



DINNER

Starters

Wild Mushroom Soup

Cup 6 Bowl 8

Lobster Bisque

Mascarpone Chive Crostini Cup 7 Bowl 9

Garden Greens

Yellow Beet Tartar, Soy Feta, Lemon Vinaigrette 9

Spanish-Style Caesar Salad

Grilled Romaine Leaves, Kalamata Olives,
Shaved Manchego 11

Fig and Three Cheese Tart Flambé 8

Deep-Fried Brie
Mixed Greens and Raspberry Dressing 10

Shrimp Cocktail
Chipotle Horseradish Sauce 12

Foie Gras Slider
Brioche Toast, Balsamic Onion Confit 18

Grilled Asparagus
Black Truffles, Organic Poached Egg,
Shaved Parmesan 11

Entrées

Bone in Rib Eye Steak

Wild Mushrooms and Herb Demi-glace 29

Michigan Whitefish Tail, Lump Crab Meat

Lemon Butter 20

Charbroiled Veal Chop

Roasted Sweetbreads, Creamed Spinach
Marsala Wine Reduction 32

Free-Range Chicken Breast

Artichoke, Eggplant and Garlic Jus 18

Penne Pasta with Italian Sausage
Tomatoes, Basil, Onions and Olive Oil 17

Snake River Farm Kobe Burger
Brioche Bun, Peppercorn Sauce, Truffle Fries 18

Marinated Loin of Lamb
Cassoulet Bean Stew,
Thyme-Scented Lamb Jus 25

Chef's Vegetarian Special
15

Prix Fixe Menu

One selection per course.

No splitting or substitutions, please.

28

Starters

Wild Mushroom Soup

Caesar Salad

Hearts of Romaine,
Parmigiano-Reggiano,
Garlic Croutons

Shrimp Martini

Horseradish Cocktail Sauce

Entrées

Michigan Whitefish Tail

Lemon Butter

Free Range Chicken Breast

Eggplant and Garlic Jus

Penne Pasta with Italian Sausage

Tomatoes, Basil, Onions and Olive Oil

Snake River Farm Kobe Burger

Brioche Bun, Lettuce, Tomato, Truffle Fries

Desserts

Lemon Tart

Toasted Meringue

Grand Pecan Ball

Fudge Sauce

Price is not inclusive of tax and gratuity. To share an entrée, please add a \$3.00 charge.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.