

-HANDHELDS-

All handhelds served with fries, upgrade to truffle fries 6

Bistro Smash Burger 16

8oz organic beef | caramelized onion | white cheddar | fried egg | bistro sauce | brioche

Spicy Grilled or Crispy Chicken Sandwich 17

spicy chipotle aioli | spicy slaw | cucumber | brioche

Black Bean Chipotle Burger (VG) 16

spring greens | sun dried tomato | garlic aioli | brioche

Grilled Cheese Sandwich (VG) 16

texas toast | boursin cheese | Havarti cheese | add bacon 2

-SALAD-

Caesar 15

gem lettuce | cured egg yolk | parmesan | parm tuile

Roasted Beet & Arugula 16

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

Harvest Salad 16

spring greens | apples | roasted squash | feta | cranberry chutney | honey walnuts | apple vinaigrette

Add chicken 8 | Add Shrimp 12 | Add Salmon 12

Soup DuJour 12

fresh, seasonal, everchanging

Lobster Bisque 15

Soup Flight 20

Lobster bisque | soup DuJour | house garlic bread

-SEAFOOD-

Walleye Piccata 26

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

Seared Citrus Salmon 34

salmon | risotto | asparagus | citrus beurre blanc

Phoenix Tail Shrimp 22 GF

Frid shrimp | arugula carrot slaw | wakame | togarashi | gochujang aioli | chive

-PASTA-

Braised Beef Ragu 27

pappardelle | braised beef red sauce | lemon whipped ricotta | basil | herbed oil | toasted crumbs

Butternut Squash 25

fettuccine | butternut squash mornay | red pepper corn | toasted papitas | chive | parmesan

Pesto Caprese Paccheri 26

paccheri | pesto mornay | torn mozzarella | confit tomato | pistachio | fried basil leaves

-LAND FARE-

Lamb Chops 42

garlic whipped potato | heirloom carrot | haricot vert | citrus chimichurri

Lemon Chicken Piccata 24

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

Braised Short Rib 36

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

7oz Filet 48

asparagus | potato pavé | Luna zip sauce

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.

Specialty



Cocktails

Luna Eclipse 16

Citadelle Gin, Triple Sec, Honey Simple, Fresh Squeezed Lemon Wedge, Honey, Sugar, Lemon Wheel

Meteor Shower 15

La’ French Vodka, Blackberry Puree, Simple Syrup, Lemonade, Topped with Soda, Blackberries, Mint

Super Nova (Margarita) 17

Pineapple Infused Tequila, Cointreau, Lemon Juice, Lime Juice, Agave

Milky Way (Vanilla Espresso Martini) 16

St. Elder Hazelnut Liqueur, Grainger’s Organic Vanilla Vodka, Espresso, Baileys, Espresso Beans

Top Shelf Fizz 20

Hendrix Gin, St. Germain Liqueur, Topped with Verdi Spumante

Luna Mule 18

Seasonal & Everchanging

Hidden Galaxy (Paloma) 16

Premium Corazon Tequila, Grapefruit Juice, Lime Juice, Pomegranate Juice, Spicy Ginger Syrup (Honey, Ginger, Cayenne), Sugar, Cayenne, Tajin Rim, Grapefruit Slice and Lime Twist

Super Moon 18

Petoskey Stone Gin, St. Germain, Elderflower Liqueur, Fresh Lemon Juice, Hibiscus Syrup, Topped with Verdi Spumante, Hibiscus Flower

Suns Rising 16

1793 Sweet Wheat Bourbon, Peach, Lemon, Soda Water, Brown Sugar Simple

Solstice 17

Valentine Liberator Barrel Aged Gin, Bitters, Simple Syrup, Orange Twist

Asteroid Punch 17

Bumbu Rum, Passion Fruit Liqueur, Orange Juice, Pineapple Juice, Lime Juice, Orange & Lime

Beer

Coors Light	5	Blue Moon	6	Wolverine Lager	6
Michelob Ultra	5	Guinness	7	Long Drink Zero	6
Corona	6	Mortal Bloom	6	Long Drink Citrus	6
Modelo	6	All Day IPA	6	Long Drink Cran.	6
Sam Adams	6	Two Hearted Ale	6	Heineken NA	6
Heineken	6	Weihenstephaner	7		