

STARTERS

- Split Pea with Ham Soup 10.00
- Roasted Garlic and Peppers with Goat Cheese and Grilled Baguette 12.00
- French Baguette with Boursin Whipped Butter 2.00 Per Person
- Bacon Wrapped Shrimp with Bearnaise Sauce 18.00
- Char Grilled Sea Scallops with Thai Curry Red Sauce, Stir fry Vegetables 20.00
- Bacon Wrapped Tenderloin with Gorgonzola Cheese, Port Wine Reduction 18.00

SALADS

- Mixed Field Greens with Your Choice of Dressing 9.00
- Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00
- Beet Salad...Frisee and Radicchio, Pistachios, Citrus, Goat Cheese, Citrus Vinaigrette 12.00
- Best Wedge Ever...Chopped Romaine with Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing 12.00
- Entrée Size + \$5.00 Add Protein Chicken 7.00 Steak 9.00 Shrimp 9.00

ENTREES

- Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Sauce 30.00
- Fava Bean and Artichoke Stuffed Salmon with Garlic Spinach, Lemon Spring Onion Beurre Blanc 32.00
- Shrimp Linguine with Tomatoes, Roasted Red Peppers, Shallots, Garlic, White Wine Herb Sauce 36.00
- Pan Fried Perch with Roasted Asparagus, Warm Bean Salad, Garlic Lemon Parsley Butter Sauce 40.00
- White Bean Au Vin with Micro Greens 22.00
- Northern Fried Chicken with Mashed Potatoes and Gravy, Sweet Peas, and Buttered Noodles 26.00
- Chicken Coq Au Vin...Bacon, Mushrooms, Onions, Red Wine Demi-Glace. Fingerling Potatoes, Broccolini 25.00
- *10oz Oven Roasted Duck Breast with Pomegranate Molasses Sauce, Seasonal Fruit, Wild Rice Pilaf 40.00
- *6oz Char Grilled Filet with, Bearnaise Sauce, Dauphinoise Potatoes, Broccolini 45.00
- *12oz Char Grilled NY Strip Steak with French Fries, Broccolini, Detroit Zip Sauce with Mushrooms and Shallots 36.00
- *Bacon Wrapped Pork Tenderloin with BBQ Sauce, Mashed Potatoes, Grilled Broccolini 26.00
- Shaking Beef...Tenderloin Tips Stir Fried with Stir-fry Vegetables, and Spicy Thai Chili Sauce 30.00
- Beef Bourguignon...Braised Beef, Root Vegetables, Bacon, Pearl Onions, Red Wine Demi-Glace Mashed Potatoes 30.00
- Pan Seared Veal Cutlets with Tomato, Bacon, Shallots, Tarragon Red Wine Demi-Glace 38.00

Marinated Olives Available Upon Request

Whites and Rose

Chardonnay, Grayson, California, 2022 9/34
Chardonnay, Hess, Napa Valley, 2016 13/50
Pinot Grigio, Anterra, Sicily, 2021 8/30
Sauvignon Blanc, Decibel, Hawkes Bay, NZ, 2022 11/42
Sauvignon Blanc, Unique, 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, Castle Rock, Paso Robles, 2018 9/34
Cabernet Sauvignon, The Critic, Napa Valley, 2021 13/50
Malbec, Chimango, Argentina, 2021 10/38
Bordeaux, Ch. Castenet, France, 2019 10/36
Pinot Noir, Folie a Deux, Sonoma Coast, 2018 13/50
Barbera del Monferrato, Villa Sparina, 2020 12/46

Premium Rotating Bourbon & Whiskey

1792, Small Batch 13
Angels Envy 17
Angels Envy, Finished Rye 30
Bardstown 'Fusion Series' 28
Basil Hayden 16
Blade & Bow 16
Blanton's 26
Bowman Brothers 12
Bulleit 10 16
Chicken Cock 25
Clyde May's 16
Elijah Craig, Small Batch 13
Four Roses, Single Barrel 15
Four Roses, Small Batch 13
Remus 16
Remus – Cask Strength 23
Rowan's Creek 21