glaze \*available in entree size 35

**Crispy Artichokes** **\$7.00**

pickled artichoke hearts lightly dusted & fried with a roasted tomato aioli

**Salmon** **\$12.00**

4oz seared salmon filet topped with a cucumber lime cream on a bed of jalapeno-cilantro rice

**German Sausage** **\$9.00**

mettwurst sausage, ground mustard, spaetzle, gherkin

**Blue Gill** **\$10.00**

panko and parmesan crusted blue gill, lemon dill aioli

**Bread and Butter** **\$4.00**

sea salt ciabatta, garlic herb butter

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## SERVED WITH EEL SAUCE, PICKLED GINGER, WASABI & SOY 7

**Spicy Tuna\*** **\$8.00**

**Smoked Salmon & Cream Cheese\*** **\$8.00**

**Crab & Avocado** **\$8.00**

crab stick and fresh avocado

**Taste-y Tempura** **\$10.00**

tempura shrimp, cream cheese, avocado, sriracha

**Cilantro Tuna\*** **\$10.00**

tuna, sweet chili glaze, cilantro

**Phoenix Roll\*** **\$12.00**

tuna, cucumber, smoked salmon, spicy mayo

**Crunchy Veggie** **\$8.00**

tempura onions, carrots, kale, onion crunch, sesame mayo

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## SOUPS 2

**Tomato Parmesan Bisque** **AVAILABLE OPTIONS**

chef joel's signature tomato bisque with parmesan cheese & a blend of herbs

Cup: \$3.00

Bowl: \$5.00

**Soup of the Day** **AVAILABLE OPTIONS**

homemade soup of the day

Cup: \$3.00

Bowl: \$5.00

## SALADS 4

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<b>House</b>	<b>\$5.00</b>
mixed greens, cucumber & roasted tomatoes (ranch, bleu cheese, balsamic, poppy seed)	
<b>Pear &amp; Bleu Cheese</b>	<b>\$6.00</b>
mixed greens, fresh pear wedges, crumbled bleu cheese, sunflower seeds & cracked black pepper with balsamic vinaigrette	
<b>Goat Cheese &amp; Beet</b>	<b>\$6.00</b>
mixed greens, creamy goat cheese, roasted beets & red onions, with homemade balsamic vinaigrette	
<b>Romaine Wedge</b>	<b>\$7.00</b>
crispy romaine, bleu cheese crumbles, smoked bacon, scallions, bleu cheese dressing	

## SANDWICHES SERVED WITH CHOICE OF SIDE 8

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<b>Angus Burger</b>	<b>\$11.00</b>
1/2 lb angus burger on a butter bun (provolone, cheddar, swiss, american, bleu, mushrooms/onions, bacon-add \$1 each) beyond vegan burger patty - add \$2	
<b>Cuban</b>	<b>\$11.00</b>
shredded pork, ham, swiss, pickles & mayo/mustard wrapped & pressed on a hoagie roll	
<b>Chicken</b>	<b>\$11.00</b>
grilled chicken, avocado, swiss & cilantro lime crema on a butter bun	
<b>Beef</b>	<b>\$12.00</b>
thinly sliced beef, caramelized onions & mushrooms, provolone & chipotle mayo on parmesan crusted bread	
<b>Turkey</b>	<b>\$12.00</b>
oven roasted turkey, bacon, cheddar, tomato & parmesan mayo on parmesan crusted bread	
<b>Ultimate Grilled Cheese</b>	<b>\$11.00</b>
swiss, cheddar, provolone, tomatoes & bacon on parmesan crusted bread	
<b>Portabella</b>	<b>\$11.00</b>
balsamic marinated portabella mushrooms, red peppers & onions with goat cheese and basil mayo on grilled ciabatta	
<b>BBQ Pork</b>	<b>\$10.00</b>
slow roasted pork tossed in sweet-n-spicy bbq, topped with creamy coleslaw on a butter bun	

## SIDES 7

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**French Fries**

**Twice Baked Potato \*additional charge**

**Coleslaw**

**Soup**

**Seasonal Vegetable**

## Salads \*additional Charge

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### Jalapeno-Cilantro Rice

## DESSERTS 3

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### Fruit Cobbler

\$6.00

Seasonal fruit with vanilla bean ice cream

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### Cookie Pie

\$7.00

Freshly baked chocolate chip cookie pie, topped with vanilla bean ice cream, whipped cream and caramel

