

STARTERS

- Split Pea with Ham Soup 10.00
- Roasted Garlic and Peppers with Grilled Baguette 12.00
- Seared Sea Scallops with Bacon Jam 20.00
- Delaware Bay (NJ) Oysters on the Half Shell 18.00
- French Baguette with Whipped Butter 2.00 Per Person
- Seared Crab Cakes with Cajun Tartar Sauce 20.00
- Shawarma Spiced Beef Satay with Hummus, Herbed Yogurt Sauce 10.00

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
- Beet Marinated Salmon with Tomato Horseradish Beurre Blanc, Warm Bean Salad, Garlic Spinach 30.00
- Northern Fried Chicken...Mashed Potatoes and Gravy, Buttered Noodles and Peas 25.00
- 6 oz. Char Grilled Filet of Beef with Bearnaise Sauce, Dauphinoise Potatoes and Broccoli 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
- Half Roasted Duck with Wild Rice, Cherry Port Wine Sauce 32.00
- Prosciutto Wrapped Cod with Braised Escarole with Tomato and Gigante Beans, Gremolata 32.00
- Spaghetti Squash with Mushroom Bolognese and Basil and Vegan Feta Cheese 22.00
- Grilled Swordfish with Citrus Fennel Salad, Basmati Rice, Citrus Beurre Blanc Sauce 34.00
- Slow Roasted Lamb Shank with Root Vegetables, Red Wine Demi-Glace, Mashed Potatoes 36.00
- Char Grilled NY Strip Steak with French Fries, Detroit Zip Sauce with Shallots and Mushrooms 36.00
- House made Veal Raviolis with Morel Mushroom Cream Sauce 44.00
- Wild Boar "Porchetta" with Mashed Potatoes Broccoli and Demi-Glace 28.00
- Char Grilled Pork Chop with Cherry Chutney, Mac and Cheese, Demi-Glace, Broccoli 26.00

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, Angela, Friuli, 2020 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, 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, Row 503, Willamette Valley, 2021 12.50/48
Red Blend, Alma Negra 'MBlend' Mendoza, 2019 11/42

Premium Rotating Bourbon & Whiskey

Angels Envy 17
Angels Envy, Finished Rye 30
Angels Envy, Cask Strength 42
Basil Hayden 16
Blanton's 45
David Nicholson, 1843 12
Four Roses, Single Barrel 15
Elijah Craig, Small Batch 13
High West, Midwinter Nights Dram 25
George Remus 16
Larceny, Small Batch 15
Rowan's Creek 21