

## APPETIZERS

### \*Brookshire Oysters 18

Half Dozen of Oysters Topped with Spinach, Bacon, Hollandaise Sauce

### Crispy Calamari 11

Asian Sweet and Sour Style

### Tamarind Glazed Shrimp 18

Grilled Apple-Wood Bacon Wrapped Shrimp  
With Cucumber Cilantro Salad

### Crab and Maine Lobster Hush Puppies 12

With Preserved Lemon and Dill Aioli

### Lamb Keftedes 12

Greek Meatballs with Minted Tzatziki Sauce  
Feta Cheese

### Mussels Chablis 13

Steamed Mussels, Fresh Herbs,  
White Wine, Crusty French Bread

### Chicken Quesadilla 14

Grilled Chicken, Peppers and Onions with Guacamole,  
Pico de Gallo and Sour Cream

### \*Chilled Oysters of the Day

Spicy Cocktail Sauce, Horseradish  
Half Dozen 14, Dozen 27

### Iced Jumbo Shrimp 3.5

Spicy Cocktail Sauce, Horseradish  
Half Dozen 19, Dozen 36

### Royal Park Sliders 10

Three Sirloin Burgers,  
Onions, Pickles, Ketchup, Mustard

## SOUPS

### Lobster Bisque Royal

Finished with Brandy and Lobster  
Cup 6 Bowl 8

### Baked Onion Soup "Au Gratin" 8

Gruyère, Provolone and Parmesan Cheese

### Tuscan Style Minestrone

#### Or Soup Du Jour

Our Chef's Daily Selection  
Cup 5 Bowl 7

# NIGHT TIME IN THE COMMONS

## SNACKS TO SHARE

### Charcuterie

With Shaved Fennel Slaw, Apple Mustard Chutney,  
Artisan Bread Croutons  
Sopressata 7 Bresaola 9 Coppa 7  
Prosciutto di Parma 8  
Enjoy All Four Meats 26

### Artisan Cheeses

Raisin Pistachio Biscotti, Bartlett Pear Chips  
Irish Tipperary Sharp Cheddar 6  
Aged Parmegianno Reggiano 8  
May-Tag Bleu 6  
Enjoy All Three Cheeses 17

### FLAT BREAD PIZZAS

#### Smoked Salmon Pizza 13

Grilled Flatbread, Dilled Cream Cheese,  
Red Onions, Capers

### Margarita 10

Fresh Basil, Heirloom Tomatoes,  
Fresh Serra Farms Mozzarella

### Autumn 13

Shredded Duck, Pears,  
Caramelized Onion, Arugula Salad

### ROMANCE

#### Champagne and Oysters 39

One Dozen Fresh Shucked Oysters,  
Bottle of House Champagne

#### Housemade Potato Chips 6

Bourbon BBQ, Bleu Cheese,  
Vidalia Onion Dip

## DAILY COMMONS SPECIALS

### SUNDAY

50 Cent Chicken Wings (minimum order 10)  
\$2.00 Domestic Draft Beer  
(Sunday from 4PM to Close)

### MEXICAN MONDAY

\$5.00 Mexican Platter, \$5.00 Margarita  
\$3.00 Corona

### TIKI TUESDAY

\$5.00 Planters Punch, Mai Tai, Zombie,  
Bahama Mama, Fantasy Island  
\$5.00 Tasting Tapas Plates

### WEDNESDAY

#### BBQ, BOURBON and BEER

\$8.00 Half Slab of Ribs with Sweet Potato Mash  
\$5.00 Jim Beam or Jack Daniels Drinks  
\$2.00 Domestic Draft Beer

### THURSDAY

#### LADIES NIGHT OUT

Half Price Appetizers  
\$4.00 Champagne Drinks  
\$5.00 House Wine

### FRIDAY

\$8.00 Fish and Chip Cone  
\$3.00 Samuel Adams Draft

**All Weekday Food Specials Monday- Friday 4PM – 7PM**

\* Items marked with an asterisk may contain raw ingredients or cooked to your preferences. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## ADULT MILKSHAKES 10

Fun Stuff For you To Try with Ice Cream

**BOURBON PUNCH** – Bourbon, Hazelnut Spread, Whole Milk, Vanilla Ice Cream

**BRANDY ALEXANDER** – Brandy, Dark Crème de Cacao, Whole Milk, Vanilla Ice Cream

**GRASSHOPPER** – Green Crème de Menthe, White Crème de Cacao, Whole Milk, Vanilla Ice Cream

**MONKEY BUSINESS** – Jim Beam Bourbon, Crème de Banana, Peanut Cream Liqueur, Chocolate Ice Cream

## SANDWICHES

### \*Sirloin Burger 10

8 Ounce, Kaiser Roll. Cooked To Order  
Toppings \$1 each: **Cheeses** - Cheddar, Swiss, Smoked Cheddar, Brie, Bleu, American, Peppers, Grilled Onions, Sautéed Mushrooms, Bacon, Avocado, Salsa, Guacamole, Jalapenos, Onion Straws, Pan Fried Egg.

