

### *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 crab-meat 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. Plated with house made Dijon Bistro sauce. \$11.99

**Twice Baked Potato** A large Idaho baked potato stuffed with the traditional fixings. \$4.99

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

**Grilled Chicken Skewers** Seasoned with a blend of Indian spices and served with warm naan flatbread and a tziki dipping sauce. \$9.99

### *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 goat cheese. \$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 a loaf of our warm sour-dough 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**~ Sushimi grade Ahi tuna lightly marinated in ginger, garlic, sesame seeds, and soy sauce then grilled rare, plated with a sweet wasabi

**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 redskin 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. \$26.99

**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. \$19.99

**Crab Stuffed Whitefish** ~ Lake Huron whitefish filled with our signature crabmeat stuffing topped with house made Dijon bistro sauce, served with parsley buttered potatoes. \$27.99

**Filet Mignon**~ A succulent center cut tenderloin, brushed with chef's 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. \$19.99

**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. \$1 Add Chicken \$3.99 or steak \$5.99

**Whitefish**~ Fresh Lake Huron whitefish delicately seasoned with our own blend of spices, then broiled on a black ash plank, served with lemon, tarter sauce and parsley buttered potatoes. \$23.99