

Appetizers and Raw Bar

Oysters on The Half Shell

today's selection of East or West Coast varieties, half dozen or dozen 17 32
+ half carafe Laurent Perrier Ultra Brut 60

Oysters Rockefeller

five oysters 18

Calamari

flash fried, caper beurre blanc 16

Tuna Tartare

ahi tuna layered with avocado, Asian slaw, crispy wontons and finished with wasabi cream and sesame ginger glaze 22

Burrata Caprese

heirloom tomatoes, basil pesto, twelve year aged balsamic 15

Stuffed Mushroom Caps

lump crab, seafood cream 18

Tenderloin Steak Bites

presented over French fries, goat cheese whey butter 18

Popcorn King Crab

tempura fried, Sriracha aioli and sesame ginger glaze 39

Coconut Shrimp

Asian ginger sauce 18

Soup & Salad

Lobster Bisque

Amontillado Sherry 9

Onion Soup au gratin

10

Soup du Jour

7

A Nod to Maurice

fresh roasted turkey and smoked ham over greens, sweet pickles, queen olives, red onions, heirloom tomatoes, Swiss cheese, tossed with Maurice dressing and finished with a hardboiled egg 18

Bibb Salad

bibb lettuce, apples, bleu cheese, dried cranberries, candied pecans, whole grain mustard vinaigrette 12

ADD A PROTEIN:

Shrimp 16 • Seared Salmon 8 • Wood Fired Chicken Breast 6 • Seared Ahi Tuna 12 • Tenderloin Steak Tips 14

Tableside Caesar Salad

traditional preparation, minimum of two guests please 14 per person

+ half carafe Frank Family Chardonnay (Carneros) 30

Wood Fired Wedge

wood fired iceberg, heirloom tomatoes, pancetta, Roquefort bleu cheese dressing, crostini 12

House Salad

blended baby greens, heirloom tomatoes, English cucumber, baby corn, red onion, goat cheese croutons, choice of dressing 9

Tuna Niçoise

edamame, French green beans, heirloom tomatoes, cucumbers, bell peppers, red onions, hard boiled egg, basil, anchovy vinaigrette 18

Brunch

Chicken and Waffles

A Belgium waffle topped with buttermilk fried chicken and sriracha maple syrup 14

Omelette

3 egg omelette, the Chef's daily creation 12

Benedicts

served with home style fried potatoes with peppers and onions

Classic

poached eggs over ham on a wood fired English muffin, finished with sauce Béarnaise 12

California

poached eggs over layers of sliced tomatoes, spinach, and avocado on a wood fired English muffin, finished with sauce Béarnaise 14

King Crab Oscar

poached eggs over layers of wood fired asparagus, king crab, and wood fired English muffin, finished with sauce Béarnaise 25

Sandwiches & Entrées

Sandwiches Served With French Fries

Salmon club

grilled Scottish salmon, presented on an Asiago ciabatta, topped with bacon, avocado, smoked gouda, field greens, tomatoes, and Sriracha mayonnaise 14

Filet Mignon

6 ounce cut, presented with zip sauce 25

Rueben

corned beef presented on pressed rye with Swiss cheese, pickled slaw and 1000 Island dressing 12

Fish & Chips

tartar sauce and lemon, house made French fries 18

Steak-Burger

house grind steak burger fire grilled, served on a brioche bun with field greens, tomatoes, onions, finished with choice of cheese 12

Prime Rib French Dip

shaved prime rib on a crunchy baguette finished with caramelized onions, Swiss cheese, presented au jus 12

Roque-Burger

seasoned house grind stuffed with Cognac-Roquefort and wood fired, presented open face on pressed pumpernickel with Pancho Sauce 16

Pastrami on Pumpernickel

pressed with Gruyere, smoked bacon, cole slaw and whole grain mustard 12

Yellow Belly Michigan Lake Perch

lightly floured and sautéed, presented with mashed potatoes and asparagus spears, finished with caper beurre blanc 26

Accompaniments

French Fried Potatoes

house made 7

Wood Fired Asparagus

enough to share, sauce Béarnaise 9

Special Twice Baked Potato

8

Potatoes Dauphinoise

enough to share 12

Sautéed Fresh Spinach

enough to share 7

Sautéed Shaved Brussel Sprouts

7

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness