

DINNER MENU

STARTERS

Pan Seared Halloumi ^{GFA}

marinated halloumi cheese, burnt citrus stone fruit vinaigrette, lemon zest, grilled naan bread 14

Crispy Cauliflower ^{GF}

flash-fried, coconut, gochujang sauce 15

Chilled East Coast Oysters * ^{GF}

half dozen, red caviar, scallion, ginger japanese dressing 21

Cajun Garlic Butter Steak Bites * ^{GFA}

prime tenderloin, mmps bourbon glazed onions, wild michigan mushrooms, smoky bleu cheese, park sauce, garlic toast 19

Charcuterie ^{GFA}

selection of local cheeses & meats, apple mustard chutney, toasted bread 26

Loaded Pita Nachos

eleven bean & lentil chili, monterey jack, cheddar, jalapeño, tomato, spring onion, cilantro, guacamole, queso blanco 16

Hawaiian Yellowfin Tuna Tartare * ^{GFA}

cucumber, radish, citrus yuzu & wasabi broth, avocado & lump crab salad, sesame wonton chips 26

Parmesan Truffle Fries ^{GF}

roasted garlic rosemary aioli 14

Sweet Chili Calamari ^{GF}

flash-fried calamari, stir-fry vegetables, scallion, red chilies, vietnamese dipping sauce 17

Michigan Whitefish Pâté ^{GFA}

red caviar, sea salt bagel chips 18

ADD-ONS

Honey Jalapeño Sweet Potato Mash ^{GF} 10

Sauté of Wild Forest Mushrooms ^{GF}

italian black truffle oil, fresh herbs 12

Baked Mac-N-Cheese

cotswold cheddar, mascarpone, boursin, parmesan, fusilli pasta 14

Local Sweet Corn Succotash ^{GF} 11

Kung Pao Brussels Sprouts

sweet soy, sesame, cilantro, candied peanuts 14

Chef's Select Seasonal Vegetable 10

SOUPS & SALADS

Add protein to any salad

grilled chicken 8 | seared salmon * 14 | sautéed gulf shrimp 12 | avocado 4

Baked French Onion Soup ^{GFA}

provolone, gruyère, swiss, parmesan crust 11

Soup du Jour

chef randy's soup of the day 7

Caesar * ^{GFA}

baby gem romaine, radicchio, kale, shaved parmesan, olive oil & garlic crostini 16

Stone Fruit & Burrata ^{GF}

michigan cherries, peaches, apricots, plums, baby heirloom tomatoes, toasted pine nuts, basil & fig balsamic reduction 18

Bev's Chopped Cobb ^{GF}

romaine, spring mix, cucumbers, beets, tomatoes, carrots, hard-boiled egg, bleu cheese, gorgonzola dressing 16

Candied Beet

warm panko-crusted goat cheese, local organic mixed greens, blood orange, shaved fennel, pistachio, pomegranate dressing 16

Michigan Summer ^{GF}

local organic mixed greens, oranges, strawberries, blueberries, goat cheese, dried tart michigan cherries, sugar spiced pecans, honey raspberry vinaigrette 16

MAINS

Prime Center Cut Filet Mignon * ^{GF}

8 oz usda prime angus reserve, garlic & chive potato purée, wild blueberry port sauce 58

Add butter poached lobster tail 21
jumbo shrimp 12

Ginger Sesame Seared Salmon * ^{GFA}

atlantic salmon, braised baby bok choy, shiitake mushroom, sticky rice, chili-soy glaze 33

Lemon Chicken Scaloppini

tempura artichoke, caper berries, parmesan mashed potatoes, lemon garlic beurre blanc 28

Bucatini Pasta

spicy summer tomatoes, asparagus, white wine & garlic butter sauce, lemon bread crumbs 26

Add butter poached lobster tail 21
jumbo shrimp 12 | grilled chicken 8

Dry Aged Bone-In Ribeye * ^{GF}

16 oz prime cut angus reserve, garlic & chive potato purée, maître d'hôtel butter, park sauce 62

Add butter poached lobster tail 21
jumbo shrimp 12

600 Burger * ^{GFA}

certified angus custom blend, aged white irish cheddar, peppered maple bacon, mmps bourbon glazed onions, baby arugula, truffle aioli, toasted brioche, kettle chips 21

Sub sweet potato fries or french fries 2

Brazilian Kabobs ^{GF}

chimichurri, jalapeño-honey mashed sweet potatoes, churrasco sauce

chicken 24 | steak * 28

Pan-Roasted Alaskan Halibut ^{GF}

local sweet corn summer succotash, smoked romesco, sun-dried tomato & almond gremolata 42

OVEN-FIRED

Substitute cauliflower crust ^{GF} 2

Frank

the best pepperoni pizza ever 18

Avocado, Shrimp & Blue Crab

béchamel sauce, meyer lemon, fresh oregano, firecracker sauce 21

Inferno

hot soppressata, pepperoni, buffalo mozzarella, calabrian chili, fresh basil, local honey drizzle 18

Smokehouse Brisket

mmps bourbon bbq sauce, jalapeño, red onion, scallion, aged cheddar 19

Grilled Pesto Chicken Caprese

san marzano tomato, ciliegine mozzarella, basil, aged balsamic 18

Fresh Baked House Bread

olive oil & 3-year aged balsamic vinegar of modena 6

GF - gluten-free, GFA gluten-free available. If you have any concerns regarding food allergies, please alert your server prior to ordering. *May contain raw ingredients or be cooked to your preference. Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness. Automatic 24% gratuity added to all parties of 8 or more.