



### SOUPS

#### **“Made from Scratch” Daily Creations**

We are well known (famous actually) for our unique soups. Your server will inform you of today’s masterpiece and be happy to give you a sample

8 oz. cup 4.25  
16 oz. bowl 7.25

*please check with your server if a daily creation is gluten free*  
**Add Gluten Free Roll +2**

### BISTRO CLASSICS

#### **Escargot de Bourgogne**

traditional French burgundy snails in garlic & parsley butter • gluten free roll • contains nuts  
two/8.25 • four/12.25 • six/18.25

#### **Oven Roasted Mussels**

white wine • shallots • fresh fennel • garlic • roma tomatoes • gluten free roll for “mopping” 18

#### **Beef Tenderloin “Carpaccio” with Truffle Aioli**

rare, thinly raw sliced tenderloin • Maldon sea salt red onion • capers • parmesan curls • gluten free roll field green garnish • olive oil • red wine vinegar 18

### STARTERS

#### **Burrata with Fresh Sliced Tomatoes & Crispy Prosciutto Di Parma**

fresh mozzarella’s creamy cousin • fresh Italian style cheese made from mozzarella & cream • Maldon sea salt • walnut basil pesto • served with gluten free roll 16

#### **Salted Caramel Brie with Spiced Pecans**

dried apricots, figs & grapes • Maldon sea salt gluten free roll 12

#### **Warm Spinach, Artichoke & Parmesan “Fondue”**

housemade cream cheese dip • roasted red peppers gluten free roll • gluten free crackers • hickory smoked bacon and cheddar garnish 13.5

#### **Kettle Chips and Creamy Garlic Dip**

Great Lakes kettle chips 6.5

### SPECIALTY SALADS

#### **Shaved Brussels Sprouts, Kale & Broccoli Salad with Grilled Walnut Pesto Chicken**

cranberries • hickory smoked bacon • parmesan reggiano • choice of dressing 13.5

#### **Insalata “Caprese” with Fresh Mozzarella Basil, Marinated Yellow & Red Tomatoes**

housemade walnut basil pesto • pine nuts • bibb lettuce gluten free roll 14

#### **Chicken Waldorf Salad with Lemongrass & Candied Walnuts**

roasted chicken • lemongrass mayonnaise • grapes honey crisp apples • golden raisins • celery • bibb lettuce melted brie on gluten free crackers 12

#### **Field Green Salad with Bacon, Pine Nuts & Grilled Pesto Chicken**

grape tomatoes • scallions mushrooms • hickory smoked bacon • parmesan curls gluten free roll • choice of dressing 16

#### **Crumbled Goat Cheese with Roasted Beets**

field greens • arugula • grilled asparagus • candied walnuts • grape tomatoes • carrots • celery • red onion grilled gluten free roll • choice of dressing 14

### SALAD CREATIONS

#### *add to any salad:*

grilled chicken 5 • sundried tomato chicken salad 5  
roasted garlic shrimp (3) 8.5 • grilled Ahi tuna 10  
8 oz bistro steak 10

**add gluten free roll +2**

#### **Southwest Chopped Salad with Avocado & Queso Fresco**

romaine • fresh cilantro • fresh corn-off-the-cob • black beans • roma tomatoes • scallions • peppadew peppers bell peppers • creamy red pepper parmesan omit yellow rice 8 / 10

#### **Garden Salad**

field greens • celery • carrots • tomatoes • cucumber mozzarella • provolone • asiago 6 / 8

#### **Baby Iceberg Blue Cheese Wedge with Warm Hickory Smoked Bacon**

grape tomatoes • gorgonzola • sundried tomato pesto blue cheese dressing 8 / 10

### SALAD COMBOS

*soup of the day may be gluten free-please ask your server*

#### **Soup and Petit Salads**

cup of our famous soup of the day with your choice of petit garden 10 or petit Caesar salad 11

### DRESSINGS

ranch  
raspberry vinaigrette  
olive oil/red wine vinegar  
blue cheese dressing  
red pepper parmesan

dijon vinaigrette  
lemon garlic vinaigrette  
balsamic vinaigrette  
creamy parmesan



### BEEF

*Add Gluten Free Roll +2*

**Classic Steak with Roasted Garlic Butter**  
a French bistro classic • shoulder  
tenderloin steak • choice of 2 sides 26

