

-STARTERS & SHARED-

Crispy Brussel Sprouts 16

bacon | confit tomato | balsamic | parmesan

Burrata Bruschetta 18

heirloom tomato | garlic | basil | balsamic

Kung Pao Cauliflower 18

tempura | peanuts | gochujang aioli

Calamari 20

red wakame | caper | lemon butter | banana peppers | sweet drop peppers | aioli

Signature Crab Cakes 22

lump meat | scallion | sriracha aioli

Soup DeJour 12

fresh, seasonal, everchanging

Lobster Bisque 15

-HANDHELDS-

All Handhelds Served with Fries, Upgrade to Truffle Fries 6

Bistro Burger 23

8oz Michigan beef | caramelized onion | white cheddar | bistro sauce | brioche

Spicy Crispy Chicken Sandwich 23

spicy chipotle aioli | spicy slaw | cucumber | brioche

Grilled Chicken Sandwich 23

spring greens | gran cru gruyere | garlic spread | balsamic tarragon aioli | brioche

Black Bean Chipotle Burger (VG) 22

spring greens | sun dried tomato | garlic aioli | brioche

-SALAD-

Caesar 15

romaine | cracked pepper | parmesan | crostini

Roasted Beet & Arugula 17

*spring mix | jalapeno honey beet puree | fresh shaved beets | honey goat cheese
honey vinaigrette | pistachio dukka*

Strawberry & Feta Salad 17

spring greens | cucumber | strawberry | feta | pickled red onion | candied walnuts | apple vinaigrette

Add chicken 8 | Add Shrimp 12 | Add Salmon 12

Chef De Cuisine: Angus Johnson

*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.**

-PASTA-

Mushroom Truffle Brown Butter Gnocchi (VG) 28

mushroom blend | caramelized onion | black truffle dust

Spicy Sausage Vodka Penne 29

garlic | red pepper | spinach | chili flake | confit tomato | cream

Lobster Brown Butter Bucatini 37

claw+tail | spinach | pink peppercorn

-SEAFOOD-

Chilean Sea Bass 47

garlic whipped potato | heirloom carrot | haricot vert | lemon butter sauce

Walnut Encrusted Bourbon Maple Salmon 36

asparagus | arborio orzo rice | bourbon glaze

Walleye Piccata 26

capers | artichoke | garlic whipped potato | haricot vert | rainbow carrot

-LAND FARE-

Lamb Chops 47

parmesan risotto | heirloom carrot | citrus chimichurri

Braised Short Rib 39

roasted garlic whipped potato | heirloom carrot | haricot vert | Luna zip sauce

Lemon Chicken Piccata 28

capers | artichoke | roasted garlic whipped potato | haricot vert | rainbow carrot

Pork Osso Bucco 39

roasted garlic whipped potato | heirloom carrot | haricot vert | Luna zip sauce

-HAND CUT STEAKS-

14oz Prime Ribeye 59

asparagus | potato pavé | Luna zip sauce

7oz Prime Filet 49

asparagus | potato pavé | Luna zip sauce

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