

WEEKLY SPECIALS

APPETIZERS

Wagyu Meatballs \$8

Wagyu Meatballs, Mascarpone Cheese,
Chimichurri Sauce

ENTRÉES

Salmon Burger \$17

Hand Patty Salmon Burger,
Remoulade Sauce, Spring Mix,
Pickles, Shaved Red Onion, Seasoned
Fries

ENTRÉES

Mongolian Beef Stir-Fry \$24

Sliced Ribeye, Fresh Vegetables,
Jasmine Rice, Ginger Soy Sauce

Seafood Trio \$35

Spanish Octopus, Sautéed Lobster
Medallions, Spinach Agnolotti, Asparagus
Tips, Oil and Garlic Topped with a Tempura
Fried Prawn

CHEF'S DESSERT

Captain Morgan's Spiced Rum Crème
Brule with Macerated Mangos

THE MIXED GRILLE

APPETIZERS

Crab Cakes \$18

New England Style Crab Cakes
with Remoulade Sauce

Calamari \$14

Marinara, Truffle Aioli

Brussel Sprouts \$14

Oven Roasted Brussel Sprouts, Crisp
Bacon, Caramelized Red Onions,
Slivered Almonds, Balsamic Glaze

Cajun Beef Tips \$16

Béarnaise Sauce, Toast Points

Pretzel Bites — \$8

Beer Cheese

Wild Mushroom Crostini \$11

Truffle Oil, Parmesan, Marsala Cream
Mushrooms, Micro Beet Green

Wing Dings \$16

Buffalo, BBQ Sauce, Celery, Ranch or
Blue Cheese

SOUPS & SALADS

Minestrone \$4/\$6

Soup of the day— \$4/\$6

Caesar Salad — \$16

Croutons, Grated Parmesan,
Caesar Dressing

Greek Salad \$17

Mixed Greens, Kalamata Olives, Beets,
Banana Pepper Rings, Feta Cheese,
Tomato, Shaved Red Onion

Napa Salad \$16

Mixed Field Greens, Diced Fresh
Pineapple, Red Bell Peppers, Mandarin
Oranges, Candied Almonds, Crispy Rice
Noodles and Poppy Seed Dressing

Garden Salad— \$10

Cucumber, Tomato, Carrot
*GF

Michigan Cherry Salad \$17

Mixed Field Greens, Toasted Walnuts,
Dried Michigan Cherries, Blue Cheese
Crumbles, Shaved Red Onion, and
Raspberry Vinaigrette Dressing

ADD CHICKEN \$5

**ADD SALMON OR SHRIMP
\$10**

***Gluten free items are prepped and cooked in a kitchen that also handles gluten products*

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