

APPETIZERS & PIZZA

Crispy Calamari 12
with Ginger & Sesame Seeds,
Sweet Korean BBQ Sauce

Jumbo Lump Crab Cake 18
with Warm Spicy Tartar Sauce
and Preserved Lemon

Beef Short Rib Tostones 14
Chili Rubbed Pulled Beef Short
Rib with Bell Pepper, Pineapple
Pico, Roasted Poblano
Cream Sauce

THE TERRACE DINNER

Smoked Salmon Pizza 13
Grilled Flatbread, Dilled Cream
Cheese, Red Onions, Capers

Margarita Pizza 11
Fresh Basil, Heirloom Tomatoes,
Fresh Serra Farms Mozzarella

Greek Pizza 12
Tzatziki, Grape Tomatoes,
Feta Cheese, Seasoned Lamb

Prosciutto & Mushroom Pizza 12
Topped with Goat Cheese,
Wild Mushrooms, Arugula

APPETIZERS & PIZZA

Smoked Chicken Quesadilla 14
Chicken, Peppers and Onions
with Guacamole,
Pico de Gallo and Sour Cream

***Seared Ahi Tuna 15**
with Yuzu and Wasabi Dressing,
Asian Field Greens

Classic Scotch Egg 10
with Tomato and Tamarind
Chutney

***Beef Sliders 10**
Three Sirloin Burgers
Onions, Pickles, Ketchup, Mustard

COMMUNITY TASTINGS

Charcuterie

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

***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

***Brookshire Oysters 21**
Half Dozen of Oysters
Topped with Spinach,
Bacon, Hollandaise Sauce

Artisan Cheeses

Irish Tipperary
Sharp Cheddar 6
Parmegianno Reggiano 8
Oregon Smoked
Hazelnut Bleu 6
Enjoy All Three Cheeses 17
Raisin Pistachio Biscotti
Bartlett Pear Chips

SOUPS

Lobster Bisque Royal
Finished with Brandy and Lobster
Cup 8 Bowl 10

**Baked Onion Soup
"Au Gratin" 8**
Gruyère, Provolone and
Parmesan Cheese

Soup Du Jour
Cu 6 Bowl 8

Traditional Gazpacho
Avocado, Red Wine
Shallot Vinegar
Cup 6 Bowl 8

SALAD FAVORITES

Caprese 14
Vine Ripe Tomatoes,
Serra Cheese Company
Fresh Mozzarella with
Extra Virgin Olive
Oil and Aged
Balsamic, Fresh Basil

Hydro Bibb
Side 7 Entrée 14
Fresh Berries,
White Cheddar Cheese,
Sugar Spiced Pecans,
Dried Michigan Cherries,
Cherry Balsamic
Vinaigrette

***Classic Caesar**
Side 6 Entrée 14
Romaine Hearts, Caesar
Dressing, Garlic Croutons,
Anchovies, Parmigiano-
Reggiano Cheese

Arugula & Goat Cheese
Side 7 Entrée 14
Organic Goat Cheese,
Sweet and Sour Pickled
Red Onions, Preserved
Lemon Vinaigrette

Chicken Salad 14
with Sliced Grapes,
Walnuts & Celery,
Fresh Fruit, Berries,
Banana Nut Bread

ADD: Grilled Chicken 7 *Grilled Salmon 12 Poached Shrimp 14

BIG BOWL SALADS

Seafood Cobb 20
Maine Lobster, Gulf
Shrimp, Norwegian
Salmon, Crab,
Apple-wood Bacon, Vine
Ripened Tomatoes,
Avocado,
Gorgonzola Dressing

Acapulco 14
Chili Lime Chicken,
Roasted Red and
Green Peppers,
Roasted Onions, Roasted
Sweet Corn, Crispy
Tortilla Strips,
Guacamole and
Sour Cream

Bev's Chop-Chop Cobb 15
Grilled Chicken, Bacon,
Bleu Cheese, Avocado,
Tomato, Hard Boiled Egg,
Chopped and
Tossed with Your
Dressing Selection

***Grilled Salmon 18**
Pan Seared Atlantic
Salmon with Chef's
Garden Organic Lettuces,
Toasted Almonds, Orange
Segments, Fiji Apples,
Sesame Orange Dressing

***Ahi Tuna Nicoise 18**
Seared Ahi Tuna, French
Beans, Kalamata Olives,
Roasted Beets,
Heirloom Tomatoes, Soft
Boiled Egg, New Potatoes,
Shallot Dressing

BURGERS

***Pat La Frieda Burger 21**
The Classic Burger from the
Quintessential New Yorker.
With Smoked Hazelnut Oregon Bleu Cheese,
Balsamic Glazed Chipolini Onions;
Served on a French Croissant Bun
with Rosemary Fries

Vegetarian Burger 14
With Avocado Cream, Mixed Organic Greens
And Portuguese Churrasco Sauce Served on a
9 Grain Sprouted Bun

***Sirloin Burger 10**
8 Ounce, Kaiser Roll. Cooked To Order
Toppings \$1 each : Cheeses - Cheddar, Swiss,
Smoked Cheddar, Brie, Bleu, American, Pepper,
Grilled Onions, Sautéed Mushrooms, Bacon,
Avocado, Salsa, Guacamole, Jalapenos, Onion
Straws, Pan Fried Egg

ENTREES

Free Range Organic Chicken Breast 24
Pan Seared with Lemon Thyme Yukon Gold
Creamed Potatoes, Spring Vegetable Ragout with
Fresh Tomato Basil Vinaigrette

A LA CARTE STEAK

***Prime Cut Filet Mignon**

***6 ounce...32**

***8 ounce...39**

***14 ounce Prime Cut NY Strip...38**

***16 ounce Rib Eye...40**

***8 ounce Sirloin Filet...32**

***Steak Frites 38**

8 ounce Sirloin Steak with Pomme Frites,
Bistro Salad, Bearnaise Sauce

Market Fish Of The Day....Market Price

Branzino 36
Mediterranean Sea Bass, Organic Local
Vegetables, Lemon Jus, Greek Olive Oil

***Atlantic Salmon 27**
Pan Seared with Garden Herb Scented Quinoa,
Sauce of Mediterranean Olives and Parsley

Local Crispy Walleye 28
with Lemon, Parsley, Almond Butter, Served
with French Beans, New Buttered Potatoes

Alaskan Halibut 34
Pan Seared with Four Onion Risotto, Tarragon
Hollandaise Sauce with Crispy Leeks,
White Truffle Oil

SIDE ITEMS

Smashed Redskins with Thyme & Lemon...6

Roasted Cauliflower with Almonds & Parsley...6

Summer Roasted Sweet Corn & Garden Pea Succotash...6

Sautéed Wild Mushrooms...8

Lobster Mashed Potatoes...8

White Cheddar Macaroni & Cheese...6

Buttered Asparagus...6

Parmesan French Fries with Truffle Aioli...8

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

*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.