

STARTER

- Mulligatawny Soup with Basmati Rice 10.00
Roasted Garlic and Peppers with Grilled Bread 12.00
French Baguette with Whipped Butter 2.00 Per Person
Malpeque (P.E.I.) Oysters on the Half Shell 18.00
Sesame Seared Tuna with Rice Noodle Salad and Wasabi Lime Sauce 16.00
Grilled Dayboat Scallops with Morel Mushroom Beurre Blanc 20.00
Steamed Mussels with Thai Curry Sauce and Mixed Vegetables 18.00

SALADS

- Mixed Field Greens with Your Choice of Dressings 8.00
Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00
Arugula Salad...Lemon Vinaigrette, Tomato, Red Onion, Parmesan Cheese, Grilled Artichoke 10.00
Best Wedge Ever...Chopped Romaine with Bacon, Red Onion, and Tomatoes. Creamy Roquefort 12.00

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
Cauliflower Fried Rice with Mixed Vegetables 22.00
Half Roasted Duck with Wild Rice and Cherry Marsala Wine Sauce 32.00
Miso Marinated Salmon with Basmati Rice and Stir-fry Vegetables 30.00
Slow Roasted Baby Back Ribs with Cherry BBQ Sauce, Mojo Slaw, and Mashed Potatoes 32.00
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
Grilled Prime Ribeye Steak with Morel Mushroom and Foie Gras Demi-Glace 55.00
House Made Veal Raviolis with Morel Mushrooms, Chive Cream Sauce 40.00
Char Grilled Hanger Steak with Detroit Zip Sauce with Mushrooms and Shallots, French Fries 34.00
Pan Seared Swordfish with Black Bean and Corn Salsa, Basmati Rice 34.00
Pecan Crusted Grouper with Orange Tarragon Beurre Blanc, Warm Bean Salad, Broccoli 34.00

Add Morels to any Dish for 15.00

Whites and Rose

Bordeaux, Chateau Bonnet, AOC, 2020	9/34
Chardonnay, Grayson, California, 2021	8/30
Chardonnay, Crossbarn, Sonoma Coast, 2020	14/54
Pinot Grigio, Mezzacorona, Trentino, 2020	8/30
Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2020	10/38
Sauvignon Blanc, Unique, Loire, France, 2021	12/46
Riesling, Shady Lane Cellars, Dry, Leelanau Peninsula, MI, 2017	8.50/32
Rose, Domaine de L'Espigouette, Cotes du Rhone, FR, 2021	10/38

Reds

Cabernet Sauvignon, Castle Rock, Paso Robles, 2017	9/34
Cabernet Sauvignon, Precision, Napa Valley, 2018	13/50
Malbec, Trapiche 'Broquel' Mendoza, Argentina, 2019	10/38
Bordeaux, Chateau de Camarsac, France, 2019	8/30
Pinot Noir, Elouan, Oregon, 2018	13/50
Red Blend, Ch. Cabezac, Minervois, France	11/42
Barbera d'Alba, Campo del Gatto, 2018	14/54

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
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
Wild Turkey, Rare Breed, Rye, Barrel Proof	18