



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**

*Add Grilled Nova Scotia Salmon **6***

*Add Airline Chicken **8***

*Add Grilled Shrimp Skewer **6***

Frisée Salad

Frisée lettuce, tossed in lemon vinaigrette served atop fennel purée with fresh summer cherries, grilled orange segments and Feta cheese **9**

*Add sautéed Escargot with garlic butter **6***

Lobster and Avocado Toast

Chopped Maine lobster meat combined with red onion, cucumber, chive, lemon, avocado and heirloom tomatoes, served atop toasted crostini **14**

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**

Oysters on the Half-Shell

Fresh shucked oysters, varieties based on market availability. Choice of West Coast or East Coast varieties, order by the shell, 1/2 dozen, or dozen

Market Price

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 **14**

Prince Edward Island Mussels

PEI Mussels sautéed with Fresno chilies, Thai basil, shallot and garlic, steamed in coconut milk, accompanied with toasted crostini **11**

Sautéed Brussels Sprouts

Pan-roasted Brussels sprouts sautéed with Prosciutto, Fines Herbes, and Balsamic vinegar, finished with Parmesan cheese **8**

Summer Fruit Gazpacho

Chef's selection of chilled summer fruit soup **6**

BOARDS

Cheese Boards

Three Chef selected Artisan cheeses accompanied with Marcona almonds, red grapes, olive tapenade honeycomb, and grilled baguettes **24**

- *Whipped Feta soft, sheep milk, Hidden Springs Creamery*
- *Moody Bleu soft, cow milk, Roth Dairy*
- *Everton firm, cow milk, Jacobs & Brichford*

Charcuterie Boards

Three Chef-selected Artisan meats accompanied with 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*

Chef's Board

A collection of Chef selected Artisan meats and cheeses with seasonal accoutrements selected daily **30**



PLATES

Roasted Airline Chicken Breast

Oven-roasted airline chicken breast served atop Italian parsley cous cous, topped with a stone fruit compote **16**

New York Strip Steak

Seared New York Strip Steak accompanied with creamy polenta, topped with lemon and parsley gremolata **26**

Mediterranean Bucatini

Bucatini pasta tossed with sundried tomato, Kalamata Olive, baby spinach, artichoke hearts tossed in tarragon Feta vinaigrette **14**

Saffron Lobster Ravioli

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

Arctic Char

Seared Arctic Char served atop green lentils in a smoked tomato broth, butter poached asparagus, finished with crispy fried leeks **23**

Carbonara Risotto

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

FLATBREADS

Basil Caprese

Basil pesto, fresh burrata and heirloom tomatoes, garnished with fresh basil **13**

Sesame Tuna

Sesame crusted tuna, seared rare and sliced, Napa cabbage, fennel, cucumber and celery slaw tossed in soy ponzu glaze **16**

Wild Mushroom

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

Prosciutto Melon

Diced prosciutto, summer melon, house aioli, Parmesan cheese and micro arugula **13**

The Steakhouse

Diced Ribeye and New York strip steak, garlic cream sauce, Moody bleu cheese, balsamic drizzle and baby arugula **14**

Roasted Chicken

Roasted chicken breast, caramelized peaches, basil, garlic cream and Feta with a port reduction drizzle **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**

Cheesecake Bites

Bite size cheesecake with varying summer flavors

1 for **4**

3 for **10**

Beignet

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

Tastefully Prepared by
Executive Chef Ryan Lucas

*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.
June 2017*