

**STARTERS**

- Lobster Bisque 15.00
- 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, Basil, Balsamic Glaze, EVOO 15.00
- Char Grilled Sea Scallops with Thai Curry Sauce, Stir-fry Vegetables 20.00
- Beef Pot Roast Raviolis with a Tomato and Horseradish Sauce 16.00
- Char Grilled Lamb Loli Pops Tuscan Style with Demi-Glace 20.00

**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 Broccolini 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
- Pan Seared Halibut Cheeks in Cioppino Broth, Caramelized Fennel, Giant White Beans 40.00
- Bo Ssam...Spicy Korean Pork Lettuce Wraps with Pickled Jalapenos, Sriracha Slaw, Basmati Rice 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
- Char Grilled Swordfish Piccata with Garlic Spinach and Warm Bean Salad 34.00

**Marinated Olives Available Upon Request**

### 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