



APPETIZERS AND PUB PLATES

Mussels Mariniere

One pound steamed blue shell mussels in a garlic, wine and herb broth, crusty French bread 12.95

~Cajun Style~

Andouille sausage in spicy corn broth 15.95

Warm Smoked Fish Dip

Our house smoked Lake fish, seasoned and baked, topped with melted gruyere cheese and served with crostini 12.95

Smoked Salmon Crostini

House smoked salmon on grilled roasted garlic bread with olive oil, red onion, capers and fresh dill cream 11.95

Charred Brussels Sprouts

Brussel sprouts, caramelized sweet onion, drunk cherries, bacon, and toasted pecans. 9.95

Honey Goat Crostini

French Montrachet chevre baked with Michigan apple chutney, clover honey, served with crostini (v) 9.95

Bruschetta

Our signature Caprese style with grilled roasted garlic bread, tomato, local in season, fresh

SOUPS & SALADS

French Onion Soup 6.50

Crock with caramelized onion, croutons, Gruyere Cheese

Tomato Basil (gf) and Daily Soup 4/6

Black And Blue Salad

**Hand cut beef tips, seasoned and seared to order, on a bed of fresh cut romaine, blue cheese crumbles, mushrooms, tomato, red onions, croutons, house blue cheese dressing* 18.95*

Blueberry Salad

Fresh blueberries, blue cheese crumbles and toasted pecans on a bed of spring field greens, blueberry vinaigrette (gf) 10.95

Chicken Caesar Salad

*Grilled chicken breast, crisp romaine, housemade *Caesar dressing, shaved parmesan cheese and croutons, anchovy on request 14.95*

HOUSE SPECIALTIES

*All entrees except pastas are served with local asparagus from Gregory's farm in Rodney, Add *Caesar salad, seasonal garden salad or soup of the day 4*

Chicken Marsala

All natural antibiotic and hormone free chicken breast, pan seared and oven finished with Marsala mushroom sauce, parmesan risotto petite 14.95, two breast portion 18.95

Grilled Salmon

**Fresh Canadian salmon, seasoned and chargrilled to temperature, Chef suggests medium rare, with parmesan risotto and a fresh dill aioli (gf) 26.95*

Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish, pan seared with parmesan risotto, fresh citrus beurre blanc or Blackened with a sweet corn, spicy chipotle sauce 28.95

Thai Curry

Our classic Thai peanut coconut curry sauce with sautéed vegetables over steamed white rice, request mild, medium or hot spice (v)(df)(gf) 11.95 goes perfectly with chicken 17.95 or shrimp 21.95

Champagne Chicken

A guest favorite, all natural antibiotic and hormone free chicken breast, pan seared and oven finished with a champagne cream sauce, parmesan risotto petite 14.95, two breast portion 18.95

Filet Mignon

**Certified Angus, 7 ounce, center cut, beef tenderloin, grilled to temperature with gratin dauphinoise potatoes (gf) 39.95 Add au poivre sauce, blue cheese cream sauce, mornay sauce, caramelized onions or sautéed wild field mushrooms 4*

Scallops

3 pan seared wild caught fresh U10 scallops, with citrus buerre blanc, parmesan risotto 29.95

Walleye

Great Lakes walleye, pan seared topped with a basil beurre blanc and served with parmesan risotto 29.95

Chicago Steak

**Hand cut 8oz tenderloin steak wrapped in apple wood smoked bacon, seasoned and flash seared then oven finished to temperature with a creamy blue cheese sauce, gratin dauphinoise potatoes (gf) 32.95*

Spicy Sausage & Shrimp Alfredo

Sautéed shrimp, Andouille sausage, sautéed vegetables, red onion, garlic, shallots and chipotle in a spicy Alfredo sauce tossed with penne pasta, request mild, medium or hot spice 21.95

Jambalaya

Gulf shrimp, Cajun sausage with a rich, spicy housemade tomato sauce over steamed white rice (gf) 21.95

Angus Steak Burger

**House ground USDA choice Angus steak, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, field greens, chipotle aioli with Great Lakes Potato Chips and cilantro slaw 14.95 for \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, blue cheese, fried egg, fresh mozzarella*

**Contains raw or undercooked ingredients, consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (gf)denotes gluten free, (v) vegetarian, other menu items can be modified to gluten free, or*