



## STARTERS

### **Escargot de Bourgogne**

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

### **Oven Roasted Mussels**

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

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

rare, thinly raw sliced tenderloin • Maldon sea salt • red onion • capers • shredded parmesan  
gluten free roll • field greens • Dijon vinaigrette 18

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

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

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

Great Lakes kettle 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

*please check with your server if a daily creation is gluten free • add gluten free roll +2*

## SALADS

### **Crab “Louis” Salad**

lump crab meat • bibb lettuce • avocado • cucumber • asparagus • hard cooked egg • grape tomatoes  
grilled gf bread • scallions • red bell peppers • housemade “Louis” dressing 19

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

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

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

grape tomatoes • scallions • mushrooms • shredded parmesan • creamy parmesan 14

### **Crumbled Goat Cheese, Asparagus & Roasted Beets**

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

### **Southwest Chopped Salad with Fresh Avocado, Tortilla Strips & Queso Fresco**

romaine • cilantro • corn • black beans • tomatoes • scallions • peppadew peppers • red pepper parmesan 8 / 10

### **Garden Salad**

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

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

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

## DRESSINGS

raspberry vinaigrette  
olive oil/red wine vinegar  
ranch  
blue cheese dressing  
red pepper parmesan  
dijon vinaigrette  
lemon garlic vinaigrette  
balsamic vinaigrette  
creamy parmesan  
hazelnut vinaigrette

## SALAD ADDITIONS

cup of soup 5 • grilled chicken 5  
sundried tomato chicken salad 5  
roasted garlic shrimp (3) 8.5  
bistro steak 10

**add gluten free roll +2**

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

*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 & Shrimp**

shoulder tenderloin • garlic shrimp • choice of 2 sides 30

#### **Filet Mignon with Roasted Garlic Butter**

chargrilled center cut filet • choice of 2 sides 43

#### **Fresh Pan Seared Sea Scallops with Lemon Caper Butter**

choice of 2 sides market price

#### **Grilled Gulf of Maine Salmon with Maple Butter**

choice of 2 sides 28

#### **Pan Seared Whitefish with Whole Grain Mustard Cream**

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

#### **Grilled Shrimp with Italian Sausage, Polenta & Roasted Vegetables**

bell peppers • sweet onion • grape tomatoes • pecorino • Tuscan kale 25

#### **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 Half Duck à l'Orange**

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

#### **Roasted Chicken with Prosciutto, Artichokes, Spinach & Walnut Pesto over Yukon Gold Potato Puree**

marinated tomatoes • wild mushrooms • mascarpone & parmesan cheeses pine nuts • basil • 20

### SIDES

roasted asparagus • calabrese potatoes • Yukon gold potato puree • blaukraut (sweet & sour red cabbage)

fresh corn-off-the-cob succotash with fava beans • creamed spinach • creamy polenta • sous vide duck fat young carrots & fava beans 5 each

### 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

#### **Grilled Fresh Mozzarella, Tomato & Fresh Basil Panino**

provolone • fresh mozzarella • fresh basil • tomato • walnut pesto sauce 14.5 add chicken or prosciutto + 4

#### **Smoked Turkey Club with Hickory Smoked Bacon**

Michigan honey smoked breast of turkey • Wisconsin cheddar • lettuce • tomatoes • black pepper aioli 14.5

#### **Roast Beef Sandwich**

slow roasted beef • provolone • grilled onions and peppers 14.5

#### **Chargrilled Half Pound Steak Burger**

lettuce • tomato • Great Lakes kettle chips 14

#### **Condiments:**

mayonnaise sauces: plain • dijon • walnut pesto

mustards: dijon • yellow • deli style

+ 1 each

**Mozzarella**

**Queso Fresco**

**Swiss**

**Fontina**

**Cheddar**

**Provolone**

**Grilled Peppers**

**Grilled Onions**

**Bacon**

**Mushrooms**

**Olives**

**Peppers**

