



SMALL BITES

Mixed Marinated Olives

An assortment of Mediterranean marinated green, black and niçoise olives **5**

Parmesan Pomme Frites

Pomme frites tossed in fresh Parmesan cheese and sea salt **5**

Red Pepper Feta Dip

Roasted red peppers and feta cheese blended together, served with grilled flatbread chips **4**

Mediterranean Popcorn

Seasoned with sea salt, rosemary and garlic oil **4**

Prosciutto Wrapped Dates

California dates wrapped in prosciutto drizzled with a balsamic reduction **4**

Deviled Eggs

Hard boiled eggs filled with a mixture of egg yolk, smoked ham and house-made pickles, topped with fresh cut chives **5**

STARTERS

Roasted Beet Salad

Roasted red and yellow beets tossed with arugula and pistachios in a lemon vinaigrette, served with a chèvre fritter **8**

Red Wine Poached Pear Salad

Baby spinach tossed in lemon vinaigrette with candied pecans and Roth Moody Bleu cheese, served with sliced red wine poached pears **8**

Butternut Squash Bisque

Roasted butternut squash sautéed with Spanish onions, puréed and finished with heavy cream and baking spices **6**

Oysters on the Half-Shell

Fresh shucked oysters, varieties based on market availability. Order by the shell, 1/2 dozen, or dozen **Market Price**

Braised Short Rib Toast

Grilled crostini topped with braised short rib ragu and melted chèvre cheese, garnished with Italian parsley leaves **10**

Prosciutto Wrapped Shrimp

Three jumbo shrimp wrapped in prosciutto, sautéed with shaved garlic, crushed red pepper flakes, and extra virgin olive oil, topped with Italian parsley leaves **12**

BOARDS

Cheese Boards

Large Board—5 cheeses accompanied with Marcona almonds, red grapes, olive tapenade honeycomb, and grilled baguettes **24**

- **Espresso & Lavender Rubbed Cheddar** *semi-firm, cow milk, Beehive Cheese Company*
- **Moody Bleu** *soft, cow milk, Roth Dairy*
- **Whipped Feta** *soft, sheep milk, Hidden Springs Creamery*
- **Everton** *firm, cow milk, Jacobs & Brichford*
- **Midnight Moon** *semi firm, goats milk, Cypress Grove Creamery*

Small Board—3 cheeses including Moody Bleu, Everton and Whipped Feta, accompanied with Marcona almonds, red grapes, olive tapenade honeycomb, and grilled baguettes **15**

Charcuterie Boards

Large Board—5 meats accompanied by whole grain mustard, Dijon, cornichon, pickled onion, olive tapenade and grilled baguettes **24**

- **Prosciutto** *dry cured ham, thin sliced*
- **Finnocchiono** *fennel salami*
- **Pate Campagne Forestier** *pork pate with wild mushrooms*
- **Pork Rilette** *confit pork paté with mustard seed*
- **Merguez** *spiced lamb sausage with red pepper*

Small Board—3 meats including Prosciutto, Finnocchiono and Pate Campagne Forestier, accompanied with whole grain mustard, Dijon, cornichon, pickled onion, olive tapenade and grilled baguettes **15**

Chef's Board

A collection of artisan meats and cheeses with seasonal accoutrements **30**

SHARED

White Fish Dip

Alder and hickory smoked Great Lakes whitefish blended with cream cheese, fresh lemon and cracked pepper, served with water crackers **10**

Brie en Croute

Baked in puffed pastry, topped with blackberry coulis, fresh blackberries and crushed pecans, served with water crackers **12**

Foie Gras

Traditional Moulard duck foie gras, pan seared and served on toasted brioche with blackberry coulis and fresh blackberries **16**

Michigan Cherry Mussels

PEI mussels steamed in sparkling rosé with sautéed fennel and cherries, finished with butter and parsley, served with grilled crostini **10**

Wild Mushroom Arancini

Sautéed wild mushrooms rolled with risotto, flash fried and served with truffle aioli, topped with Parmesan cheese and Fines Herbes **12**

Sautéed Brussels Sprouts

Pan-roasted Brussels sprouts sautéed with prosciutto, lemon and Fines Herbes, finished with heavy cream and Parmesan cheese **8**

PLATES

Chicken Roulade

Chicken breast rolled with sundried tomato, roasted garlic, and chèvre cheese, served with celery root mashed potatoes and grilled asparagus topped with gremolata, finished with basil pesto **16**

Steak Frites

Seared skirt steak topped with roasted red pepper gremolata, and hand-cut shoestring frites **22**

Braised Short Rib

Osso Buco style braised beef rib, served with celery root mashed potato, roasted parsnips, carrots and Brussels sprout leaves, with a sherry wine glaze **24**

Saffron Lobster Ravioli

Michigan's "Mama Mucci's" saffron lobster ravioli, tossed with pieces of lobster claw meat in orange beurre blanc sauce, topped with a half of a lobster tail and fresh cut chives **23**

Artic Char

Pan-seared Arctic Char served atop wilted arugula, sautéed fennel, dried cherries, and toasted almonds, accompanied by parsnip purée **22**

Carbonara Risotto

Arborio rice simmered with diced prosciutto, green peas, and black pepper, finished with Parmesan cheese and an egg yolk **18**

FLATBREADS

Pesto Mozzarella

Basil pesto, fresh mozzarella and grape tomatoes **12**

Roasted Duck

Roasted garlic cream sauce, roasted duck, chèvre, arugula and pine nuts, finished with port wine reduction **14**

Wild Mushroom

Roasted garlic cream sauce, shitake, crimini and oyster mushrooms, tallegio cheese, drizzled with truffle oil **14**

Siciliano

Roasted tomato sauce, hot Soppressata and Fontina cheese **14**

The Steakhouse

Roasted garlic cream sauce topped with New York Strip steak, caramelized onions and asparagus, finished with Moody Bleu cheese **14**

Balsamic Chicken

Roasted chicken breast, chèvre cheese, sliced strawberries, toasted almonds with a balsamic glaze **13**

*Add a Bistro Salad with any flatbread **3.5***

DESSERTS

Palazzolo Pistachio Gelato

Small 4oz **3** Large 6oz **5**

Palazzolo Lemon Sorbet

Small 4oz **3** Large 6oz **5**

Fruit Tart

House-made vanilla tartlet filled with pastry crème, topped with fresh fruit and apricot glaze **6**

Beignet

Classic New Orleans creation, dusted with powdered sugar, served with chocolate for dipping **7**

Tastefully Prepared by
Executive Chef Lisa Ackerson

*Ask your server about menu items that may be served raw or under cooked.
Consuming raw or under cooked meat or fish may increase your risk of foodborne illness.*