



## Starters

*Jumbo Lump Crab Rangoon Eggroll, Sweet Chili Dipping Sauce.15*

*Okonomiyaki-Style Oven-Roasted Brussels Sprouts.14*

*Grilled Colorado Lamb Lollipops, Herbs de Provence, Agave Drizzle, Mint, Pearl Cous Cous.15 per lollipop*

*Pacific Oysters broiled with a Bacon-Parmesan Butter.18*

*Bonefish Grill "Bang Bang" Shrimp.15*

*Spaghetti Carbonara, Sweet Cream, Farm Egg, Parmesan Reggiano, Bits of Pancetta, Fresh Peas.15*

*Pan Sautéed Smoked Chicken and Brie Quesadilla  
Zucchini Salsa, Lime Sour Cream.15*

*Oysters on the Half Shell, Cucumber Mignonette,  
Cocktail Sauce and Horseradish, Half.24Dozen.44*

## Salads and Soup

*Red and Golden Beet Salad, Honey Goat Cheese, Watercress, Pistachio-Lemon Vinaigrette, Candied Pistachios, Crimson Lentils.14*

*Michigan Revolution Farms Spring Mix Tossed with Balsamic Vinaigrette, Candied Pecans, Dried Cherries and Moody Blue Cheese Crumbles.14*

*Smokey Butternut Squash Bisque, Chards of Applewood Smoked Bacon, Toasted Pine Nuts.13*

## Entrees

*Pan Sautéed Filet of Macadamia Nut Crusted Walleye  
Creamy Lump Crab Risotto, Fermented Black Bean Sauce, Chinese Mustard, Basil Oil.44*

*Herb and Garlic Linguini with Clam Sauce.39*

*Char-Grilled Yellowfin Tuna, Seasoned with a Smokey Lapsang Souchong Tea "Rub", Sliced and presented on Fried Rice, with Ponzu, Wasabi Drizzle, Napa Cabbage Slaw, Pickled Ginger and Crispy Won Tons.39*

*Buttermilk Fried Chicken, Fork Tender Boneless Breasts, Yukon Gold Mash, Fresh Vegetable, Herb Stuffing and Gravy.39*

*Char-Grilled Filet of Beef Tenderloin, Truffled Yukon Gold Mashed Potatoes, Wild Mushroom Demi-Glace, Trumpet Royale Mushrooms, Haricot Vert, Crispy Onions.45*

*Porchetta Pork Porterhouse, Pan Sautéed, with Garlic, Rosemary, Fennel and Lemon, Sweet Potato Mash, Crispy Leeks.*

*Cheddar BLT Burger, Toasted Brioche Bun, Tarragon Russian Dressing Served with French Fries.15*

*(Please be advised that consuming raw or undercooked animal product can lead to food borne illness)*