### Southwest Chicken 11

Chili Lime Chicken, Bacon, Chipotle Mayonnaise,  
Avocado, Pepper Jack, Crispy Onion Straws, Kaiser Roll

### Italian Muffelata 10

Sopressata, Coppo, Salami, Provolone on Ciabatta Bread  
With Lettuce, Tomato, Olive Aioli, Italian Dressing

### Warm Chicken Club 11

Grilled Chicken, Provolone, Cajun Bacon, Grilled Scallions  
With Cajun Basil Mayo on Ciabatta Bread

## SALADS

### Seafood Cobb Salad 20

Maine Lobster, Gulf Shrimp, Norwegian Salmon, Crab,  
Apple-wood Bacon, Vine Ripened Tomatoes, Avocado,  
Gorgonzola Dressing

### Bev's Chop-Chop Cobb 15

Grilled Chicken, Bacon, Bleu Cheese, Avocado, Tomato,  
Hard Boiled Egg, Chopped and Tossed  
**Dressings:** Cherry Balsamic Vinaigrette, Classic Caesar,  
Creamy Hazelnut, Herb Vinaigrette, Creamy Gorgonzola,  
Honey Mustard, Ranch – extra dressing \$1

### Hydro Bibb

#### Side 7 Entrée 12

Fresh Berries, Cheddar Cheese, Sugar Spiced Pecans,  
Dried Michigan Cherries,  
Cherry Balsamic Vinaigrette

## ENTREES

**\*16 Ounce Bone In Rib Eye 36**

**\*6 Ounce Filet Mignon 28**

**Pan Seared Branzino 34**

**Crispy Walleye 27**

**\*Maytag Bleu Filet Mignon 34**

**Cider Glazed Airline Chicken Breast 23**

**Fettucini with Butternut Squash Sauce 22**

**Fish Taco 14**

## DESSERT

### Warm Chocolate Cake 8

White Truffle Center, Michigan Cherries,  
White Chocolate Ice Cream

### French Crème Brulee 8

Accompanied with Fresh Berries,  
Shortbread Cookie

### Pumpkin Crème Cheesecake 8

Pumpkin, Autumn Spices, Spicy Ginger Cookie,  
Served with Sauce Anglaise and Chocolate Sauce

### Raspberry Red Velvet Cake 8

Three Layer Cake of Red Velvet,  
Raspberry and Chocolate Mousse,  
With Gold Leaf, Chocolate and Raspberry Sauces

### White Chocolate Pistachio Bombe 8

Pistachio Sponge Cake, Strawberry Gelle Center,  
Pistachio White Chocolate Mousse,  
Covered in White Chocolate Glaze

### Mint Chocolate Brownie Tree 9

Chocolate Mint Mousse Tree  
on a Dark Chocolate Brownie  
Covered in Chocolate Ganache  
Our Salvation Army Donation Dessert  
\$1.00 for every dessert sold goes to The Salvation  
Army beginning 16 November

### Featured Housemade Ice Cream 8

### Ice Cream Filled Profiteroles 8

With Hot Sanders Fudge Sauce

## COFFEE AND COFFEE DRINKS

Mokarabia Espresso Cappuccino  
Latte Café au Lait

10 EACH

**Spanish** ~ Brandy ~ Cointreau ~ Tia Maria  
**Chocolate Hazelnut** ~ Dark Godiva ~ Frangelico  
**Black Gold** ~ Amaretto ~ Irish Cream  
~Frangelico,  
**Nutty Irishman** ~ Bushmills, Frangeli  
**Keoki** ~ Kahlua ~ Brandy ~ Cinnamon  
**Nose Warmer** ~ Tia Maria ~ Frangelico ~ Bailey's

# NIGHT TIME IN THE COMMONS

## WHITE WINE

Foris, Pinot Grigio 7  
Sauvignon Blanc, Kim Crawford 9  
Moscato, Bartenura 8  
Pinot Grigio, Ferrari Carano 9  
Reisling, Rosemount 7  
Chardonnay, Villa San Maurice 7  
Chardonnay Reserve, Raymond 14  
White Zinfandel, Canyon Oaks 7

