

D I N N E R

ENTRÉES - STARTERS

Potato Chip Caviar* \$25

Great Lakes Kettle Chips, Caviar, Crème Fraiche, Chives

Bone Marrow \$15

Two Canoes, Crostini, Salt, Accoutrements

Escargot \$15

6ct Escargot, Parsley Butter, Crostini

Deviled Eggs \$12

Yolk, Aioli, Garlic, Dijon

++Add Caviar Or Fresh Grated Black Truffle \$20

Brie Brûlée \$12

Brûléed Brie, Green Apple Relish, Crostini

Charcuterie Board \$24

Chef Selection Of Meats And Cheeses, Crostini, Accoutrements

++Substitute with GF bread Add \$2/slice

Jumbo Shrimp Cocktail \$10

½ Lb Jumbo Wild Shrimp, House Cocktail, Lemon

Oysters \$15

½ Dozen Canada Pei Oysters, Lemon, Cocktail, Mignonette

FEATURED SALADS

Michigan Harvest Salad \$14

Roasted Squash, Roasted Brussels, Dried Cherries, Roasted Pistachios, Crumbled Goat Cheese, House Balsamic

Classic Caesar \$14

Romaine, House, Caesar, Parmesan House Croutons, Parmesan Crisp

PLAT PRINCIPAL - MAIN DISHES

Coffee Crusted Pork Tenderloin \$24

Cherry Gastrique, Fall Vegetable, Parsnip Puree

Seared Salmon* \$28

Dill Cream, Fall Vegetable Medley

Pan Seared Sea Scallops \$34

Lemon Beurre Blanc, Parsnip Puree

Quenelle De Brochet Nantua \$22

Classical French Fish Dumpling

White Fish, Gruyère, Nantua Cream Sauce

Jumbo Crab Cakes \$24

Duo Of House Made Crab Cakes

Spicy Remoulade, Lemon, Salad

Chicken Piccata \$24

Piccata Sauce, Green Beans, Roasted Potatoes

Coq Au Vin \$24

Baby Potato, Mushroom, Carrot, Burgundy Jus

Five Cheese Manicotti \$24

Fresh Pasta, 5 Cheese, House Tomato Sauce

Curried Cauliflower Steak \$24

Cauliflower, Roasted Green Beans, Parsnip Puree

Beef Brisket Bourguignon \$29

Baby Potato, Mushroom, Carrot, Broccoli

Pearl Onion, Burgundy Jus

Stuffed Meatloaf \$25

Ground Sirloin, Ground Pork, Prosciutto

Gruyère, Roasted Red Peppers, Potato

Duchess, Burgundy Jus

Beef Wellington* \$45

7 oz Filet Of Beef Tenderloin, Pebble Creek

Farm Mushroom Duxelles, Puff Pastry, Potato

Duchess, Burgundy Demi