



SMALL BITES & STARTERS

Amazing Crab Cakes ~ \$16/\$26

Two golden, crispy crab cakes served with a lemon aioli.
Trust us—you'll be happy you did. DF

Coconut Shrimp ~ \$16/\$26

Butterflied, crispy, coconut-crusted shrimp served with a sweet chili orange sauce. One bite, and you'll wonder why you ever ate shrimp any other way. Available in ½ lb. or 1 lb. **DF**

Peel & Eat Shrimp ~ \$16/\$26

Fresh, juicy shrimp served with cocktail sauce.
The perfect excuse to get hands-on. Available in ½ lb. or 1 lb. **DF**

Mozzarella Sticks ~ \$10

Crispy, golden-fried mozzarella served with marinara or ranch.
Simple, cheesy perfection.

House-Smoked Whitefish Pâté ~ \$16

Smooth, smoky, and made fresh. Served with crackers for the perfect bite.

Seared Sesame Crusted Tuna ~ \$28

Perfectly seared, served w/ pickled ginger, wasabi & hot sweet chili soy sauce. A dish so good, you'll be savoring every bite like it's your last. **DF/GF**

Whipped Feta Cheese Dip ~ \$16

Served with roasted tomatoes, garlic and crackers.
Bold, tangy, and enticing

Chicken Strips ~ \$15

Crispy, golden-fried, and served with your choice of dipping sauce. Classic, comforting, and downright irresistible.

Chicken Wings ~ \$16

Crispy, deep-fried wings tossed in your favorite sauce, served with celery and ranch or blue cheese. Finger-licking good. **DF/GF**

Sauces: Buffalo, BBQ, Garlic Parmesan, Hot Honey Sesame, Lemon Pepper, Jamaican Jerk, Old Bay Butter, or
Our Famous Frankfort Beach

BROTHS & BLOOMS

Award Winning ~ New England Clam Chowder \$8/\$10

Crafted by our celebrated Chef Eric, this rich, creamy chowder is packed with tender clams and savory flavors.
A bowl of pure excellence.

Fire Roasted Vegetable Soup \$8/\$10 ~ **Vegan**

Soup Du Jour \$6/\$8

Soup By the Quart \$16/\$20

Yes, you can order it by the quart To-Go!

Michigan Salad \$16

A vibrant mix of fresh greens, dried cherries, crisp apples, fresh blueberries, pecans, and crumbled feta cheese.
A taste of Michigan in every bite. **DF/GF**

Garden Salad \$6 or Classic Caesar Salad \$8 **DF/GF**

Add to Any Salad:

Grilled Chicken \$6, Fried Chicken \$6, Smoked Whitefish \$8, Shrimp \$8, Grilled Steak \$10, Grilled Salmon \$12

Dressing Choice - Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Honey Mustard, French & Thousand Island

STACKS & SAVORS

Sandwiches are served w/Lettuce, Tomato, Onion, Pickle Spear. Choice of Great Lakes Chips, Pasta Salad, Cottage Cheese, Coleslaw, French Fries or Sweet Potato Fries. Add any additional side \$3
*Add Bacon \$2, Grilled Onions or Mushrooms \$1, Cheese \$1 (Blue Cheese, American, Swiss, Cheddar, Provolone or Pepper Jack). **(Gluten Free Bun \$4)***

Brisket Bacon Burger ~ **Our Award Winning Burger** ~ \$20

Hand-ground bacon and brisket, stuffed with mushrooms and onions, topped with smoked gouda, garlic aioli, and fresh greens.
Voted #1 burger in Frankfort—because perfection deserves recognition.

Bistro Burger ~ \$16

A perfectly grilled, hand-formed beef patty that's simple, tasty, and always hits the spot. **DF/GF**

Perch Sandwich ~ \$17

Lightly battered Great Lakes perch, fried crisp and served with lemon aioli. Fresh, flaky, and full of flavor. **DF/GF**

Chipotle Black Bean Veggie Burger ~ \$17

Infused with smoky chipotle, topped with fresh greens and chipotle aioli. **DF/GF**
Bold, hearty, and packed with plant-based goodness.

Pesto Chicken Sandwich ~ \$16

Juicy, grilled chicken breast topped with pesto mayo and fresh mozzarella. It's mouthwatering and simply delectable. **DF/GF**

***DF/GF** - items can be made dairy or gluten free

Please be advised all card transactions will incur a 4% convenience fee.

