



Dinner Menu

March 17 - 21, 2021

First Plates

PARMESAN ARANCINI
san marzano tomato sauce, crispy basil, olive oil 12

CRAB STUFFED SHRIMP GF
hot & sour cucumber noodles, jalapeño
orange hollandaise 15

EGGPLANT & BURRATA BRUSCHETTA
grilled ciabatta bread, burrata spread, eggplant
tomato, roasted pepper, caper, pecorino romano 13

CALAMARI FRITO\* GF
garlic, pickled peppers, tomatoes, scallions
capers, lemon 12.50

ROASTED ARTICHOKEs
parmesan, garlic aioli, persillade, lemon 12

OYSTERS ON THE HALF SHELL\* GF
horseradish, cocktail sauce, lemon 3.50 each

JUMBO SHRIMP COCKTAIL GF
cocktail sauce, lemon 16.50 (5 pc)

ANGUS BEEF SLIDERS\*
american, lettuce, tomato, pickle
1000 island 12

Salads

grilled chicken 5 | grilled salmon 8 | grilled shrimp 10

BUTTER LETTUCE SALAD GF
fingerling potatoes, hard boiled eggs, radish
pancetta, green goddess dressing 11 | 8 petite | 6 side

COBB SALAD GF
blue cheese, tomato, bacon, egg, avocado
honey mustard dressing 11 | 8 petite | 6 side

WEDGE SALAD GF
blue cheese, tomato, bacon, cucumber
red onion, choice of dressing 8

MICHIGAN SALAD\* GF
cherries, green apple, raspberries, walnuts, chevre
red onion, raspberry vinaigrette 11 | 8 petite | 6 side

CAESAR SALAD\*
garlic croutons, parmesan cheese
caesar dressing 10 | 7 petite | 5 side

CRAB & AVOCADO SALAD GF
jumbo lump crab, arugula, citrus
champagne basil vinaigrette 26 | 18 petite

Pizzas

gluten free available upon request

FOUR CHEESE 13

PEPPERONI & FOUR CHEESE 14

FEATURED: fontina, calabrese salami, roasted garlic, arugula, chili flake 14

Soups

SOUP DU JOUR
daily inspiration cup 5 | bowl 7

CHICKEN NOODLE
cup 5 | bowl 7

VICHYSOISE GF
chives cup 5 | bowl 7

Mains

entrees are accompanied by a garden salad or cup of vichyssoise
caesar | michigan salad | cup of soup du jour or seasonal soup 2
wedge salad 3

SAUTÉED DOVER SOLE\* GF
black truffle champagne sauce, chive butter, asparagus, potato puree 56 | 38 petite

ROASTED SALMON\*
potato celeriac croquette, braised greens, cioppino broth
saffron aioli 34 | 28 petite

ROSEMARY HONEY ROASTED ALASKAN HALIBUT\* GF
parsnip puree & crisps, roasted oyster mushrooms
savoy cabbage 38 | 32 petite

BAY SCALLOP & PEA RISOTTO\* GF
shiitake mushrooms, lemon, peas shoots, parmesan 28 | 22 petite

SEARED LAMB MEDALLIONS GF
harissa roasted carrots, carrot yogurt puree, charred leeks
pistachio dukka, lamb jus 44 | 36 petite

GEMELLI PASTA WITH CHEVRE
kale, pine nuts, confit chicken 20 | 17 petite

SEAFOOD ARRABBIATA
shrimp, scallop, mussels, linguine, spicy tomato sauce, basil 28 | 22 petite

CHICKEN SCALLOPINI SALTIMBOCCA
roasted fingerling potatoes, artichokes, sauteed spinach
prosciutto, sage, white wine lemon jus 25 | 21 petite

WAYGU STRIP STEAK AU POIVRE\*
brandy creamed mushrooms, roasted broccolini, parmesan garlic aioli 56 (14 oz.)

GRILLED ANGUS FILET MIGNON\* GF
french beans, petite carrots, whipped potatoes
béarnaise sauce 44 (8 oz.) | 36 (6 oz.)

Sandwiches

choice of side: french fries, sweet potato fries, onion rings, fruit, club chips

gluten free hamburger bun or bread available upon request

avocado 2 | bacon 2 | mushrooms 1

GOURMET BURGER\*: lettuce, tomato, onion, pickle, cheese half lb. 13 | third lb. 11

TURKEY BURGER: lettuce, tomato, onion, pickle, cheese 13

SALMON\* BLT: bacon, lettuce, tomato, avocado, roasted pepper aioli 16

GF Indicates Gluten Free Options as menu states

\*This dish contains items served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.