



## SOUP

### LOBSTER BISQUE / 9

Chive crème fraîche

### SOUP DU JOUR / 5

Seasonal preparation

## SALAD

### STEAK CAESAR\* / 18

Creekstone Farms 4 oz. flat iron, romaine, ciabatta croutons, tomato & pickled red onion

### HARMONIE PARK / 16

DAC chicken or tuna salad, seasonal fruit, zucchini nut bread

### ERIC SALAD / 14

Mixed greens, blue cheese, bacon, egg, olives, red onion, tomato, eric dressing, parmesan toast

## SANDWICHES

### FRESCO CHOPHOUSE BURGER\* / 14

Roasted garlic aioli, lettuce, tomato, red onion, challah bun

### BUTTERMILK FRIED CHICKEN SANDWICH / 14

Smoked paprika mayo, dill pickles, coleslaw, lettuce, griddled brioche bun

### CORNED BEEF REUBEN / 12

Swiss cheese, sauerkraut, thousand island dressing, griddled marble rye bread

### GRILLED EGGPLANT BÁNH MÌ / 12

Grilled eggplant, roasted mushrooms, cucumber, carrot, cilantro, peanut-butter-miso dressing, toasted baguette

## ENTREES

### PAN SEARED GREAT LAKES PERCH / 30 / 20

Whipped potato, haricots verts, beurre blanc smoked steelhead trout roe

### TWICE-COOKED SWEET POTATOES / 22

Chipotle glaze, quinoa and wild rice pilaf, sweet corn salsa, avocado, cilantro

### STEAK FRITES / 40 / 28

Creekstone Farms filet mignon, asparagus, house-made french fries

### BROWN BUTTER & SAGE TAGLIATELLE / 21

Baby kale, soft egg, preserved lemon, spiced pistachio, black pepper

*add grilled chicken 5 / shrimp 15 / 7oz salmon 14*

*\*This dish contains items served raw or undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*