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STARTERS

Zuppa Toscana….12

French Baguette, Boursin Whipped Butter….3/Person

*Ahí Tuna – Cajun Seared, Avocado Lime Salsa…16

*Conway Royals (P.E.I.) Oysters on the Half Shell…24

Escargot – Tomato, Garlic, Shallots, Prosciutto, White Wine Sauce….18

Roasted Garlic and Peppers – Goat Cheese, Roasted Red Peppers, Grilled Baguette….12

SALADS

Mixed Field Greens – Tomato, Cucumber, Carrot, Your Choice of Dressing….9

Caesar Salad - Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese….10

Arugula Salad – Grilled Artichokes, Tomato, Parmesan Cheese, Lemon Vinaigrette….10

Best Wedge Ever - Chopped Romaine, Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing….12

Caprese Salad – Farm Market Tomatoes, Buffalo Mozzarella, Basil, EVOO….15

Entrée Size…. Add 8 Additions: Chicken….10 Steak….18 Shrimp….15

ENTREES

Great Lakes Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Parsley Butter Sauce….35

*Oven Roasted Salmon – Grilled Broccolini, Warm Bean Salad, Farm Market Tomato Basil Beurre Blanc….35

*Seared Yellow Fin Tuna – Miso Mustard Sauce, Mixed Vegetables, Basmati Rice….38

Shrimp Riva – Thin Linguine, Garlic, Tomato, Shallots, Kalamata Olives, Spinach, White Wine Sauce….39

(V) (GF) Mushroom Bolognese – Spaghetti Squash, Basil….24

Oven Roasted ½ Duck – Traverse City Cherry Sweet and Sour Sauce, Wild Rice Pilaf….38

Northern Fried Chicken – Mashed Potatoes and Gravy, Buttered Noodles, Sweet Peas….28

Boneless ½ Chicken – Fingerling Potatoes, Balsamic Onions, Broccolini, Rosemary Sauce….28

*6oz Char Grilled Angus Filet - Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini….45

*12oz Char Grilled NY Strip Steak – Cognac Mustard Sauce, French Fries….45

House Smoked Pork Shoulder – Chedder Jalapeno Grits, Tomato Tarragon Demi-Glace….28

*Oven Roasted Rack of Lamb – Lamb and Goat Cheese Raviolis, Wilted Spinach, Rosemary Demi-Glace….60

*Char Grilled NY Burger – House Grind, Roquefort Cheese, Caramelized Onions, French Fries….28

Shaking Beef – Beef Tenderloin Stir Fried with Mixed Vegetables, Spicy Thai Chili Sauce, Basmati Rice, Basil….35

Marinated Olives Available Upon Request

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(V) (GF) Mushroom Bolognese – Spaghetti Squash, Basil….24

Oven Roasted ½ Duck – Traverse City Cherry Sweet and Sour Sauce, Wild Rice Pilaf….38

Northern Fried Chicken – Mashed Potatoes and Gravy, Buttered Noodles, Sweet Peas….28

Boneless ½ Chicken – Fingerling Potatoes, Balsamic Onions, Broccolini, Rosemary Sauce….28

*6oz Char Grilled Angus Filet - Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini….45

*12oz Char Grilled NY Strip Steak – Cognac Mustard Sauce, French Fries….45

House Smoked Pork Shoulder – Chedder Jalapeno Grits, Tomato Tarragon Demi-Glace….28

*Oven Roasted Rack of Lamb – Lamb and Goat Cheese Raviolis, Wilted Spinach, Rosemary Demi-Glace….60

*Char Grilled NY Burger – House Grind, Roquefort Cheese, Caramelized Onions, French Fries….28

Shaking Beef – Beef Tenderloin Stir Fried with Mixed Vegetables, Spicy Thai Chili Sauce, Basmati Rice, Basil….35

Marinated Olives Available Upon Request

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Zuppa Toscana….12

French Baguette, Boursin Whipped Butter….3/Person

*Ahí Tuna – Cajun Seared, Avocado Lime Salsa…16

*Conway Royals (P.E.I.) Oysters on the Half Shell…24

Escargot – Tomato, Garlic, Shallots, Prosciutto, White Wine Sauce….18

Roasted Garlic and Peppers – Goat Cheese, Roasted Red Peppers, Grilled Baguette….12

SALADS

Mixed Field Greens – Tomato, Cucumber, Carrot, Your Choice of Dressing….9

Caesar Salad - Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese….10

Arugula Salad – Grilled Artichokes, Tomato, Parmesan Cheese, Lemon Vinaigrette….10

Best Wedge Ever - Chopped Romaine, Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing….12

Caprese Salad – Farm Market Tomatoes, Buffalo Mozzarella, Basil, EVOO….15

Entrée Size…. Add 8 Additions: Chicken….10 Steak….18 Shrimp….15

ENTREES

Great Lakes Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Parsley Butter Sauce….35

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*Ahí Tuna – Cajun Seared, Avocado Lime Salsa…16

