



Executive Chef-Jeremy Sowa

APPETIZERS

Charcuterie Board \$19

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

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.

Beef Tips \$15

sous vide beef tips, giardiniera aioli, bacon fat cherry tomato, pickled & fried shallots, roasted pearl onion.

Crab Cakes \$18

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

Pork Belly \$11

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

SALADS

add protein

chicken \$6 · sirloin \$8

seared ahi tuna \$8 · salmon \$8

House \$10

chopped greens, carrot, onion, tomato, house-made croutons & choice of house-made dressing.

house-made dressings

italian · ranch · french · bleu cheese

balsamic vinaigrette

Michigan cherry apple vinaigrette

caesar

Caesar \$10

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

Michigan Apple \$11

chopped greens, 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

Salmon \$24

seared skin-on salmon with lemon dill brown butter sauce and fried shallots served with German style baby potatoes & glazed green beans.

Sirloin \$28

seared sirloin with sautéed oyster mushrooms, fried shallots and beef demi glace served with cream cheese mashed potatoes & garlic herb buttered green beans.

Filet \$38

seared marinated filet with sautéed spinach and beef demi glace served with cream cheese mashed potatoes & whiskey maple buttered baby carrots.

Chicken \$21

sous vide lemon/garlic/thyme marinated bone-in chicken breast, roasted broccoli, wild rice pilaf of parsley, buttered almonds, white wine Michigan cherries, blistered tomatoes, chimichurri sauce.

Pork Chop \$27

seared sous vide bone-in pork chop, apple onion puree, pickled & fried shallots farro tabbouleh, brown butter herbed baby carrots and pearl onion.

DESSERT

Fancy Turtle Sundae \$6

house-made vanilla ice cream, house Michigan honey/maple roasted nuts with sea salt, house-made sea salt whipped cream, house boozy cherries, house whiskey caramel sauce, traditional chocolate sauce

New York Style Cheesecake \$7

topped with seasonal fruit compote, chocolate or caramel

Carrot Cake \$8

by The Cake Flour

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or*