



# DINNER MENU

## SMALL BITES

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### **Mixed Marinated Olives**

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

### **Parmesan Pommes Frites**

Pommes 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

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### **Soup du Jour**

Chef's selection of seasonal soups made daily **5**

### **Roasted Beet Salad**

Roasted red and yellow beets tossed with arugula and pistachios in a lemon vinaigrette, topped with crumbled chèvre cheese **8**

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

*Add Airline Chicken* **8**

*Add Grilled Shrimp Skewer* **6**

### **Frisée Salad**

Frisée and arugula tossed in creamy shallot-Dijon mustard vinaigrette, topped with bacon lardons, cured egg and garlic roasted croutons **9**

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

### **Chicken Confit Toast**

Toasted crostini spread with cranberry chutney, topped with cured, slow-cooked, pulled organic chicken thighs, melted Brie cheese and sea salt **12**

### **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 with apples, topped with toasted walnuts, drizzled with honey, 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**



## BOARDS

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### Cheese Boards

Three Chef selected Artisanal 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 Artisanal meats accompanied with whole grain mustard, Dijon, cornichons, 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 Artisanal meats and cheeses with seasonal accoutrements selected daily **30**

## PLATES

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### Roasted Airline

#### Chicken Breast

Pan-roasted airline chicken breast served atop apple cider cous cous, baked apple sautéed kale, garnished with apple tuiles **18**

### New York Strip Steak

Seared New York strip, served over fondant fingerling potatoes, sautéed crimini mushrooms tossed in balsamic vinegar with fresh rosemary and thyme **26**

### Mediterranean Bucatini

Bucatini pasta with sundried tomatoes, Kalamata olives, baby spinach and artichoke hearts tossed in creamy feta vinaigrette **15**

### 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**

### Arctic Char

Pan-seared Arctic Char served over crispy polenta, carrot, parsnip and apple slaw, finished with a spiced maple drizzle **23**

### Crab and Corn Risotto

Arborio rice simmered with jumbo lump crab, roasted sweet corn and charred poblano peppers, finished with fresh herbs **20**

### Sous-Vide Lamb

Lamb tenderloin, vacuum-sealed and slow-cooked, served over pommes purée and mushroom duxelle, finished with natural lamb jus reduction **28**

### Poached Scallops

George's Day Boat scallops poached in Champagne and flash-seared, served over sweet potato purée, roasted parsnips, and tomato-strawberry slaw, finished with crispy prosciutto chips **25**



## FLATBREADS

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### **Basil Caprese**

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

### **Sesame Tuna**

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

### **Spinach Artichoke**

Baby spinach, artichokes and roasted garlic, atop a garlic cream sauce, garnished with shaved Parmesan and cured egg **14**

### **Squash & Brussels**

Roasted squash, shaved Brussels sprouts and figs atop garlic aioli, garnished with shaved Parmesan **12**

### **The Steakhouse**

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

### **Chicken Confit**

Cured, slow-cooked pulled organic chicken thighs atop arugula pistou, brandied cherries and chèvre cheese **13**

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

## DESSERTS

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### **Palazzolo Pistachio Gelato**

**Small 4oz 3    Large 6oz 5**

### **Beignets**

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

### **Coffee Asado**

VINE's twist on the old-fashioned "root beer float", freshly brewed iced coffee, a shot of espresso, topped a scoop of coffee ice cream **8**

### **Chef's Daily Custard**

Seasonal selections made daily **8**

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.*