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# APPETIZERS

**Grilled Avocado Tuna Poke Bowl $12.95**

*Ahi Tuna, Tomato, Cucumber, Seaweed Salad, Wasabi Peas, Crispy Wontons, Brown Rice*

**Sesame Ginger Crusted Ahi Tuna $12.95**

*Seaweed Salad, Avocado, Wasabi Yuzu Dressing*

**Tandoori Roasted Cauliflower $8.95**

*Tahini Yogurt Dipping Sauce*

**Mini Potato Pancakes $ 8.50**

*Apple Sauce, Sour Cream, Caviar*

 **Baby Lobster Tail Cocktail $19.95**

*Cocktail, Louis & Joe’s Mustard Sauces*

 **Shrimp Cocktail $16.95**

*Trio of Cocktail Sauces*

 **Crab Cocktail $18.95**

*Cocktail, Louis & Joe’s Mustard Sauces*

 **Edamame $7.95**

*Steamed with Kosher Salt*

** Blistered** **Shishito Peppers $9.00**

*Tamari, Garlic, Ginger, Red Chili*

**SOUPS**

*Cup $5.95* ***|*** *Bowl $6.95*

**Soup of the Day**

**Gazpacho**

**Vegetarian Wild Mushroom**



**Chicken Soup**

*With Matzo Balls, Noodles or Kreplach*

**NOODLES**

**Bucatini Pasta $22.95**

*Fresh Bucatini Pasta, Winter Pesto, Sweet Potatoes, Kale, Pine nuts, Lemon Zest (Gluten Free Option Available)*

**Enhance Your Pasta With:**

Grilled **Tofu** $5.25

Grilled **Shrimp** $14.75

Grilled **Salmon** $10.00

Seared **Ahi Tuna** $11.00

Grilled **Portobello** $4.25

Grilled **Chicken Breast** $6.95

# SIDE SALADS

###### Add Fresh Buffalo Mozzarella to any Salad $3.00

**FHCC House Salad $8.25**

*Organic Spring Lettuce, Roasted Beets,*

*Hearts of Palm, Frizzled Onions,*

*Warm Walnut Crusted Chêvre Crouton*

##### Iceberg Wedge $8.25

##### *With Chopped Tomato and*

##### *Crumbled Blue Cheese*

**Caesar Salad $8.25**

*Hearts of Romaine Lettuce,*

*House-made Crouton, Anchovies*

##### Tomato & Red Onion Salad $ 8.25

##### *With Crumbled Blue Cheese*

**Entrée SALADS**

**gf logo Ultimate Seafood Salad $35.95**

*Jumbo Lump Crab, Poached Shrimp, Poached Baby Lobster Tails, Grapefruit and Orange Segments, Avocado, Hearts of Palm, Organic Spring Lettuce*

*and Citrus Champagne Vinaigrette*

**Southwest Chicken Chopped Salad $18.95**

*Barbecued Chicken Breast, Chopped Lettuce, Tomato, Jicama, Black Beans, Roasted Corn, Cilantro, Basil, Crispy Tortillas, Avocado, Lime-Ranch Dressing*

**Mediterranean Kale Salad $15.50**

*Organic Kale, Kalamata Olives, Feta, Cucumber, Chick Peas, Tomato, Roasted Beets, Lemon Vinaigrette*

**Italian Chopped Salad $15.50**

*Organic Romaine, Radicchio, Red Onion, Celery, Pepperoncini, Oven Roasted Tomatoes, Chick Peas, Mini Fresh Mozzarella Balls, Herb Vinaigrette*

