

Hors D'oeuvres

Tenderloin Steak Bites \$24 wild mushrooms, cipollini onions, demi glace	Coconut Shrimp \$18 Asian ginger sauce
Gulf Shrimp \$18 U-12 shrimp from the Gulf of Mexico, lemon and cocktail sauce	Calamari \$18 flash fried, peppers, caper beurre blanc
Burrata Caprese \$15 heirloom tomatoes, baby arugula, basil pesto, aged balsamic	Crab Cakes \$24 pan seared, fire-roasted red pepper sauce, sage oil

Salads and Soup

Roasted Butternut Squash Soup \$12 goat cheese crumbles, toasted pumpkin seeds	Harvest Salad \$12 greens, walnuts, toasted pumpkin seeds, Michigan apples, dried cranberries, Danish bleu cheese, raspberry vinaigrette
Lobster Bisque \$12 Amontillado Sherry	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini
French Onion Soup au gratin \$10	

Thanksgiving Classics

Roast Turkey \$45 Peacock Farms all natural free-range turkey, white and dark meat, presented with traditional dressing, mashed and sweet potatoes, giblet gravy, French green beans, and cranberry sauce	Holiday Platter \$50 Peacock Farms All Natural Roasted Turkey and Dearborn Ham, presented with dressing, mashed and sweet potatoes, French green beans and cranberry sauce	Baked Ham \$45 Dearborn Smoked Bone-in Ham, bourbon maple glaze, dressing, mashed and sweet potatoes, French green beans
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Steaks and Seafood

Filet Mignon \$56 \$69 G.F. Swift 1855 Prime - 8 ounce cut or 10 ounce center cut, zip sauce
Roast Prime Rib of Beef, au jus \$63 limited availability + extra cut \$69
Kansas City Bone-In Strip, 16 ounce \$75 Creekstone Farms, dry aged a minimum of thirty days
Chicago Cut Bone-In Ribeye, 18 ounce \$75 G.F. Swift 1855, dry aged a minimum of thirty days
Tomahawk Ribeye Chop, approximately 2+ lbs \$169 Creekstone Farms, dry aged a minimum of 30 days, limited availability nightly, no split plate fee
Osso Buco, braised \$48 Milanese Risotto, fresh citrus gremolata
Pan Seared Halibut \$48 Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc
Blackened Scottish Salmon \$40 butternut squash risotto, bourbon maple glaze, sage oil

Accompaniments

Macaroni & Cheese \$12 Fontina, Cheddar, Gruyere, fresh herbs	Twice Baked Potato \$10 finished with aged cheddar
Potatoes Dauphinoise \$14 Parmigiano Reggiano, imported Gruyere	Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter
Creamed Spinach \$12 enough to share	Sautéed Brussels Sprouts \$10 smoked bacon, shallots