## SINGLE MALT

Cragganmore 12 Yr Old 16  
Glenfiddich 12 Yr Old 16  
Glenkinchie 10 Yr Old 16  
Glenlivet 12 Yr Old 16  
Glenlivet 16 Yr Old 33  
Glenlivet 18 Yr Old 36  
Glenmorangie 10 Yr Old 16  
Lagavulin 16 Yr Old 30  
Laphroaig 10 Yr Old 16  
Macallan 12 Yr Old 16  
Macallan 15 Yr Old 28  
Oban 14 Yr Old 16  
Talisker 10 Yr Old 16

## COGNAC

### Specialty

Louis XIII 225  
Hennessey Paradis 90  
Hennessey XO 66  
Martell XO 59  
Remy Martin 34

### Preferred

Martell VSOP 22  
Remy Martin VSOP 20  
Courvoisier VS 12  
Hennessey VS 15  
Martell VS 12

## RED WINE

Villa San Maurice, Pinot Noir 8  
Rosenblum, Zinfandel 7  
Penfolds, Shiraz 9  
Villa San Maurice, Merlot 7  
Villa San Maurice, Cabernet Sauvignon 8  
Silver Palm, Cabernet Sauvignon 10  
Raymond, Cabernet Sauvignon 14

## BOURBON AND WHISKEY

Parker's Heritage Wheated Bourbon 23  
Prichard's Double Barrel Bourbon 20  
Jefferson's Reserve Bourbon 14  
Four Roses Small Batch Bourbon 9  
Evan Williams Single Barrel Bourbon 8  
Death's Door White Whiskey 11  
Bernheim Wheat Whiskey 9

## CORDIAL SPECIALTY

Grand Marnier "150" 39  
Cointreau Noir 35

## PREFERRED 10

Amaretto di Saronno, Sambuca, B & B ~ Grand  
Marnier ~Bailey's Irish Cream~ Irish Mist~  
Chambord ~ Kahlua ~ Cointreau ~ Frangelico ~  
Drambuie ~ Godiva, White Chocolate

## SPECIALTY BRAND

Johnny Walker Blue 57 No. 209 Gin 16  
Crown Royal No. 16 36  
Pampero Anniversario Rum 16

## SATURDAY AND SUNDAY BRUNCH

As reported in The Detroit Free Press and HOUR Magazine,  
Chef Colin Brown and his Culinary Team create an eclectic menu of brunch flavors  
forged from local farms of the Rochester Farmer's Market and the surrounding farm community.  
Enjoy our Bottomless Mimosas, Pomosas, and Bellinis  
Every Saturday and Sunday 10:30AM - 2:00PM

ENTERTAINMENT EVERY FRIDAY AND SATURDAY - 9:30PM

### Pumpkin Mudslide 12

Kahlua, Fulton's Pumpkin Pie, Vanilla Stoli  
Jim Beam, Half and Half

### Death's Door Sour 12

Death's Door Whiskey, Pineapple Juice,  
Housemade Sweet and Sour Mix, Simple Syrup

### Black Widow 12

Blavod Vodka, Grape juice, Fresh Ginger,  
Sugar, Blackberries

## CHAMPAGNE COCKTAILS

Bellini - Peach Nectar 7  
Mimosa - Orange juice 7  
Pomosa - Pomegranate Juice 7  
The Ghost - Midori 8  
Poinsettia - Triple Sec, Cranberry Juice 8  
Kir Royale - Chambord 10

## MARTINI

### Lavender 15

Bombay Sapphire, Dry Vermouth,  
Lavender Syrup, Blood Orange Bitters

### Patron Espresso 15

Patron XO Café, Stoli Vanilla, Espresso

### Percolator 15

Level Vodka, Hennessey VS, Grand Marnier,  
White Crème de Cacao

### Caramel Apple 12

Sour Apple Pucker, Caramel Apple Liqueur

### Political Partini 12

Absolut Pear, Amaretto di Saronno,  
Lemon Juice, Simple Syrup

### Royal Pomegranate 12

Pomegranate Vodka, Pama Liqueur,  
Orange Juice Float

### Blue Martini 12

Grey Goose Vodka, Cointreau, Blue Curacao,  
Splash of Sour Mix, Orange Juice

Parties of six or more will have a 20% service charge  
added. Separate checks not available for parties six or  
more.