



STARTERS

Baked French Onion Soup
Gruyere/rustic croutons 9

Mixed Berry Baked Brie
berry jam/rustic croutons 12

Katsu Curry Cauliflower
fried cauliflower/curry stew
Katsu sauce 12

Tips and Zip
grilled naan bread 16

Jamaican Pork Bites
jerk pork/pineapple salsa
panko banana 14

House Smoked Whitefish Pate
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

***Pan-seared Honey Sriracha Apple Salmon**
wild rice/veg du jour 27

Sautéed Lake Perch
lightly seasoned/vegetable du jour
choice of potato 30

***Veracruzana Snapper**
tomato broth/olives/capers/potatoes
onions/fresh herbs 30

Flash Fried Petite Walleye
lemon caper butter
veg du jour/choice of potato 28

PASTA

Shrimp Diablo
adobo shrimp/chipotle cream sauce/queso fresco
tomato/herbed pappardelle 28

Seafood Linguine
crab/rock shrimp/lobster/scallions
tomato/dill cream sauce/Parmigiano Reggiano 28

LAND

***Grilled Colorado Lamb Chops**
choice of potato/natural demi/veg du jour 41

Filet
maitre d' butter/herb panko crusted/choice of potato/veg du jour
6 oz. 29 9 oz. 41
Wagyu 6oz. 38 9oz. 60

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

Pan-seared Oignon Francais Chicken
onion sauce/Gruyere/panko herb crust
choice of potato/veg du jour 24

Creamy Corn Risotto with Sautéed Chicken & Meatballs
Parmigiano Reggiano 24

Boneless Grilled Sherry Pork Chops
cherry & sherry demi
baked sweet potato/veg du jour 28

GREENS

***Roasted Apple and Grape Salad**
roasted apples/roasted grapes/pecans/Feta/red wine vinaigrette 10
fried tofu 12 grilled chicken 14 salmon 17

Red Run Caesar
croutons/Parmesan 10
fried tofu 12 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
fried tofu 12 grilled chicken 14 salmon 17

***Chickpea Salad**
iceberg/chickpea/bleu cheese/bacon/red onion/croutons/house dressing 10
fried tofu 12 grilled chicken 14 salmon 17

SPA

***Vegan Margherita Pizza**
heirloom tomato/vegan cheese/basil/balsamic glaze
cauliflower crust 16

Spicy Tofu Zucchini Stew
tomato broth/edamame/white beans/zucchini
brown rice/onions/corn/fried tofu 16

Ramen Tofu Bowl
carrots/green onion/pickled onions/cilantro
soba noodles/dashi/shiitake mushrooms 16

SIDES

***Crispy Hen of the Woods**
marinara/Parmigiana Reggiano 5

Autumn Gnocchi
autumn squash/apricots/candied pecans 5

Loaded Baked Sweet Potato
Brie cheese/bacon/crispy onions/candied pecans 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*