



**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 mozzarella, basil, balsamic reduction (v) 9.95

**Shrimp Cocktail**

Classic chilled Gulf Shrimp, house-made cocktail sauce, fresh spring field greens and lemon (gf) 11.95

**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, house-made Caesar dressing, shaved parmesan cheese and croutons, anchovy on request 14.95

**HOUSE SPECIALTIES**

All entrees except pastas are served with a seasonal vegetable, sourced locally whenever possible, Add \*Caesar salad, seasonal garden salad or soup of the day 4

**Lemon Scented Perch**

Fresh Lake Erie yellow perch, lightly dusted, pan seared with lemon aioli, parmesan risotto 21.95

**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

**Bacon Roasted Pork Tenderloin**

Chai marinated Michigan pork tenderloin, wrapped in Applewood smoked bacon, pan seared and oven finished to temperature, chef suggest medium rare, with autumn harvest hash, apple chutney and ginger gastrique \$18.95

**Firehouse Ribeye**

\*Lightly marinated, 16 ounce, hand cut USDA choice ribeye, chargrilled with gratin dauphinoise potatoes (gf) 38.95 Add au poivre sauce, blue cheese sauce, mornay sauce, caramelized onions or sautéed wild field mushrooms 4

**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

**Penne Bolognese**

Beef, pork, carrots and tomato in a red wine infused tomato ragu with penne pasta \$17.95

**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 12.95 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 vegetarian