

STARTERS

Tortilla Chips and Salsa 4.00 -OR- Tortilla Chips with Guacamole 5.00

Fish and Scallop Ceviche 16.00

Tuna, Avocado and Mango Stack with Tortilla Chips 18.00

New England Clam Chowder 10.00

Stuffed Artichoke with Herbed Goat Cheese, Crab, Roasted Red Pepper Sauce 15.00

Steamed P.E.I. Mussels Provençale...Tomato, Garlic, Shallots, White Wine Herb Sauce 16.00

Roasted Garlic and Peppers with Grilled Baguette 12.00

Sweet Jesus (MD) Oysters on the Half Shell 18.00

Prosciutto Wrapped Asparagus with Burrata and Gremolata 18.00

French Baguette with Whipped Butter 2.00 Per Person

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, Red Onion, Grilled Artichokes, Shaved Parmesan Lemon Honey Vinaigrette 10.00

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

ENTREES

Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Sauce 29.00

Oven Roasted Halibut with Fava Bean and Spring Vegetable Salad, Lemon Basil Pesto 38.00

Rosemary Roasted Boneless Half Chicken with Fingerling Potatoes, Beans, and Balsamic Onions 24.00

*Miso Marinated Salmon with Basmati Rice and Stir-fry Vegetables 30.00

*6oz Char Grilled Filet of Beef with Bearnaise Sauce, Dauphinoise Potatoes and Grilled Asparagus 45.00

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

Mushroom Bolognese with Chickpea Spaghetti and Basil 22.00

Red Wine Braised Lamb Shank with Root Vegetables, Mashed Potatoes 36.00

*8oz Char Grilled Hanger Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 36.00

Northern Fried Chicken with Mashed Potatoes and Gravy, Peas, and Buttered Noodles 25.00

Bo Ssam...Spicy Korean Pork Lettuce Wraps with Basmati Rice, Pickled Jalapenos, Sriracha Slaw 26.00

House Made Veal Raviolis with Caramelized Leeks, Asparagus, Morel Cream Sauce 44.00

*Oven Roasted Half Duck with Wild Rice, Lemon Pomegranate Molasses Sauce 36.00

Broiled Walleye with House Seasoning -OR- Sauteed with Lemon Butter Sauce 32.00

Beef and Chorizo Enchilada's with Basmati Rice 16.00

Chorizo Chicken Tacos with Lettuce, Tomato and Cheese 16.00

Marinated Olives Available Upon Request

Whites and Rose

Bordeaux, Chateau Bonnet, AOC, 2020 9/34
Chardonnay, Grayson, California, 2021 8/30
Chardonnay, Gibbs, Napa Valley, 2021 13/50
Pinot Grigio, Anterra, Sicily, 2021 8/30
Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2020 10/38
Riesling, Shady Lane Cellars, Dry, Leelanau Peninsula, MI, 2017 8.50/32
Rose, Commanderie de la Bargemone, Provence, 2021 10/38

Reds

Cabernet Sauvignon, Cypress Vineyards, Central Coast, 2021 9/34
Cabernet Sauvignon, The Herdsman, Dunnigan Hills, 2020 12.50/48
Malbec, Trapiche 'Broquel' Mendoza, Argentina, 2019 10/38
Bordeaux, Chateau Mathiot, France, 2018 9/34
Pinot Noir, Benton-Lane, Willamette Valley, 2021 13/50
Red Blend, Crooked Path Cellars 'The Wanderer', Paso Robles, 2019 12/46

Premium Rotating Bourbon & Whiskey

Angels Envy 17
Angels Envy, Finished Rye 30
Angels Envy, Cask Strength 42
Basil Hayden 16
Blanton's 26
Colonel E.H. Taylor, Small Batch 15
David Nicholson, 1843 12
Four Roses, Single Barrel 15
Eagle Rare, 10 Year 13.00
Elijah Craig, Small Batch 13
High West, Midwinter Nights Dram 25
George Remus 16
1792, Small Batch 13
Rowan's Creek 21