

Dinner Menu

Available Tuesday through Friday

Appetizers

Oven Roasted Cauliflower (GF Available)

Oven Roasted Cauliflower, Garlic Parmesan Sauce, Toasted Breadcrumbs
13

Filet Tips (GF Available)

Blackened Filet Tips, Detroit Zip Sauce, Toasted Bread
18

Cold Crab Salad GF

Jumbo Crab Meat, Local Greens, Grilled Lemon, Seasoned Seaweed, Sesame Seed
17

Salads

Apple and Bleu GF

Local Greens, Sliced Apples, Shaved Red Onion, Bleu Cheese,
Candied Walnuts, Apple Cider Vinaigrette
7

Classic Caesar Salad (GF Available)

Crisp Romaine, Sundried Tomato Focaccia Croutons,
Shaved Parmesan, Caesar Dressing
7

Entrees

Chef's Hand Picked Feature

(Will change nightly)
Market Price

Michigan Great Lakes Fish

Ask your server about today's feature
Market Price

Crab Legs GF

One Pound Alaskan King Crab Legs, Asparagus,
Roasted Redskin Potatoes, Drawn Butter, Lemon
55

Soy Glazed Sea Bass GF

Pan Seared Sea Bass, Soy-Mirin Glaze, Asparagus, White Rice, Lemon
37

Filet Mignon GF

Prime Beef Filet, Whipped Potatoes, Charred Asparagus,
Red Wine Demi Glace, Crispy Onions
38

Center Cut Ribeye GF

Center Cut Heritage Farms Angus Reserve Ribeye, Whipped Potatoes,
Charred Asparagus, Red Wine Demi Glace
36

Tuscan Chicken Pasta

Rigatoni Pasta, Grilled Chicken, Fresh Basil, Sliced Mushrooms,
Red Pepper Cream Sauce, Shaved Parmesan
24

Dessert Menu Available