

Hors D'oeuvres

Coconut Shrimp \$18 Asian ginger sauce	Calamari \$16 flash fried, caper beurre blanc
Tenderloin Steak Bites \$18 wild mushrooms, cipollini onions, demi glace	Burrata Caprese \$15 heirloom tomatoes, basil pesto, twelve year aged balsamic
Goat Cheese Truffles \$15 smoked paprika, fennel pollen, poppy, arugula and peppers, crostini	Oysters Rockefeller \$18 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano

Chilled or Raw

Tuna Tartare \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	Steak Tartare \$16 Quail egg, whole grain mustard aioli, crostini
Gulf Shrimp \$18 U-12 shrimp from the Gulf of Mexico, shaved ice, lemon and cocktail sauce	Tenderloin Carpaccio \$18 baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano and truffle oil
Oysters on The Half Shell \$17 \$32 today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce	

Salad & Soup

Lobster Bisque \$9 Amontillado Sherry	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini
French Onion Soup au gratin \$10	Tableside Caesar Salad 14 per person traditional preparation, minimum of two guests please
Soup du Jour \$7	Beet and Citrus Salad \$12 local beets, grapefruit, orange, arugula, pine nuts, sherry vinaigrette
House Salad \$9 blended baby greens, heirloom tomatoes, English cucumber, baby corn, red onion, goat cheese croutons, choice of dressing	

Wood Fired Steaks and Chops

Filet Mignon \$36 \$46 Iowa Certified Angus Beef - eight or ten ounce cuts, zip sauce	Lamb Chops \$46 Colorado rib chops, double cut - mint pesto and demi-glace
Butcher's Reserve Cut Market Daily Selection	New York Strip \$39 USDA Prime, fourteen ounce
Veal Rib Chop \$46 milk fed veal rib chop, sautéed broccolini, wood fired peaches from Romeo, Michigan, 12 year balsamic	

Dry Aged Selections

Hand selected premium cuts, aged in our Himalayan salt lined aging room, expertly cut by our butcher

Porterhouse Steak, 28 ounce \$58 G.F. Swift 1855, dry aged a minimum of eighteen days	Kansas City Bone-In Strip, 16 ounce \$44 G.F. Swift 1855, dry aged a minimum of thirty days
T Bone Steak, 22 ounce \$48 G.F. Swift 1855, dry aged a minimum of eighteen days	Chicago Cut Bone-In Ribeye, 18 ounce \$50 Creekstone Farms, dry aged a minimum of thirty days
Tomahawk Ribeye Chop, 32+ ounce \$114 Prime Black Angus beef, dry aged a minimum of fifty-five days, limited availability nightly	

Steak Enhancements

Compound Butters \$3 Truffle, Garlic & Herb, Gorgonzola Bleu	Oscar Style \$26 Alaskan King Crab, asparagus spears, béarnaise	Finishing Sauces \$3 Zip, Béarnaise, Demi Glace or Au Poivre
Foie Gras, Seared \$19 LaBelle Farms, 3 ounces	Sautéed Mushrooms or Onions \$4 or if you'd like, a little of both	Surf your Turf Market U-8 Scallop, 6 ounce Lobster Tail or 3/4 lb. Alaskan King Crab Legs

Entrées

Roast Prime Rib of Beef, au jus \$36 limited availability nightly + extra cut \$42	Yellow Belly Michigan Lake Perch \$28 flour dusted and sautéed, herbed wild rice, broccolini, lemon and caper beurre blanc
Papardelle Bolognese \$28 dry-aged beef, veal and pancetta, house-made papardelle, Parmigiano Reggiano	Pan Seared Halibut \$36 wild rice blend, rainbow Swiss Chard, tomato-cucumber relish
Osso Buco \$38 braised, milanese risotto, toasted pine nut gremolata	Scottish Salmon, Seared \$30 wild rice blend, broccolini, herbed Greek Yogurt, chive oil
Wood Fired Baby Back Ribs \$28 with sweet barbecue sauce	Seared U-8 Scallops \$39 herbed wild rice, wilted Swiss Chard, beet-yogurt puree, parsley oil
Twin Lobster Tails Market Twin 6 ounce tails, drawn butter, grilled lemon	Wood Fired Alaskan King Crab Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon

Accompaniments

Potatoes Dauphinoise \$12 enough to share	Roasted Garlic Mashed Potatoes ... \$7 enough to share	Twice Baked Potato \$9 finished with aged cheddar
Wood Fired Asparagus \$9 sauce Béarnaise	French Fried Potatoes \$7 house made	Creamed Corn \$9 local fresh corn from Romeo, Michigan
Sautéed Broccolini \$9 pan roasted garlic	Sautéed Baby Spinach \$7 pan roasted garlic	Rainbow Baby Carrots \$12 fingerling potatoes, fresh herbs, butter