

STARTERS

- Ham and Potato Chowder....12
- *Blue Point (MA) Oysters on the Half Shell....18
- Escargot – Tomato, Garlic, Prosciutto, White Wine Herb Sauce....18
- Cajun Seared Tuna with Avocado Lime Salsa....16
- French Baguette, Boursin Whipped Butter....2/person
- Roasted Cauliflower – Sweet Chermoula, Yogurt....12
- Roasted Garlic and Peppers – Goat Cheese, Roasted Red Peppers, Grilled Baguette....12

SALADS

- Mixed Field Greens – Tomato, Cucumber, Carrot, Your Choice of Dressing....9
- Caesar Salad - Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese....10
- Beet Salad – Frisee and Radicchio, Orange Vinaigrette, Pistachios, Goat Cheese, Marinated Beets....12
- Best Wedge Ever - Chopped Romaine, Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing....12
- Entrée Size.... +5 Add Protein: Chicken....8 Steak....15 Shrimp....10

ENTREES

- Broiled Walleye with House Seasoning -OR- Sauteed with Lemon Parsley Butter Sauce....36
- Salmon – Oven Roasted with Arugula Pesto, White Bean and Tomato Stew with Fennel, Onions, Celery....35
- Branzino – Pan Seared, Tomato Caper Basil Lemon Sauce, Warm Bean Salad....35
- Shrimp Puttanesca – Thin Linguine, Anchovies, Capers, Kalamata Olives, Tomatoes, Artichokes, White Wine....38
- (V) Roasted Spaghetti Squash with Mushroom Bolognese and Basil....25
- Half Duck – Oven Roasted, Port Wine Sauce with Traverse City Cherries, Wild Rice....38
- Northern Fried Chicken – Mashed Potatoes and Gravy, Buttered Noodles, Sweet Peas....26
- Chicken Pot Pie – Carrots, Onion, Celery, Peas, Corn, Mushrooms, Puff Pastry....26
- *6oz Char Grilled Filet - Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini....45
- *7oz Steak Diane – Pan Seared Tenderloin, Mustard Cognac Cream Sauce, Mashed Potatoes, Broccolini....43
- * 6oz Pork Medallions – Pan Seared, Morel Mushrooms, White Wine, Mashed Potatoes....36
- Shaking Beef – Beef Tenderloin Stir Fried with Mixed Vegetables, Spicy Thai Chili Sauce, Basmati Rice, Basil....32
- Veal Short Rib – Red Wine Braised, Root Vegetables, Herbs, Mashed Potatoes....48

Marinated Olives Available Upon Request

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

Whites and Rose

Chardonnay, Grayson, California, 2023....9/34
Chardonnay, Bezel by Cakebread, San Luis Obispo Coast, 2023....13/50
White Burgundy, L. Jadot, Macon-Villages, FR, 2023....12/46
Pinot Grigio, Anterra, Sicily, 2024...8/30
Sauvignon Blanc, ranga.ranga, Marlborough, NZ, 2024...11/42
Sancerre, Le Champ des Cris, 2023...16/62
Riesling, BOS, All That is Gold, Old Mission Peninsula, 2024...11/42
Rose, Les Sarrins, Cotes de Provence, 2024...11/42

Reds

Cabernet Sauvignon, Castle Rock, California, 2022...10/38
Cabernet Sauvignon, Edge, Alexander Valley, 2022...14/54
Cabernet Franc, Abito, Mendoza, 2022...11/42
Bordeaux, Ch. Cotes de Blaignan, Medoc, 2018...12/46
Pinot Noir, Calera, Central Coast, 2023...13/50
Burgundy, Moillard, Bourgogne, 2022...14/54

Premium Rotating Bourbon & Whiskey

Angels Envy....17
Angels Envy, Finished Rye....30
Basil Hayden....16
Blanton's....30
Bulleit, Bottled in Bond....17
Chicken Cock....20
Colonel E.H. Taylor, Small Batch....25
Eagle Rare....18
I.W. Harper, 15 yr....28
Penelope 'Architect'20
Remus....16
Uncle Nearest, 1884, Small Batch....15
Uncle Nearest, 1856....18
Weller, Antique 107....24
Weller, Special Reserve....20