**Steak with Roasted Garlic Butter & Garlic Shrimp**  
shoulder tenderloin • garlic shrimp  
choice of 2 sides 30

**Filet Mignon with Roasted Garlic Butter**  
chargrilled 8 oz. center cut filet  
choice of 2 sides 43

### THINGS THAT SWIM

**Fresh Pan Seared Sea Scallops  
with Lemon Caper Butter**  
choice of 2 sides market price

**Grilled Gulf of Maine Salmon  
with Lemongrass Scallion Butter**  
choice of 2 sides 28

**Pan Seared Whitefish with Lemon Caper Butter**  
choice of 2 sides  
Small plate 18 • full plate 29

**Grilled Shrimp with Polenta & Roasted Vegetables**  
tomato harissa sauce • bell peppers • sweet onion  
grape tomatoes • Tuscan kale 25

### HOUSE SPECIALITIES

**Pan Fried Lake Perch**  
choice of 2 sides  
5 piece plate 20 7 piece plate 26

**Roasted Sundried Tomato Chicken Paillard**  
choice of 2 sides 24

**Roasted Duck à l'Orange**  
classic French orange sauce • choice of 2 sides  
quarter duck 18 • half duck 31

**Roasted Chicken with Grilled Artichokes &  
Walnut Pesto over Yukon Gold Potato Puree**  
red & yellow marinated tomatoes • prosciutto  
spinach • roasted wild mushrooms • mascarpone & parmesan cheeses  
pine nuts • fresh basil • olive oil 20

### SIDES 4.5

brown sugar butter braised carrots & fava beans • smashed Yukon gold  
potatoes • Yukon gold potato puree • blaukraut (sweet & sour red  
cabbage) • asparagus • creamy polenta • Brussels sprouts with pancetta  
& golden raisins • forbidden rice • coleslaw

### CLASSIC SANDWICHES

*All sandwiches are made on gluten free rolls  
served with Great Lakes kettle chips and dill pickle*

*substitute fresh fruit +3*

**Smoked Turkey, Hickory Bacon  
& Cracked Black Pepper Aioli**  
Michigan honey smoked breast of turkey • hickory smoked  
bacon • Wisconsin cheddar • lettuce • tomatoes 14.5

**The Hearthstone Favorite**  
housemade corned beef brisket • honey ham Swiss  
fontina • grilled onions • tomatoes • sweet relish • spicy brown  
mustard • thousand island dressing 14

**Housemade Corned Beef Brisket Reuben  
with Blaukraut/Sauerkraut**  
sweet & sour red cabbage • aged Swiss cheese  
spicy brown mustard • thousand Island 14.5

### BISTRO BURGERS

**Chargrilled Half Pound Steak Burger**  
lettuce • tomato • Great Lakes kettle chips 13.5

#### Condiments:

mayonnaise sauces: plain • dijon • walnut pesto  
mustards: dijon • yellow • deli style

<i>add 1 ea.</i>	<b>olives</b>	<b>Swiss</b>
<b>Cheddar</b>	<b>grilled peppers</b>	<b>hickory smoked bacon</b>
<b>queso fresco</b>	<b>grilled onions</b>	<b>havarti</b>
<b>brie cheese</b>	<b>roasted pepper</b>	<b>provolone</b>
<b>sautéed mushrooms</b>	<b>truffle aioli</b>	<b>mozzarella</b>

### SIGNATURE SANDWICHES

*All sandwiches are made on gluten free rolls  
served with Great Lakes kettle chips and dill pickle*

**Grilled Chicken "Saltimbocca" Sandwich**  
crispy prosciutto • fontina & provolone cheeses • arugula  
caramelized onions • sage aioli 15.5

**Crispy Maple Pork Belly, Bacon and Sliced Tomato**  
hickory smoked bacon • mayonnaise • iceberg lettuce 14.5

**Grilled Fresh Mozzarella, Tomato, Ricotta &  
Fresh Basil Panino**  
provolone • fresh mozzarella • fresh basil • tomato  
walnut pesto sauce 14.5  
with chicken or prosciutto + 4

**Egg, Hickory Smoked Bacon, Avocado  
& Pumpkin Seed Tartine**  
classic French open faced sandwich • hard cooked egg  
peppadew peppers • sundried tomato aioli • salad with romaine fresh  
cilantro • white & yellow corn • black beans • roma  
tomatoes • scallions • queso fresco • ranch dressing 15.5

### DESSERTS

**Housemade Crème Brulee**  
French classic • chilled vanilla custard • caramelized sugar 7.5

**Housemade Triple Chocolate Torte**  
chocolate almond cake • milk chocolate & white chocolate mouse  
dark chocolate ganache 8

**Vanilla Bean Ice Cream Sundae**  
chocolate sauce • whipped cream • chopped nuts • cherry 4.75

