

STARTERS

- Split Pea with Ham Soup 10.00
- Roasted Garlic and Peppers with Grilled Bread 12.00
- French Baguette with Whipped Butter 2.00 Per Person
- Char Grilled Sea Scallops with Red Curry Sauce, Mixed Vegetables 18.00
- Indian Point (P.E.I.) Oysters on the Half Shell 18.00
- Pan Seared Octopus with Spanish Style Potato Salad, Paprika Vinaigrette 18.00

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
- Beet Salad... Mixed Greens, Pickled Beets, Candied Pecans, Red Onion, Goat Cheese, Cherry 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
- 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
- Half Roasted Duck with Wild Rice, Cherry, and Apple Port Wine Sauce 32.00
- Pan Seared Veal Medallions with Roquefort Cheese Crust, Prosciutto Red Wine Demi-Glace 42.00
- Spaghetti Squash with Mushroom Bolognese and Basil 22.00
- Beef Bourguignon... Bacon, Mushrooms, Pearl Onions, Red Wine Sauce, Egg Noodle Fettuccine 28.00
- Broiled Walleye with House Seasoning -OR- Sauteed with Lemon Butter Sauce 30.00
- Char Grilled NY Strip Steak with French Fries, Detroit Zip Sauce with Shallots and Mushrooms 36.00
- Char Grilled Pork Chop with Cherry Chutney, Mashed Potatoes, Demi-Glace, Broccoli 26.00

*Consuming Raw or Undercooked Meats, Poultry, Fish and Seafood may increase your risk of food borne illness.

Whites and Rose

Bordeaux, Chateau Bonnet, AOC, 2020 9/34
Chardonnay, Grayson, California, 2021 8/30
Chardonnay, Crossbarn by Paul Hobbs, Sonoma Coast, 2020 12.50/48
Pinot Grigio, Castello Sternati, Friuli, 2020 8/30
Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2020 10/38
Sauvignon Blanc, Unique, Loire, FR, 2021 12/46
Riesling, Shady Lane Cellars, Dry, Leelanau Peninsula, MI, 2017 8.50/32
Rose, 3 Messes Basses, Ventoux, FR, 2021 10/38

Reds

Cabernet Sauvignon, Castle Rock, Paso Robles, 2017 9/34
Cabernet Sauvignon, Hess 'Maverick Ranches', Paso Robles, 2020 13/50
Malbec, Trapiche 'Broquel' Mendoza, Argentina, 2019 10/38
Bordeaux, Chateau de Camarsac, France, 2019 8/30
Pinot Noir, Stoller, Willamette Valley, OR, 2021 13/50
Rosso Toscano, Argiano 'Non Confunditur', 2018 10.50/39

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	17
Angels Envy, Finished Rye	30
Angels Envy, Cask Strength	42
Basil Hayden	16
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
Rowan's Creek	21