

STARTERS

- Lobster Bisque 15.00
- Roasted Garlic and Peppers with Grilled Baguette 12.00
- Chicken Spring Rolls with Sweet Chili Sauce 12.00
- Spanakopita with Herbed Yogurt Sauce 10.00
- Black Magic (P.E.I.) Oysters on the Half Shell 18.00
- Yellow Curry Marinated Chicken Satay with Sweet Chili Sauce 10.00
- Sauteed Octopus with Chorizo, Tomato, Bean Salad, Sherry Vinegar 18.00
- Char Grilled Tuscan Style Lamb Chops with Garlic Spinach, Demi-Glace 14.00
- French Baguette with Whipped Butter 2.00 Per Person

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
- Beet Salad... Mixed Greens, Pickled Beets, Candied Pecans, Red Onion, Goat Cheese, Cherry Vinaigrette 10.00
- Best Wedge Ever...Chopped Romaine with Bacon, Red Onion, and Tomatoes. Creamy Roquefort 11.00

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
- Beet Marinated Salmon with Tomato Horseradish Beurre Blanc, Warm Bean Salad, Garlic Spinach 30.00
- Northern Fried Chicken...Mashed Potatoes and Gravy, Buttered Noodles and Peas 25.00
- 6 oz. Char Grilled Filet of Beef with Bearnaise Sauce, Dauphinoise Potatoes and Broccoli 45.00
- 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
- Spaghetti Squash with Mushroom Bolognese and Basil and Vegan Feta Cheese 22.00
- Char Grilled NY Strip Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 36.00
- Char Grilled Mahi Mahi with Smoked Pineapple Salsa and Basmati Rice 34.00
- Broiled Walleye with House Seasoning -OR- Sauteed with Lemon Butter Sauce 32.00
- Chicken Enchiladas with Dirty Rice 24.00
- Veal Scallopini with Shitake Mushrooms, Shallots, Marsala Wine Sauce, Wild Mushroom Risotto 38.00
- Oven Roasted Half Duck with Wild Rice Pilaf, Lemon Pomegranate Molasse's 34.00
- Slow Roasted Baby Back Ribs with Cherry BBQ Sauce, Mojo Slaw, and Mashed Potatoes 32.00
- Beef Bourguignon... Bacon, Mushrooms, Pearl Onions, Red Wine Demi-Glace, Mashed Potatoes 28.00

Marinated Olives available Upon Request

Restaurant Week – Choose an entrée, for \$10 add an appetizer and your choice of salad or dessert.

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

Whites and Rose

Bordeaux, Chateau Bonnet, AOC, 2020 9/34
Chardonnay, Grayson, California, 2021 8/30
Chardonnay, Folie a Deux, Russian River Valley, 2021 12.50/48
Pinot Grigio, Angela, Friuli, 2020 8/30
Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2020 10/38
Riesling, Shady Lane Cellars, Dry, Leelanau Peninsula, MI, 2017 8.50/32
Rose, Commanderie de la Bargemone, Provence, 2021 10/38

Reds

Cabernet Sauvignon, Cypress Vineyards, Central Coast, 2021 9/34
Cabernet Sauvignon, Requiem, Colombia Valley, WA, 2020 12.50/48
Malbec, Trapiche 'Broquel' Mendoza, Argentina, 2019 10/38
Bordeaux, Chateau Mathiot, France, 2018 9/34
Pinot Noir, Benton-Lane, Willamette Valley, 2021 13/50
Red Blend, Educated Guess, Napa Valley, 2019 11/42

Premium Rotating Bourbon & Whiskey

Angels Envy 17
Angels Envy, Finished Rye 30
Angels Envy, Cask Strength 42
Basil Hayden 16
Blanton's 26
Colonel E.H. Taylor, Small Batch 15
David Nicholson, 1843 12
Four Roses, Single Barrel 15
Eagle Rare, 10 Year 13.00
Elijah Craig, Small Batch 13
High West, Midwinter Nights Dram 25
George Remus 16
1792, Small Batch 13
Rowan's Creek 21