



STARTERS

Baked French Onion Soup
gruyere/rustic croutons 9

Duck Confit Flatbread
duck confit meat/crispy shallots
Manchego cheese/bbq sauce 14

***Wagyu Tar Tar**
with toasted French bread 18

Tips and Zip
served with grilled naan 16

Smoked Whitefish Pate
house smoked whitefish
array of crackers 14

Calamari
traditional lemon beurre blanc
firecracker Cajun Creole sauce 14

***Jumbo Shrimp Cocktail**
five jumbo black tiger shrimp
cocktail sauce 16

SEA

Korean Salmon & Farro
Korean spiced salmon/farro/celery/lemongrass
roasted garlic/cilantro/mint/basil 27

Sautéed Lake Perch
lightly seasoned/vegetable du jour
choice of potato 26

Soft Shell Crab
citrus/thyme/brown butter/roasted broccolini
bacon/lentils/sherry vinegar 28

Clam Linguine
fresh clams/peppers/heirloom tomatoes
linguine/garlic herb sauce 24

PASTA

Rigatoni With Broccoli & Sausage
house-made Italian sausage/broccoli/rigatoni
whipped ricotta 24

LAND

Pistachio Crusted Lamb Rack
roasted fingerling potato/natural demi/veg du jour 41

Filet
maître d butter/herb panko crust potato/veg du jour
6 oz. 29 9 oz. 41
Wagyu 6oz. 38 9oz. 60

14 oz. New York Strip Steak
certified Angus/Red Run zip sauce/potato
veg du jour 39

Rabbit
Yukon potato/carrot & sage filling/green beans
roasted fennel/apple cider rum sauce 27

Maple Curry Chicken Cavatappi
sautéed breast of chicken/cremini mushroom
spinach/sun-dried tomato/maple curry sauce 24

GREENS

Strawberry & Pea Shoot Salad
mixed greens/pea shoots/strawberries/Marcona almonds/roasted ginger and chili vinaigrette 10
grilled chicken 14 salmon 17

Red Run Caesar
croutons/Parmesan 10 grilled chicken 14 salmon 17

***Knife and Fork**
iceberg wedge/smoked bacon/bleu cheese/tomato/hard boiled egg/tenderloin/house dressing 17

***Pecan Salad**
mixed field greens/Cheddar/julienne apples/dried Michigan cherries
toasted pecans/honey poppy seed dressing 10 grilled chicken 14 salmon 17

Quinoa & Edamame Power Salad
cucumber/roasted tomatoes/chickpea/lemon mint vinaigrette 10
grilled chicken 14 salmon 17

SPA

Cauliflower Ragu
heirloom tomatoes/green onion/rotini pasta 16

Watermelon and Tofu Poke Bowl
lightly fried tofu/watermelon/sushi rice/green onion
cucumber/Asian soy sauce/wasabi 16

Plant-based Spaghetti and Meatballs
lightly toasted French bread 16

SIDES

Blistered Green Beans
almond bread crumbs/Dijon & garlic dressing 5

Roasted Heirloom Carrots
watercress and miso vinaigrette 5

Fried Cauliflower
spicy fish sauce/red pepper 5

Frittata
asparagus/spinach/green garlic 5

Entrées are served with your choice of house salad, Michigan salad, Caesar salad or soup du jour.

*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 food-borne illness. ***Gluten Free***