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### Tiramisu

\$7.00

Chef Joel's specialty with layers of espresso dipped lady fingers, mascarpone cheese and cocoa powder

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## SIGNATURE MARTINIS 10

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### Cosmo

\$8.00

Vodka, Triple Sec, Lime Juice, Cranberry

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### Top Shelf Cosmo

\$12.00

Grey Goose, Cointreau, Lime Juice, Cranberry

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### Bubbles

\$10.00

Peach Vodka, Dry Sparkling, Chambord

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### Blueberry Lemon

\$9.00

Blueberry Vodka, Lemon Vodka, Lemonade, Sugar Rim

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### Green Tea

\$9.00

Jameson Whiskey, Peach Schnapps, Lemonade

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### Lemon

\$9.00

Absolut Citron, Lemonade, Sugar Rim

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### B.L.T.

\$8.00

House-made Bacon Vodka, Bloody Mary Mix, Lettuce, Bacon, Olive

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### Manhattan

\$11.00

Maker's Mark, Sweet Vermouth, Cherry Juice

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### Elderflower Breeze

\$9.00

Hendricks Gin, Elderflower liquor, Lime Juice, Grapefruit Juice

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### Pear

\$10.00

Wild Roots Pear Infused Vodka, Perry Cider, Fresh Lemon

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## SWEETER MARTINIS 2

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### North Beach

\$9.00

Vanilla Vodka, Malibu Rum, Blue Curacao, Pineapple Juice, Cream

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**South Beach****\$7.00**

Vanilla Vodka, Pineapple Juice, Grenadine

**DESSERT MARTINIS** 2**Chocolate****\$9.00**

Vanilla Vodka, Godiva White &amp; Dark Chocolate Liqueur

**Coffee****\$10.00**

Van Gogh Espresso Vodka, Godiva White &amp; Dark Liqueur, Espresso Beans

**COCKTAILS** 3**Cut and Run Sangria****\$8.00**

North Pier Cut and Run craft cocktail, Merlot Float, Orange

**Salute****\$7.00**

bravazzi hard Italian soda, aperol

**Soha 75****\$9.00**

Newholland blueberry Gin, Prosecco, Fresh Lemon, Simple Syrup

**BY THE GLASS** 4**Pinot Noir Angeline-CA****\$8.00**

Cranberries, orange zest

**Merlot Bogle - Graton, CA****\$6.00**

Semi-dry cherries, plums, red berries

**Malbec Trapiche "Oak Cask" - Argentina****\$7.00**

Plums, black cherry, black pepper

**Cabernet Sauv. Louis Martini - Sonoma, CA****\$9.00**

Plum, blackberry jam, toasted oak

**BY THE BOTTLE** 6**Pinot Noir Angeline-CA****\$28.00**

Cranberries, orange zest

**Pinot Noir Meiomi - Monterey, Santa Barbara, Sonoma, CA****\$38.00**

Vanilla, cherry, strawberry, cocoa

**Merlot Bogle - Graton, CA****\$26.00**

Semi-dry cherries, plums, red berries

**Malbec Trapiche "Oak Cask" - Argentina****\$26.00**

Plums, black cherry, black pepper

**Cabernet Sauv. Louis Martini - Sonoma, CA****\$32.00**

Plum, blackberry jam, toasted oak

**Cabernet Sauvignon "815" Joel Gott - CA****\$38.00**

Cherry, vanilla, cedar, velvet

**SPARKLING** 2**Prosecco Zonin (Split) - Italy****\$8.00**

Light bodied, almond

**Cava Brut Segura Viudas - Spain****\$24.00**

Citrus, tropical fruits, light floral

**KIDS MENU** 4**Mac and Cheese****\$6.00**

Pasta with American Cheese

**Burger****\$6.00**

With Fries, Pear or Veggies

**Chicken Strips****\$6.00**

With Fries, Pear or Veggie

**Grilled Cheese****\$6.00**

With Fries, Pear or veggie