

STARTERS

ESCARGOT DE BOURGOGNE

traditional French burgundy snails in garlic & parsley butter • puff pastry caps two/8 • four/12 • six/18 *contains nuts

OVEN ROASTED MUSSELS

white wine • shallots • fresh fennel • garlic • roma tomatoes • grilled schiacciata bread for “mopping” 16

Housemade Country PATÉ OF DUCK with Pistachios & Cointreau

ground veal and pork with duck • served chilled & sliced • grilled country French bread • cornichon pickles • sweet gherkins • mustard trio 14

BEEF TENDERLOIN “CARPACCIO” with Truffle Aioli

raw, thinly sliced tenderloin • Maldon sea salt • red onion • capers • parmesan curls • grilled schiacciata bread • field greens • Dijon vinaigrette 16

BURRATA with Housemade Tomato Jam & Crispy Prosciutto Di Parma

fresh Italian style cheese made from mozzarella & cream • Maldon sea salt • walnut basil pesto • balsamic drizzle • grilled schiacciata bread 14

Crispy Warm Panko Breaded GOAT CHEESE “FRITTER”

Housemade marinara • walnut pesto drizzle • grilled schiacciata bread 10

Warm Spinach, Artichoke & Parmesan “FONDUE”

housemade cream cheese dip • roasted red peppers • tortilla chips • grilled schiacciata bread • hickory smoked bacon • cheddar garnish 11.5

Warm HOUSEMADE KETTLE CHIPS and Creamy Roasted Garlic Dip

housemade chips 7.5

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 taste

8 oz. cup 5 16 oz. bowl 8

French Onion Gratinée

a French classic with gruyere cheese 10 oz. crock 7

Wisconsin Cheddar with Popcorn

our “Award Winning” signature soup

8 oz. cup 5 16 oz. bowl 8

Soup Trilogy

3 soup sampler 10 (French onion +1)

SALADS

CITRUS CHICKEN Salad with Toasted Almonds

housemade chicken salad • mandarin oranges • celery • creamy orange ginger mayonnaise • orange & lemon sweet breads
seasonal fresh fruit garnish 13

CRAB “Louis” Salad

lump crab meat • bibb lettuce • avocado • cucumber • asparagus • hard cooked egg • grape tomatoes • grilled schiacciata bread
scallions • red bell peppers • housemade “Louis” dressing 18

Crispy MILANESE CHICKEN with Grilled Schiacciata Bread

thinly pounded sautéed parmesan dusted breast of chicken • field greens • grape tomatoes • scallions • mushrooms • hickory bacon
pine nuts • parmesan • house creamy parmesan vinaigrette 14

CRUMBLED GOAT CHEESE, Asparagus & Roasted Beets

field greens & arugula • candied walnuts • grape tomatoes • carrots • celery • red onion • balsamic vinaigrette 9 / 11

SHAVED BRUSSELS SPROUTS, KALE & BROCCOLI SALAD with Walnut Pesto Drizzle

cranberries • hickory smoked bacon • parmesan reggiano • hazelnut vinaigrette 8 / 10

SOUTHWEST CHOPPED SALAD with Avocado, Black Beans, Fresh Cilantro & Queso Fresco

romaine • corn • tomatoes • scallions • peppadew peppers • crispy tortillas • housemade creamy red pepper parmesan dressing 8 / 10

CHOPPED CAESAR

romaine • ciabatta croutons • grape tomatoes • parmesan cheese • house Caesar dressing 6 / 8

GARDEN SALAD

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

BABY ICEBERG WEDGE with Maytag Bleu Cheese & Warm Hickory Smoked Bacon

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

SALAD ADDITIONS

cup of soup 5 • french onion crock 7 • grilled or crispy chicken 5
bistro steak 10 • sundried tomato chicken salad 5 • milanese cutlet 6.5
goat cheese fritter 3 • roasted garlic shrimp (3) 8.5 • crab cake 7 • grilled salmon 10

SIDES

sous vide duck fat carrots & fava beans • pommes frites • layered potato, onion & cheese gratin • creamy mascarpone polenta
creamed spinach • calabrese potatoes • Yukon gold potato puree • onion crisps
blaukraut (sweet & sour red cabbage) • toasted Israeli couscous & quinoa • asparagus • sweet potato fries + 5

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, seafood or egg may increase your risk of foodborne illness.

