

-STARTERS & SHARED-

Maple Bourbon Brussel Sprouts 16

bacon | confit tomato | honey roasted walnuts | maple bourbon glaze

Berry Chevre 18

crostini | berry goat cheese | arugula | mint | 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 29

lump meat | crispy carrots | spicy remoulade | fresh dill

Potato Chop (Mediterranean Shepherd's Pie) 19

mashed potatoes | beef | parsley | zip sauce

Soup DeJour 12

fresh, seasonal, everchanging

-HANDHELDS-

All Handhelds Served with Fries, Upgrade to Truffle Fries 6

Bistro Burger 23

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

Spicy Grilled or Crispy Chicken Sandwich 23

spicy siracha aioli | spicy slaw | cucumber | brioche

Grilled Cheese Sandwich (VG) 22

sourdough | boursin cheese | havarti cheese | add bacon 2

Black Bean Chipotle Burger (VG) 22

spring greens | sun dried tomato | garlic aioli | brioche

-SALAD-

Caesar 16

romaine | cracked pepper | parmesan

Roasted Beet & Arugula 17

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

Strawberry & Feta Salad 17

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

Add chicken 8 | Add Shrimp 12 | Add Salmon 12

A 20% gratuity/service charge will be automatically added to all parties of six (6) or more!

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 | dehydrated black truffle

Spicy Sausage Vodka Penne 29

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

Angry Lobster Pasta Misto 38

assorted Italian pasta | lobster | calabrian chili | vodka sauce | cream

Braised Beef Ragu 29

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

-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 28

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

-LAND FARE-

Lamb Chops 47

parmesan risotto | heirloom carrot | haricot vert | 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 de Luna | Luna zip sauce

7oz Prime Filet 49

asparagus | potato de Luna | Luna zip sauce

-DESSERT-

-Lemon Blueberry Mascarpone 14 -Carrot Cake 14

-Crème Brulée Cheesecake 16 -Flourless Chocolate Cake 16

all desserts served with vanilla bean ice cream

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