



### 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 7.25

*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 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

### SMALL PLATES

#### **Hummus with Gluten Free Roll**

Cannellini & garbanzo beans • white balsamic seasoned Celery, carrots & cucumbers 11

### SPECIALTY SALADS

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

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

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

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

#### **Shrimp “Louis” Salad**

bibb lettuce • avocado • cucumber • asparagus hard cooked egg • grape tomatoes • scallions red bell peppers • grilled gluten free roll housemade “Louis” dressing 15.75

#### **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 bread • choice of dressing 14

### SALAD CREATIONS

#### **add to any salad:**

cup of soup 4.25 • 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 • yellow corn • black beans roma tomatoes • scallions • peppadew peppers ranch dressing 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

### DRESSINGS

dijon vinaigrette  
lemon garlic vinaigrette  
balsamic vinaigrette  
creamy parmesan

ranch  
raspberry vinaigrette  
olive oil/red wine vinegar  
blue cheese dressing  
red pepper 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 Maple Butter**  
choice of 2 sides 28

**Pan Seared Whitefish with Lemon Caper Butter**  
Fresh corn-off-the-cob with fava beans  
Yukon gold potato puree  
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 Friend 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

smashed Yukon gold potatoes • Yukon gold potato puree • blaukraut  
(sweet & sour red cabbage) • asparagus • creamy polenta

## 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

**Roast Beef Sandwich**  
slow roasted beef • provolone  
grilled onions and peppers 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

## 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

**Grilled Fresh Mozzarella, Tomato &  
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

## 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

*+1 ea.*

**cheddar**  
**queso fresco**  
**brie cheese**  
**sautéed mushrooms**

**olives**  
**grilled peppers**  
**grilled onions**  
**roasted peppers**  
**truffle aioli**

**Swiss**  
**hickory smoked bacon**  
**havarti**  
**provolone**  
**mozzarella**

