



Dinner

Appetizers

CRAB CAKES	\$17/ \$28	SESAME TUNA	\$28
Golden seared crab cakes served with lemon-dill rémoulade and charred lemon. <i>One for \$17 or a Two for \$28.</i>		Seared rare sesame-crusted tuna with wasabi, pickled ginger, and sweet chili soy sauce.	
BEET ROOT HUMMUS	\$13	SMOKED WHITEFISH PÂTÉ	\$17
Beet and chickpea hummus finished with toasted sesame oil. Served with fresh vegetables and crackers.		House-smoked Great Lakes whitefish pâté served with crackers and toasted baguette.	
COCONUT SHRIMP	\$17	SPICY CALAMARI	\$16
Crispy coconut shrimp served with sweet chili orange marmalade sauce.		Lightly breaded calamari tossed in sriracha, flash fried, and served with marinara sauce.	

Salads

Add protein — chicken \$8 · shrimp \$10 · salmon \$15

HOUSE SALAD	\$14	CAESAR SALAD	\$16
Fresh greens with grape tomatoes, red onion, carrots, cucumber, and house croutons.		Crisp romaine with shaved Parmesan, house croutons, and house-made Caesar dressing.	
MICHIGAN SALAD	\$16	WEDGE SALAD	\$16
Fresh greens with feta, blueberries, apples, pecans, dried cherries, and mixed berry vinaigrette.		Char-grilled romaine with pickled red onion, grape tomatoes, blue cheese, candied bacon, egg, and blue cheese dressing.	

DRESSINGS

Ranch · Blue Cheese · French · Italian · 1000 Island · Berry Vinaigrette · Oil & Vinegar

Soups

CLAM CHOWDER	\$8/\$12	SOUP OF THE DAY	\$8/\$12
Classic creamy clam chowder full of clams. <i>Cup, or bowl.</i>		Chef's rotating seasonal soup, prepared fresh daily. <i>Cup, or bowl.</i>	

Handhelds

Served with lettuce, tomato, onion, pickle spear, and choice of coleslaw, french fries, or sweet potato fries.

MIGHTY "MAC" BURGER	\$18	BISTRO BURGER	\$18
Seared burger with chipotle 1000 Island, American cheese, shredded lettuce, pickles, and sweet onion.		Classic seared burger with choice of cheese, lettuce, tomato, onion, and pickle.	
CHICKEN CORDON BLEU	\$18	GRILLED VEGETABLE WRAP	\$17
Flash-fried panko-crusted chicken breast layered with ham and Swiss cheese.		Grilled vegetables with olive tapenade, giardiniera, fresh mozzarella, and provolone.	

Entrées

Served with your choice of two sides: Chef's vegetable, garlic mashed, french fries, sweet potato fries or coleslaw. — Substitute a soup or salad for one side, add \$4.

PARMESAN CRUSTED WALLEYE	\$38	BLACKENED SCOTTISH SALMON	\$38
Great Lakes walleye pan-seared with a parmesan crust and served with lemon-dill rémoulade.		Blackened Scottish salmon topped with bright charred pineapple salsa.	
CHICKEN CAPRESE	\$27	CHORIZO MEATLOAF	\$30
Tender chicken breast with balsamic tomato relish, fresh mozzarella, and provolone.		Savory chorizo meatloaf served with Parmesan cream and a BBQ drizzle.	
SHRIMP & RISOTTO	\$32	CRAB CAKES	\$36
Sautéed shrimp served over saffron and parmesan risotto with chive oil. Note: this dish does not come with sides.		Two golden crab cakes served with lemon-dill rémoulade and charred lemon.	
COCONUT SHRIMP	\$26	HANGER STEAK	\$41
Crispy coconut shrimp served with sweet chili orange marmalade sauce.		Char-grilled tenderloin finished with Michigan cherry-rosemary compound butter.	
RIBEYE	\$53	Split Plate	\$12
12 oz hand-cut ribeye, char-grilled and topped with bacon-apple jam, blue cheese, and balsamic drizzle.		Any entree can be split. The split will be half of the protein and regular portion sides. Sides must be the same on both plates	

Please tell your server about any dietary restrictions and we will do our best to accommodate.

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.