

BISTRO

chez

GRAND FINALE

CAFÉ

PÂTISSERIE

BAR

LE DÎNER

110 W. SAVIDGE STREET, SUITE 104, SPRING LAKE, MICHIGAN 49456

LE DÎNER



ENTRÉES

STARTERS

CHARCUTERIE BOARD \$25

Choose 1 | Includes Crostini and Accoutrements

- Fromage
- Charcuterie
- Mixed

++Substitute with Gluten-Free Bread +\$3.00

POTATO CHIP CAVIAR* \$29 | Petit Size

Great Lakes Kettle Chips, Caviar, Crème Fraiche, Chives

Full Tin \$55

BONE MARROW \$15

Two Canoes, Crostini, Salt, Accoutrements

ESCARGOT \$15 | 6 count

Escargot, Parsley Butter, Crostini

++Substitute with Gluten-Free Bread +\$3.00

DEVILED EGGS \$13

Yolk, Aioli, Garlic, Dijon

++Add Caviar or Fresh Grated Black Truffle +\$25

BRIE BRÛLÉE \$13

Brûlée Brie, Green Apple Relish, Crostini

JUMBO SHRIMP COCKTAIL \$15

½ lb Jumbo Wild Shrimp, House Cocktail, Lemon

OYSTERS* \$15 | 6 count

½ Dozen Canada PEI Oysters, Lemon, Cocktail, Mignonette



GLUTEN
FREE



DAIRY
FREE



VEGETARIAN



VEGAN



PLAT PRINCIPAL

MAIN DISHES

COFFEE CRUSTED PORK TENDERLOIN \$24

Cherry Gastrique, Roasted Vegetables, Polenta

SEARED SALMON* \$28

Dill Cream, Roasted Vegetables

PAN SEARED SEA SCALLOPS \$36

Lemon Beurre Blanc, Parsnip Puree

QUENELLE DE BROCHET NANTUA \$24

Classical French Fish Dumpling White Fish, Gruyère, Nantua

Lobster Cream Sauce

JUMBO CRAB CAKES \$26

Duo Of House Made Crab Cakes, Spicy Remoulade, Lemon, Salad

CHICKEN PICCATA \$25

Piccata Sauce, Green Beans, Roasted Potatoes

RICOTTA GNOCCHI \$24

Gnocchi, Ricotta, Classic Pomodoro Sauce

CURRIED CAULIFLOWER STEAK \$22

Cauliflower, Roasted Green Beans, Parsnip Puree

BEEF BRISKET BOURGUIGNON \$32

Baby Potato, Mushroom, Carrot, Broccoli, Burgundy Jus

LAMB RACK \$36

Citrus Herb Marinated Lamb, Roasted Vegetables, Creamy Polenta

BEEF WELLINGTON* \$45

Beef Tenderloin, Pebble Creek Farm Mushroom Duxelles, Puff Pastry, Duchess Potatoes, Burgundy Demi

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SALADS & QUICHES

MICHIGAN SALAD \$14

Roasted Pecans, Greens, Blueberries, Goat Cheese, Brussel Sprouts, and Blueberry Haven-Blueberry Balsamic Vinaigrette | **Petit Size \$8**

CLASSIC CAESAR \$14

Romaine, House Caesar, Parmesan, House Croutons, Parmesan Crisp | **Petit Size \$8**

MICHIGAN CHERRY CHICKEN SALAD \$14

House Chicken Salad with Onions, Celery, Dried Cherries on bed of Greens, with Tomatoes, House Balsamic

ROASTED BEET & FARO \$12

Roasted Beets, Faro, Goat Cheese, Caramelized Onions, Greens, Champagne Vinaigrette

QUINOA \$12


Arugula, Tri-Colored Quinoa, Tomato, Garlic, Feta, Lemon, Citrus Vinaigrette

SALAD NIÇOISE \$14

Tuna, Tomatoes, Kalamata Olives, Egg, Roasted Vegetables, Pickled Onions, Capers, Citrus Vinaigrette

QUICHES \$12

Choose 1 | Served with a side Salad

- Classic Quiche Lorraine - Bacon & Gruyère
- Roasted Vegetable and Gruyère 
- Seasonal Quiche - Ask your server for details

ADD PROTEIN TO ANY SALAD

Chicken +\$4	Ham or Turkey +\$4
Falafel Patties +\$6 2 count	Tuna +\$4
Roasted Vegetables +\$4	Bacon +\$4
Smoked Salmon +\$7	Cheese +\$1

SANDWICHES & WRAPS

SERVED WITH CHIPS

MICHIGAN CHERRY CHICKEN SALAD CROISSANT SANDWICH \$14

House Chicken Salad with Onions, Celery, Dried Cherries with Tomatoes, Greens, Aioli. Served on a House Croissant

FALAFEL VEGETABLE WRAP \$13

Spinach Wrap, House Falafel, Hummus, Roasted Vegetables, Citrus Vinaigrette, Feta, Greens

CROQUE MADAME* \$13

House Sourdough, Ham, Aioli, Mornay Sauce, Gruyère, Fried Egg

SOUTHWEST CHICKEN WRAP \$13

Whole Wheat Wrap, Roasted Chicken, Chipotle Aioli, Roasted Vegetables, Sharp Cheddar, Greens

PESTO CHICKEN SANDWICH \$13

Roasted Chicken, Pesto Aioli, Roasted Vegetables, Cheddar, House Sourdough

SUBSTITUTE BREAD OR WRAP

++Gluten-Free Bread +\$3.00 

BEVERAGES

COKE PRODUCTS \$2

ICED TEA \$2

COFFEE \$2

PELEGRINO \$3

POPPI SODA \$3

Please ask your server for a copy of the wine list, and see our wide array of national and international selections.



MEALS WITH ONE OF THE FOLLOWING SYMBOLS CAN BE ADJUSTED FOR ONE OF THE DIETARY NEEDS IDENTIFIED. PLEASE ASK YOUR SERVER FOR DETAILS.



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

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