



## 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 • parmesan curls • gluten free roll  
field greens • olive oil • red wine vinegar 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 6.5

## 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 4.25 16 oz. bowl 7.5

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

## SALADS

### **Chicken Waldorf Salad with Michigan Honey Crisp Apples & Candied Walnuts**

roasted chicken • lemongrass mayonnaise • grapes • golden raisins • celery • toasted walnuts  
bibb lettuce • gluten free roll 13.5

### **Shaved Brussels Sprouts, Kale & Broccoli Salad**

cranberries • hickory smoked bacon • parmesan reggiano • choice of dressing 8.5

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

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

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

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

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

romaine • fresh cilantro • corn • black beans • tomatoes • scallions • peppadew peppers 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 • blue cheese • sundried tomato pesto • blue cheese dressing 8 / 10

## SALAD ADDITIONS

cup of soup 4.25 • grilled chicken 5  
sundried tomato chicken salad 5  
roasted garlic shrimp (3) 8.5  
bistro steak 10

**add gluten free roll +2**

## DRESSINGS

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

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 8 oz. 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 Walleye with Lemon Caper Butter

Brussels sprouts with pancetta & golden raisins • Yukon gold potato puree Small plate 19 • full plate 30

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

bell peppers • sweet onion • grape tomatoes • 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 • Brussels sprouts with pancetta & golden raisins 31

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

marinated tomatoes • prosciutto • roasted wild mushrooms • mascarpone & parmesan cheeses pine nuts • basil • olive oil 20

### SIDES

calabrese potatoes • Yukon gold potato puree • blaukraut (sweet & sour red cabbage) • grilled asparagus  
creamy polenta • Brussels sprouts with pancetta & golden raisins 4.5 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

#### 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 • corn • black beans • tomatoes • scallions • queso fresco 15.5

#### Smoked Turkey, Hickory Smoked Bacon & Cracked Black Pepper Aioli

Michigan honey smoked breast of turkey • Wisconsin cheddar • lettuce • tomatoes 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 13.5

#### 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

hickory bacon  
mushrooms  
olives  
roasted peppers

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