*Conway Royals (P.E.I.) Oysters on the Half Shell…24

Escargot – Tomato, Garlic, Shallots, Prosciutto, White Wine Sauce….18

Roasted Garlic and Peppers – Goat Cheese, Roasted Red Peppers, Grilled Baguette….12

SALADS

Mixed Field Greens – Tomato, Cucumber, Carrot, Your Choice of Dressing….9

Caesar Salad - Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese….10

Arugula Salad – Grilled Artichokes, Tomato, Parmesan Cheese, Lemon Vinaigrette….10

Best Wedge Ever - Chopped Romaine, Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing….12

Caprese Salad – Farm Market Tomatoes, Buffalo Mozzarella, Basil, EVOO….15

Entrée Size…. Add 8 Additions: Chicken….10 Steak….18 Shrimp….15

ENTREES

Great Lakes Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Parsley Butter Sauce….35

*Oven Roasted Salmon – Grilled Broccolini, Warm Bean Salad, Farm Market Tomato Basil Beurre Blanc….35

*Seared Yellow Fin Tuna – Miso Mustard Sauce, Mixed Vegetables, Basmati Rice….38

Shrimp Riva – Thin Linguine, Garlic, Tomato, Shallots, Kalamata Olives, Spinach, White Wine Sauce….39

(V) (GF) Mushroom Bolognese – Spaghetti Squash, Basil….24

Oven Roasted ½ Duck – Traverse City Cherry Sweet and Sour Sauce, Wild Rice Pilaf….38

Northern Fried Chicken – Mashed Potatoes and Gravy, Buttered Noodles, Sweet Peas….28

Boneless ½ Chicken – Fingerling Potatoes, Balsamic Onions, Broccolini, Rosemary Sauce….28

*6oz Char Grilled Angus Filet - Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini….45

*12oz Char Grilled NY Strip Steak – Cognac Mustard Sauce, French Fries….45

House Smoked Pork Shoulder – Chedder Jalapeno Grits, Tomato Tarragon Demi-Glace….28

*Oven Roasted Rack of Lamb – Lamb and Goat Cheese Raviolis, Wilted Spinach, Rosemary Demi-Glace….60

*Char Grilled NY Burger – House Grind, Roquefort Cheese, Caramelized Onions, French Fries….28

Shaking Beef – Beef Tenderloin Stir Fried with Mixed Vegetables, Spicy Thai Chili Sauce, Basmati Rice, Basil….35

Marinated Olives Available Upon Request

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Northern Fried Chicken – Mashed Potatoes and Gravy, Buttered Noodles, Sweet Peas….28

Boneless ½ Chicken – Fingerling Potatoes, Balsamic Onions, Broccolini, Rosemary Sauce….28

*6oz Char Grilled Angus Filet - Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini….45

*12oz Char Grilled NY Strip Steak – Cognac Mustard Sauce, French Fries….45

House Smoked Pork Shoulder – Chedder Jalapeno Grits, Tomato Tarragon Demi-Glace….28

*Oven Roasted Rack of Lamb – Lamb and Goat Cheese Raviolis, Wilted Spinach, Rosemary Demi-Glace….60

*Char Grilled NY Burger – House Grind, Roquefort Cheese, Caramelized Onions, French Fries….28

Shaking Beef – Beef Tenderloin Stir Fried with Mixed Vegetables, Spicy Thai Chili Sauce, Basmati Rice, Basil….35

Marinated Olives Available Upon Request

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STARTERS

Zuppa Toscana….12

French Baguette, Boursin Whipped Butter….3/Person

*Ahí Tuna – Cajun Seared, Avocado Lime Salsa…16

*Conway Royals (P.E.I.) Oysters on the Half Shell…24

Escargot – Tomato, Garlic, Shallots, Prosciutto, White Wine Sauce….18

Roasted Garlic and Peppers – Goat Cheese, Roasted Red Peppers, Grilled Baguette….12

SALADS

Mixed Field Greens – Tomato, Cucumber, Carrot, Your Choice of Dressing….9

Caesar Salad - Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese….10

Arugula Salad – Grilled Artichokes, Tomato, Parmesan Cheese, Lemon Vinaigrette….10

Best Wedge Ever - Chopped Romaine, Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing….12

Caprese Salad – Farm Market Tomatoes, Buffalo Mozzarella, Basil, EVOO….15

Entrée Size…. Add 8 Additions: Chicken….10 Steak….18 Shrimp….15

ENTREES

Great Lakes Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Parsley Butter Sauce….35

*Oven Roasted Salmon – Grilled Broccolini, Warm Bean Salad, Farm Market Tomato Basil Beurre Blanc….35

*Seared Yellow Fin Tuna – Miso Mustard Sauce, Mixed Vegetables, Basmati Rice….38

Shrimp Riva – Thin Linguine, Garlic, Tomato, Shallots, Kalamata Olives, Spinach, White Wine Sauce….39

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