

STARTERS

- Cream of Asparagus Soup with Morel Oil 8.00
Roasted Garlic and Peppers with Grilled Bread 10.00
Wild Mushroom and Truffle Ravioli with Asparagus and Morel Jus 16.00
Butt Ugly (NJ) Oysters on the Half Shell 18.00
Sun Hollow (WA) Oysters on the Half Shell 18.00
Lemon Pepper Chicken with Green Goddess Dressing 8 for 8.00

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 11.00

ENTREES

- Broiled Whitefish with House Seasoning -or- Sautéed with Lemon Caper Sauce 27.00
Shrimp Riva... Shrimp Tossed with Linguini, Spinach, Tomato, Olives, and Garlic. Balsamic Vinegar Sauce 30.00
Rosemary Roasted Boneless Half Chicken with Fingerling Potatoes, Beans, and Balsamic Onions 23.00
Northern Fried Chicken...Mashed Potatoes and Gravy, Buttered Noodles and Peas 25.00
Hungarian Chickpea Stew with Orzo, Mushrooms, Asparagus, Sun Chokes, Feta Cheese, Dill Sour Cream 21.00
Veal Cutlet with Shitake Mushrooms, Shallots, Marsala Wine Sauce 38.00
Bo Ssam... Spicy Pork Lettuce Wraps with Basmati Rice, Pickled Jalapenos, Mojo Slaw 26.00
Char Grilled Mahi Mahi with Thai Red Curry Sauce, Stir-fry Vegetables and Basmati Rice 32.00
Char Grilled Lamb T-Bones with Garlic Spinach, Mashed Potatoes and Demi-Glace 40.00
Lasagna Bolognese... Veal Ragu layered with Pasta and Three Cheese Blend, Tomato Basil Cream Sauce 25.00
Grilled Salmon with Asparagus, Warm Bean Salad, Preserved Lemon Pesto 29.00
6 oz. Char Grilled Filet of Beef with Bearnaise Sauce, Dauphinoise Potatoes and Broccoli 38.00
Shaking Beef...Tenderloin Tips Stir Fried with Onion, French Beans, and Spicy Thai Chili Sauce 28.00
Red Wine Braised Lamb Shank with Root Vegetables and Mashed Potatoes 30.00
Char Grilled Prime Ribeye with Lellis Zip Sauce with Mushrooms and Shallots 40.00
Oven Roasted Half Duck with Fingerling Potatoes, Cherry Port Wine Sauce 32.00

DESSERTS

- Bread Pudding with Traverse City Cherries and Bourbon Pecan Sauce 8.00
Tropical Carrot Cake 8.00
Bumpy Cake 9.00
Strawberry and Rhubarb Crisp with Granola Topping 8.00