ENTREES

Natural Angus Braised BEEF SHORT RIB BOURGUIGNON

Yukon gold potato puree • pearl onions • wild mushrooms • sous vide duck fat young carrots & fava beans 28

“Award Winning” Crispy Almond & Butter Brioche Crumbed LAKE PERCH

pommes frites • housemade coleslaw 5 piece plate 20 • 7 piece plate 26

CHICKEN MILANESE with Pappardelle Pasta & Wild Mushroom “Florio” Marsala Cream

sautéed parmesan dusted breast of chicken • grilled asparagus 24

Roasted HALF DUCK à l’Orange

classic French orange sauce • creamy mascarpone polenta • sous vide duck fat young carrots & fava beans 31

WIENERSCHNITZEL a la Holstein with Sunnyside Up Egg Lemon Caper Brown Butter

lightly breaded, thinly pounded sautéed veal • Yukon Gold potato puree • Blaukraut (sweet & sour red cabbage) 25 without egg 24

Maryland Style Lump CRAB CAKES with Peppadew Cream

housemade crab cakes • layered potato, onion & cheese gratin • fresh grilled asparagus 30

Berkshire PORK TOMAHAWK with Blackberry Port Wine Demi

16 oz chargrilled bone-in rib chop • layered potato, onion & cheese gratin • Blaukraut (sweet & sour red cabbage) 34

Classic STEAK FRITES with Roasted Garlic Butter

a French bistro classic • shoulder tenderloin steak • pommes frites • creamed spinach 26 add crab cake + 7 • add shrimp (3) + 8.5

FILET MIGNON with Roasted Garlic Butter

chargrilled center cut • calabrese potatoes • creamed spinach • Maldon sea salt 43

Fresh Pan Seared SEA SCALLOPS with Orange Ginger Beurre Blanc *Flown in fresh*

toasted Israeli couscous, red quinoa, lemon zest, cranberries & pine nuts • fresh grilled asparagus market price

Grilled GULF OF MAINE SALMON with Maple Butter

toasted Israeli couscous, red quinoa, lemon zest, cranberries & pine nuts • grilled asparagus 28

Crispy Panko Dusted Fresh WHITEFISH with Whole Grain Mustard Cream

Local Lake Michigan Whitefish from The Fish Monger’s Wife • Muskegon

Yukon gold potato puree • fresh corn-off-the-cob succotash with fava beans small plate 19 • full plate 30

GRILLED SHRIMP with Italian Sausage, Polenta & Roasted Vegetables

tomato harissa sauce • bell peppers • sweet onion • grape tomatoes • Tuscan kale 25

GEMELLI PASTA with Prosciutto, Artichokes, Walnut Pesto and Roasted Chicken

roasted tomatoes • roasted wild mushrooms • kale • fresh basil • mascarpone & parmesan cheeses • pine nuts 20

LOBSTER RAVIOLI with Seafood Cream

roasted red peppers • asparagus batonettes • parmesan 32

BOWTIE PASTA with Grilled Chicken and Lemon Dill Cream

spinach • asparagus • roasted mushrooms • scallions • carrots • mascarpone & parmesan cheeses • fresh lemon garnish 19

SANDWICHES & BURGERS

“CROQUE MONSIEUR” OR “MADAME” SANDWICH - *Classic French “Fork & Knife” Toasted Ham & Swiss Sandwich*

served warm with béchamel and melted cheese top • country French bread • dijon mustard • pommes frites 14 “Madame” topped with over easy eggs +2

Crispy PARMESAN CHICKEN “SALTIMBOCCA” Sandwich - Thinly Pounded Sautéed Parmesan Dusted Breast of Chicken

crispy prosciutto • fontina & provolone cheeses • arugula • caramelized onions • sage aioli • grilled country French bread • Great Lakes kettle chips 13.5

Grilled Fresh Mozzarella, Tomato & Fresh Basil PANINO

provolone • fresh basil • tomato • walnut pesto sauce • balsamic reduction • schiacciata bread • housemade chips 12.5 with chicken or prosciutto + 4

Crispy Almond Brioche LAKE PERCH TACOS with Fresh Avocado & Harissa Remoulade

red and green cabbage slaw • peppadew peppers • cilantro • rice wine vinegar dressing • flour tortillas • yellow saffron rice /black beans & peppers 15.5

Chargrilled Half Pound STEAK BURGER with Housemade Potato Chips

lettuce • tomato • grilled brioche bun 13 pommes frites +2

The BEYOND BURGER - Completely Vegan Plant Based Burger That Tastes Exactly Like A Ground Beef Burger

lettuce • tomato • vegan cracked black pepper aioli • root vegetable chips 13.5

SWEET POTATO VEGGIE BURGER with Black Beans & Honey Harissa Aioli

fontina • crushed bbq potato chips • pickled onion • bibb lettuce • grilled brioche bun • root vegetable chips • 13

SMOKED TURKEY CLUB with Hickory Smoked Bacon

Michigan honey smoked breast of turkey • Wisconsin cheddar • lettuce • tomatoes • cracked black pepper aioli • grilled ciabatta roll 12.5

FRENCH DIP Au Jus

slow roasted beef • provolone • grilled onions & peppers • baguette 12.5

THE HEARTHSTONE FAVORITE On Grilled Marbled Rye

housemade corned beef brisket • smoked ham • Swiss • fontina • grilled onions • tomatoes • sweet relish • spicy brown mustard • thousand island dressing 12.5

Housemade CORNED BEEF BRISKET REUBEN with Sauerkraut

Swiss cheese • spicy brown mustard • thousand Island • grilled marbled rye 12.5

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