

Starters and Small Plates

Escargot ~ Baked in lemon and herbed garlic butter and served with toasted French bread. \$10.99

Seafood Stuffed Mushrooms ~ Select mushroom caps filled with our house made crabmeat and shrimp stuffing, with dijon cream sauce. \$11.99

Sesame Seared Tuna ~ Yellow fin tuna coated in sesame seeds seared rare and sliced thin, served with pickled ginger, wasabi and soy sauce. \$11.99

Mediterranean Bruschetta ~ French bread topped with vine ripened tomatoes, garlic, olives, capers, artichoke hearts, fresh basil, and drizzled with a balsamic glaze. \$9.99

Maryland Style Crab Cakes ~ Savory crab meat prepared with our own recipe. With house made Dijon Bistro sauce. \$11.99

Shrimp Cocktail

A half pound of peeled shrimp served over ice and accompanied by house made cocktail sauce and lemon. \$13.99

New Zealand Mussels

Large greenshell mussels sautéed with garlic, white wine & tomatoes. \$11.99

Soups

Lobster Bisque ~ A cup of rich creamy lobster bisque \$4.99

French Onion Soup ~ Mild Spanish onions in a rich broth topped with French bread and melted Swiss cheese. \$5.99

Entree Salads

Michigan House Salad ~ Tender spinach and crisp romaine tossed with our house made balsamic vinaigrette and sprinkled with dried cherries, pecans, and blue cheese crumbles \$9.99

Caesar Salad ~ Crisp romaine lettuce tossed with homemade croutons, parmesan cheese and Caesar dressing. \$9.99

Beet and Goat Cheese Salad ~ Tender spinach and crisp romaine tossed with our house made balsamic vinaigrette and topped with pecans, beets, and goatcheese. \$11.99

Or add to any salad...

Grilled Chicken Breast \$3.99 Sautéed Shrimp \$5.99

Entrées

All Entrées include your choice of soup or salad and bread
Bourbon Peppercorn Steak ~ Tender medallions of seared steak with mushrooms and finished in a rich Bourbon and green peppercorn sauce served with garlic mashed potatoes. \$22.99

Twin Lobster Tails ~ Two cold water north Atlantic tails, oven broiled and presented with drawn butter, and parsley buttered potatoes. \$29.99

Grilled Ahi Tuna Steak ~ Sushi grade Ahi tuna lightly marinated in ginger, garlic, sesame seeds, and soy sauce then grilled rare, plated with a sweet wasabi cream sauce and served with garlic mashed potatoes. \$24.99

Alaskan Salmon ~ Wild hook-and-line caught Alaskan Coho salmon blackened and plated with a blue cheese cream sauce, served with parsley buttered potatoes. \$24.99

Pasta Olivia ~ Slices of chicken breast sautéed in garlic and olive oil with artichoke hearts, Kalamata olives, roasted red peppers, and basil, served over fettuccini. \$22.99

Surf & Turf ~ The classical pairing of the best, a center cut filet mignon and a north Atlantic lobster tail served with lemon and drawn butter, accompanied by garlic mashed potatoes. \$38.99

Frenched Rib Chops ~ All natural French cut pork rib chops pan seared with spiced apples and dried cherries served with garlic mashed potatoes. \$24.99

Shrimp Scampi ~ Succulent shrimp sautéed in a garlic lemon champagne cream sauce tossed with linguine. \$21.99

Prime Rib ~ Specially seasoned with thyme & rosemary, slow roasted to perfection. Served with au-jus, horseradish sauce, and creamy garlic mashed redskin potatoes. \$27.99

Walleye ~ A Michigan favorite dipped in seasoned flour then pan fried golden brown, accompanied by lemon, our tarter sauce and parsley buttered potatoes. \$24.99

Champagne Chicken ~ Sautéed skinless breasts of chicken served with a cream sauce of champagne, mushrooms, and cognac, accompanied with a wild rice blend. \$20.99

Filet Mignon ~ A succulent center cut tenderloin, brushed with chefs butter and broiled to your liking, served with creamy garlic mashed redskins. \$28.99

Chicken Piccata ~ Tender natural chicken breasts with artichoke hearts, capers, mushrooms, and a white wine lemon cream sauce, served over a wild rice blend. \$20.99

Crab Cakes ~ Maryland style crab cakes, made from our special recipe, sautéed then plated with our house made Dijon bistro sauce, and parsley buttered potatoes. \$21.99

Pasta Balsamico ~ This vegetarian pasta consists of fresh spinach, tomatoes, and mushrooms sautéed with garlic and finished in a balsamic white wine sauce, then tossed with linguine. \$17.99

Lake Perch ~ Tender perch fillets from the Great Lakes dipped in seasoned flour and pan fried, served with house made tarter sauce, lemon, and parsley buttered potatoes. \$24.99