*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. SOME ITEMS ARE PRODUCED USING NUTS.

ENTRÉES



Entrees are served with choice of two sides: Chef's Vegetables, Applesauce, Coleslaw, Cottage Cheese, Pasta Salad, Garlic Mashed Potatoes, Baby Red Potatoes, French Fries or Sweet Fries.
Add Soup Du Jour or Side Salad \$3. Add Caesar Salad, Vegetable Soup or Clam Chowder \$4.

TIDES & TASTES

Amazing Crab Cakes ~ \$36

Two golden, crispy crab cakes served with a lemon aioli.
A touch more decadent than the appetizer—
because sometimes, more is just better. **DF**
Wine Pairing ~ Mer Soleil Chardonnay

Seared Sesame Crusted Tuna ~ \$34

Expertly seared and served with pickled ginger, and wasabi.
Bold, delicate, and packed with flavor in every bite. **DF/GF**
Wine Pairing ~ Line 39 Pinot Noir

Coconut Shrimp ~ \$26/\$36

Crispy coconut shrimp, deep-fried and served with sweet
chili orange sauce. When the appetizer just isn't enough—
this is the upgrade, you deserve.
Available in ½ lb. or 1 lb.
Wine Pairing ~ Chateau Grand Traverse Late Harvest Riesling

North Atlantic Salmon ~ \$28

Sweet Heat ~ Blackened with hot honey glaze. **DF/GF**
Wine Pairing ~ Whitehaven Sauvignon Blanc

Great Lakes Perch ~ \$26/\$36

Canadian White Lake Perch Dry Battered and fried to
golden perfection. Crispy, flaky, and just the right amount
of indulgence. Beer battered available upon request. **DF/GF**
Wine Pairing ~ Line 39 Pinot Grigio

Great Lakes Whitefish ~ \$30

A Local Favorite! Broiled to Perfection w/Essence of Lemon
Oil and Dill. **DF/GF** ~Add Parmesan Crust - \$4
Wine Pairing ~ Whitehaven Sauvignon Blanc

Peel & Eat Shrimp ~ \$26/\$36

Warm, tender shrimp served with cocktail sauce.
Good things come to those who peel. **DF/GF**
Available in ½ lb. or 1 lb.
Wine Pairing ~ Black Star Farms Pinot Noir Rosé

Great Lakes Walleye ~ \$34

Sautéed with a Parmesan Crust, cooked to golden perfection.
Flaky, rich, and irresistibly crisp. **DF/GF**
Wine Pairing ~ Franciscan Estate Cabernet Sauvignon

Join us on **Fridays** for Fish Fry & Fish Tacos and **Saturdays** for Prime Rib!

FLAME & FEAST

Add Cherry Garlic Rosmary Butter \$3

8 oz. Hanger Steak ~ \$30

Sizzling, bold, and untamed. **DF/GF**
Wine Pairing ~ Line 39 Cabernet Sauvignon

8 oz. Petite Filet ~ \$44

Tender and buttery, melt-in-your-mouth perfection. **DF/GF**
Wine Pairing ~ Line 39 Pinot Noir

12 oz. Ribeye ~ \$40

Rich and marbled, packed with deep flavor. **DF/GF**
Wine Pairing ~ Franciscan Estate Cabernet Sauvignon

New Zealand Lamb Chops ~ \$40/ \$58

Grilled, seasoned, and ready to make you forget
everything. Served w/ Mint Jelly. **DF/GF**
Wine Pairing ~ Château Roc Meynard Bordeaux

~Make it a Surf N Turf~

Add Shrimp \$8, Coconut Shrimp \$8, Perch \$8, Whitefish \$10

PLUME & PRESTIGE

Parmesan Chicken ~ \$22

Juicy, parmesan-crusted chicken breast baked to
perfection. Served w/ Pasta & Marinara sauce.
One additional side
Wine Pairing ~ Mer Soleil Chardonnay

Chicken Marsala ~ \$22

Tender, pan-seared chicken breast, simmered in a rich
Marsala wine sauce with mushrooms.
Wine Pairing ~ Line 39 Merlot

HARVEST & HEARTH

Vegetable Pesto Pasta ~ \$18

Tender penne pasta, fresh seasonal vegetables, and rich
basil pesto. A flavorful, herb-infused delight!
No additional sides
Wine Pairing ~ Line 39 Sauvignon Blanc

Add Grilled Chicken \$6, Fried Chicken \$6,
Shrimp \$8, Grilled Steak \$10

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