

STARTERS

- Creamy Chicken and Wild Rice Soup 10.00
Roasted Garlic and Peppers with Grilled Bread 12.00
French Baguette with Whipped Butter 2.00 Per Person
Foggy Cove (P.E.I.) Oysters on the Half Shell 18.00
Farm Market Tomato Salad with Buffalo Mozzarella, Basil, EVOO 12.00
P.E.I. Mussels Provençale... Tomato, Garlic, Shallots, White Wine Herb Sauce 18.00
Smoked Brisket Raviolis with Foie Gras and Morel Mushroom Demi-Glace 22.00

SALADS

- Mixed Field Greens with Your Choice of Dressings 8.00
Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00
Arugula Salad... Tomato, Red Onion, Shaved Parmesan, Grilled Artichoke, Lemon Vinaigrette 10.00
Best Wedge Ever...Chopped Romaine with Bacon, Red Onion, and Tomatoes. Creamy Roquefort 11.00

ENTREES

- Broiled Whitefish with House Seasoning -or- Sauteed with Lemon Caper Sauce 29.00
Rosemary Roasted Boneless Half Chicken with Fingerling Potatoes, Beans, and Balsamic Onions 24.00
Northern Fried Chicken...Mashed Potatoes and Gravy, Buttered Noodles and Peas 25.00
Cauliflower Fried Rice with Mixed Vegetables 22.00
Miso Marinated Salmon with Basmati Rice and Stir-fry Vegetables 30.00
6 oz. Char Grilled Filet of Beef with Bearnaise Sauce, Dauphinoise Potatoes and Broccoli 40.00
Shrimp Riva... Shrimp Tossed with Linguini, Spinach, Tomato, Olives, and Garlic. Balsamic Vinegar Sauce 33.00
Shaking Beef...Tenderloin Tips Stir Fried with Onion, French Beans, and Spicy Thai Chili Sauce 30.00
Grilled Prime Ribeye Steak with Roquefort Butter, Bordelaise Sauce, Broccoli, and Mashed Potatoes 50.00
House Made Veal Raviolis with Local Chanterelle Mushrooms, Chive Cream Sauce 40.00
Char Grilled Hanger Steak with Detroit Zip Sauce with Mushrooms and Shallots, French Fries 36.00
Red Wine Braised Pork Osso Bucco with Mashed Potatoes, and Orange Tarragon Gremolata 30.00
Halibut Milanese... Tomato, Garlic, Shallots, Lemon Basil Sauce, Warm Bean Salad 42.00
Char Grilled Swordfish with Chanterelle Mushroom Beurre Blanc, Warm Bean Salad, French Beans 34.00
Pan Seared Striped Bass with Chimichurri Sauce, Saffron Rice, Chorizo and Tomatoes 38.00
Pan Seared Veal Medallions with Local Chanterelle Mushrooms, White Wine Demi-Glace 45.00

Whites and Rose

Bordeaux, Chateau Bonnet, AOC, 2020	9/34
Chardonnay, Grayson, California, 2021	8/30
Chardonnay, Crossbarn, Sonoma Coast, 2020	14/54
Pinot Grigio, Mezzacorona, Trentino, 2020	8/30
Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2020	10/38
Sauvignon Blanc, Unique, Loire, France, 2021	12/46
Riesling, Shady Lane Cellars, Dry, Leelanau Peninsula, MI, 2017	8.50/32
Rose, Domaine de L'Espigouette, Cotes du Rhone, FR, 2021	10/38

Reds

Cabernet Sauvignon, Castle Rock, Paso Robles, 2017	9/34
Cabernet Sauvignon, Educated Guess, Napa County, 2019	13/50
Malbec, Trapiche 'Broquel' Mendoza, Argentina, 2019	10/38
Bordeaux, Chateau de Camarsac, France, 2019	8/30
Pinot Noir, Elouan, Oregon, 2018	13/50
Red Blend, Ch. Cabezac, Minervois, France	11/42
Barbera d'Alba, Campo del Gatto, 2018	14/54

Dessert Wines

Josefina Pinol, Terra Alta, Spain, 2015	10
Dows Ruby Port	7.50
Taylor-Fladgate, 20 Year Tawny	15

Premium Rotating Bourbon & Whiskey

Angels Envy, Cask Strength	42
David Nicholson, 1843	12
Four Roses, Single Barrel	15
Elijah Craig, Small Batch	13
Henry McKenna	9
High West, Campfire	12
High West, Midwinter Nights Dram	25
George Remus	16
Larceny, Small Batch	15
Wild Turkey, Rare Breed, Rye, Barrel Proof	18