

Hors D'oeuvres

Tenderloin Steak Bites \$26 wild mushrooms, cipollini onions, demi glace	Coconut Shrimp \$24 Asian ginger sauce
Colossal Shrimp Cocktail \$24 U-12 shrimp from the Gulf of Mexico, lemon and cocktail sauce	Calamari \$24 flash fried, peppers, tomatoes, caper beurre blanc
Burrata Caprese \$22 heirloom tomatoes, baby arugula, basil pesto, aged balsamic	Crab Cakes \$32 jumbo lump crab, fire-roasted red pepper sauce, chive oil

Salads and Soup

Roasted Butternut Squash Bisque \$16 goat cheese crumbles, toasted pumpkin seeds	Harvest Salad \$18 baby greens, gala apples, Michigan dried cherries, toasted walnuts, Stilton bleu cheese, balsamic vinaigrette
Lobster Bisque \$18 Amontillado Sherry	Wood Fired Wedge \$18 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini
French Onion Soup au gratin \$18 rusk, Swiss and Provolone	

Thanksgiving Classics

Roast Turkey \$45 Bowman & Landes Non-GMO 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 Bowman & Landes 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 Creekstone Farms 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, 18 ounce \$84 Creekstone Farms, dry aged a minimum of thirty days
Chicago Cut Bone-In Ribeye, 18 ounce \$79 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 \$62 braised, milanese risotto, citrus and pine nut gremolata
Pan Seared Halibut \$48 Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc
Seared Scottish Salmon \$40 butternut squash risotto, Brussels sprouts, bourbon maple glaze, sage oil

Accompaniments

Macaroni & Cheese \$14 Imported Black Diamond Cheddar, Fontina, and Gruyere cheeses, fresh herbs	Twice Baked Potato \$12 finished with Black Diamond cheddar
Potatoes Dauphinoise \$16 Parmigiano Reggiano, imported Gruyere	Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter
Sautéed Brussels Sprouts \$12 smoked bacon, shallots	Creamed Corn \$14 local fresh corn