**\*\* Enhance Your Salad With:**

Grilled **Tofu** $5.25

Grilled **Salmon** $10.00

Seared **Ahi Tuna** $11.00

Grilled **Portobello** $4.25

Grilled **Chicken Breast** $6.95

Poached **Lobster Tails** $19.00

Poached or Grilled **Shrimp** $14.75

**CHEF’S**

**WEEKLY FEATURES**

**Wednesday: Prime Rib**

**King Cut $39.95 / Queen Cut $33.95**

*With Whipped Celery Root and Fennel Potatoes, Yorkshire Pudding and Au Jus*

**Thursday: gf logo Lobster $34.95**

*Poached 1 ½ pound Lobster, New Potatoes, Creamed Spinach and Drawn Butter*

**Friday: Pitmaster K’s Smoked Brisket $23.95**

*FHCC Barbecue Sauce, Mashed Potatoes*

**Saturday: Dover Sole $42.95**

*With Lemon, Caper and Dill Beurre Blanc*

***Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.***

**SEAFOOD ENTRÉES**

**Catch of the Day**

*Please ask your Server for Today’s Selection*

**Sautéed Lake Perch $28.95**

*Celery Root and Fennel Mashed Potatoes,*

*Lemon Caper Sauce*

**Teriyaki Wild Salmon Bowl $29.95**

*Brown Rice, Edamame, Bean Sprouts, Spinach, Seaweed Salad*

**Michigan Whitefish $26.95**



*Broiled or Hickory Planked*

*with Tartar Sauce and Lemon*

**HEALTHY LIFESTYLE**

***(Dairy Free)***

**Seared Ahi Tuna $25.00**

*7-Bean Ragu, Wasabi Yuzu Dressing*

**333 Calories | 4.4g Fat | 48.2g Protein**

**Roasted Broccoli Steak $14.95**

*Thai Mango Salad, Thai Peanut Sauce*

**285 Calories | 11g Fat | 7g Protein**

**Zucchini Street Noodles $18.95**



*Pea Pods, Bean Sprouts, Carrots, Peppers, Edamame, Street Noodle Sauce*

**295 Calories | 8g Fat | 12g Protein**

**\*\* Add Grilled Salmon $10.00**

**241 Calories | 10.8g Fat | 33.7g Protein**

**\*\* Add Grilled Tofu $5.25**

**67 Calories | 3.3g Fat | 8g Protein**

**\*\* Add Seared Tuna $11.00**

**247 Calories | 4.4g Fat | 42g Protein**

**SMALL PLATES**

**(All Entrées under 500 calories)**

Grilled 5 oz. **Filet $25.00**

Grilled Petite **Wild Salmon $19.00**

Sautéed Petite **Perch $17.00**

Seared Petite **Ahi Tuna $19.00**

Petite **Michigan Whitefish $16.00**

*(Broiled or Planked)*

All Natural Grilled **Chicken Breast $14.95**

***Entrées above served with***

***Your choice of the following:***

**gf logo** Petite **Waldorf Salad**

*Organic Greens, Apples, Dried Cherries, Walnuts,*

*Blue Cheese, Celery, Grapes, Apple cider Vinaigrette*

Petite **Italian Chopped Salad**

*Organic Romaine, Radicchio, Red Onion, Celery, Pepperoncini, Oven Roasted Tomatoes, Chick Peas,*

*Mini Fresh Mozzarella Balls, Herb Vinaigrette*

Petite **Greek Quinoa Power Salad**

*Organic Quinoa, Chick Peas, Cucumber, Baby Tomatoes, Kalamata Olives, Feta, Red Onion, Peppadew Peppers, Lemon Vinaigrette*

Petite **Thai Mango Salad**

*Organic Butter Lettuce, Fresh Mango, Red Pepper, Green Onion, Cilantro, Jalapeno, Red Cabbage, Peanuts, Napa Cabbage, Thai Peanut Dressing*

**ENTRÉES**

**Grilled Double Cut Lamb Chops $39.95**

*Crispy Truffle Parmesan Potatoes,*

*Lamb Demi-glace*

**Aged Prime New York Strip**

**(16 oz. $46.95 / 12 oz. $39.95)**

*Mashed Potatoes, Zip Sauce*

**Filet Mignon $42.95**

*Mashed Potatoes, Asparagus, Zip Sauce*

**Braised Buffalo Osso Buco $26.00**

*Butternut Squash Risotto, Roasted Brussels Sprouts, Pomegranate Demi-glace*

**Chicken Teriyaki Bowl $20.95**

*Brown Rice, Bean Sprouts, Water Chestnuts,*

*Carrots, Peppers, Pea pods, Thai Chili Pepper*

**Peruvian Style**

**Rotisserie Chicken $20.95**

*Celery Root and Fennel Mashed Potatoes*

*Green Sauce*

**FHCC Skillets $19.50**

*Beef or Turkey Burger on Rye Bread with*

*Grilled Onions, Tomato, Shoestrings Potatoes,*

*Gravy and Poncho Sauce*

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