



**Executive Chef-Jeremy Sowa**

## APPETIZERS

### **Charcuterie Board \$19**

2 rotating cheeses from The Cheese Lady, prosciutto, house-made berry goat cheese spread, house-made maple cherry chutney, house-made rotating jam, oven roasted Michigan maple and honey roasted nuts, fresh seasonal fruit & crackers.

### **Pork Belly \$11**

seared slow braised pork belly, bacon fat blistered tomatoes, pickled shallot & caramelized honey gastrique.

### **Crab Cakes \$18**

two tuxedo sesame breaded lump crab cakes. served with Old Bay aioli.

### **Sesame Ginger Ahi Tuna \$16**

sesame crusted and seared Ahi-Tuna on a bed of Asian succotash (peppers, peas & pearl onions) with a sesame ginger soy sauce.

### **Flatbread \$11**

chef's rotating flatbread.

## SALADS

### **add protein**

**chicken \$6 • sirloin \$8**

**seared ahi tuna \$8 • salmon \$8**

### **House \$10**

choice of spring mix or chopped romaine, carrot, onion, tomato, house-made croutons & choice of house-made dressing.

#### **House-made dressings**

italian • balsamic vinaigrette

Michigan cherry apple vinaigrette • bleu cheese

caesar • ranch

### **Caesar \$10**

chopped romaine, house-made caesar dressing, parmesan cherry tomato & house-made croutons.

### **Michigan Apple \$11**

spring mix, Michigan dried cherries, Michigan goat cheese, crisp Michigan pork belly lardons, sliced Michigan apples, oven roasted Michigan maple syrup & honey nuts tossed in Michigan cherry apple vinaigrette.

## ENTREES

served with seasonal vegetable and your choice of side

### Chicken Parmesan \$22

parmesan crusted chicken topped with house made marinara & mozzarella.

### 8 oz. Top Sirloin \$21

pan seared and topped with garlic herb butter.

### Maple Cherry Salmon \$25

pan seared Atlantic salmon topped with maple cherry chutney.

### 8 oz. Filet \$34

pan seared and topped with garlic herb butter.

## SIDES

red skin mashed potatoes with garlic herb butter

cinnamon mashed sweet potatoes with candied pecans

house side salad +\$2

caesar side salad +\$2

4 grilled shrimp +\$6

## PASTAS

*served with garlic pita*

### Mushroom Florentine \$14

mushrooms, spinach & linguine tossed in garlic cream sauce.

### Linguine Alfredo

**chicken \$19 • sirloin \$22 • shrimp \$22**  
your choice of protein over linguine tossed with alfredo sauce.

### Chicken Parmesan Linguine \$22

parmesan crusted chicken topped with house made marinara & mozzarella served over linguine alfredo.

### Cajun Linguine Alfredo

**chicken \$19 • sirloin \$22 • shrimp \$22**  
your choice of protein seasoned with cajun spices over linguine tossed with mushrooms in a creamy cajun alfredo

*\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*