

STARTERS

Roasted Garlic and Peppers with Goat Cheese and Grilled Baguette 12.00

French Baguette with Boursin Whipped Butter 2.00 Per Person

Farm Market Tomato Salad with Buffalo Mozzarella, Roasted Red Peppers, Basil, Balsamic Glaze, EVOO 18.00

Char Grilled Sea Scallops with Thai Curry Sauce, Stir-fry Vegetables 20.00

Sausage and Broccoli Raviolis with Tomato Sauce and Basil 15.00

Farm Market Tomato Tart with Goat Cheese and Basil 12.00

*Sweetgrass Malpeque (P.E.I.) Oysters on the Half Shell 24.00

*Rainbow Roll...Crab Salad and Cucumber on the Inside. Hamachi, Tuna, and Avocado on the Outside 20.00

*Hamachi Nigiri with Spicy Mayo and Sesame Seeds. 3 Pieces for 12.00

SALADS

Mixed Field Greens with Your Choice of Dressing 8.00

Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00

Arugula Salad...Tomato, Pickled Red Onion, Grilled Artichokes, Shaved Parmesan Lemon Honey Vinaigrette 10.00

Best Wedge Ever...Chopped Romaine with Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing 11.00

Entrée Size + \$5.00 Add Protein Chicken 7.00 Shrimp 9.00 Steak 9.00

ENTREES

Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Sauce 30.00

Rosemary Marinated Half Chicken with Chanterelle Mushrooms, Mustard Thyme Sauce, Fingerling Potatoes 25.00

*Parmesan Crusted Salmon with Tomato Basil Beurre Blanc, Garlic Spinach, Warm Bean Salad 32.00

*6oz Char Grilled Filet with Bearnaise Sauce, Dauphinoise Potatoes and Grilled Broccoli 45.00

Shrimp Provençale... Shrimp Tossed with Spinach and Egg Linguine, Garlic, Shallots, Tomatoes, White Wine Sauce 34.00

Shaking Beef...Tenderloin Tips Stir Fried with Stir-fry Vegetables, and Spicy Thai Chili Sauce 30.00

Mushroom Bolognese with Cauliflower Linguine, Mixed Seasonal Vegetables and Basil 22.00

*12oz Char Grilled Imperial Wagyu NY Strip Steak with Bone Marrow Bordelaise Sauce, Mashed Potatoes 70.00

*Oven Roasted Duck Breast with Seasonal Fruit, Port Wine Sauce, Wild Rice 39.00

Red Wine Braised Lamb Shank with Root Vegetables and Mashed Potatoes 38.00

Halibut Milanese...Tomato, Garlic, Shallots, Lemon Basil Sauce, Warm Bean Salad 40.00

*14oz Char Grilled Pork Chop with Cherry Chutney, Mashed Potatoes, Broccoli 28.00

*10oz Char Grilled Hanger Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 38.00

Northern Fried Chicken with Mashed Potatoes and Gravy, Peas, and Buttered Noodles 26.00

Veal Osso Bucco Braised with Red Wine Demi-Glace, Mushrooms, Tomatoes, Pearl Onions, Pancetta 40.00

Broiled Walleye with House Seasoning -OR- Sauteed with Tomato Caper Beurre Blanc 34.00

Whites and Rose

Chardonnay, Grayson, California, 2022 9/34
White Burgundy, Macon-Villages, L. Jadot, Burgundy, FR, 2022 12.50/48
Chardonnay, Calera, Central Coast, 2021 14/54
Pinot Grigio, Anterra, Sicily, 2021 8/30
Sauvignon Blanc, Decibel, Hawkes Bay, NZ, 2022 11/42
Sauvignon Blanc, LePetit Salvard, Loire, France, 2022 12/46
Riesling, Shady Lane Cellars, Semi-Dry, Leelanau Peninsula, MI, 2017 8.50/32
Rose, Commanderie de la Bargemone, Provence, 2022 10/38

Reds

Cabernet Sauvignon, Cypress Vineyards, Central Coast, 2021 9/34
Cabernet Sauvignon, The Critic, Napa Valley, 2021 13/50
Malbec, Trapiche 'Broquel' Mendoza, Argentina, 2019 10/38
Bordeaux, Ch. Castenet, France, 2019 10/36
Pinot Noir, Louis Jadot, Beaune, FR, 2021 13/50
Rosso di Montepulciano (Sangiovese), Dei, Tuscany, 2020 12/46

Premium Rotating Bourbon & Whiskey

Angels Envy 17
Angels Envy, Finished Rye 30
Bardstown 'Fusion Series' 28
Basil Hayden 16
Blanton's 26
Chicken Cock 25
Clyde May's 16
David Nicholson, 1843 12
Elijah Craig, Small Batch 13
High West, Midwinter Nights Dram 25
Old Forester 14
Stillhouse Black Bourbon 12
1792, Small Batch 13