

BISTRO

chez

GRAND FINALE

CAFÉ • PATISserie • BAR

LE DÎNER

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

LE DÎNER

ENTRÉES

CHARCUTERIE BOARD \$25

Choose 1 | Includes Crostini and Accoutrements
◦ Fromage ◦ Charcuterie ◦ Mixed
++Substitute with Gluten-Free Bread +\$3.00

BONE MARROW \$10 | Available

One Canoe, Crostini, Salt, Accoutrements | Two Canoes \$18

DEVEILED EGGS \$12

Yolk, Aioli, Garlic, Dijon
++Add Caviar or Fresh Grated Black Truffle +\$25

BRIE BRÛLÉE \$12

Brûléed Brie, Green Apple Relish, Crostini

POTATO CHIP CAVIAR* \$29 | Petit Size

Great Lakes Kettle Chips, Caviar, Crème Fraiche, Chives
Full Tin \$55

ESCARGOT \$15 | 6 count | Available

Escargot, Parsley Butter, Crostini
++Substitute with Gluten-Free Bread +\$3.00

JUMBO SHRIMP COCKTAIL \$16

½ lb Jumbo Wild Shrimp, House Cocktail, Lemon

OYSTERS* \$16 | 6 count

½ Dozen Canada PEI Oysters, Lemon, Cocktail, Mignonette

SOUP DU JOUR \$9 | 12 oz bowl | Ask server for daily soup selection. Available

PLAT LÉGER

MICHIGAN SUMMER SALAD \$14 | Available

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

CLASSIC CAESAR \$14 | Available

Romaine, House Caesar, Parmesan, House Croutons, topped with a
Parmesan Crisp | Petit Size \$8

ROASTED BEET & FARO \$12

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

QUINOA \$12 | Available

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

MICHIGAN CHERRY CHICKEN SALAD
CROISSANT SANDWICH \$14

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

CROQUE MADAME* \$14

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

SOUTHWEST CHICKEN \$14

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

ADD A PROTEIN TO ANY SALAD 02 | Chicken +\$5 | Seared Salmon +\$9 | Falafel Patties +\$6 | Roasted Vegetables +\$4 | Cheese +\$1

PLAT PRINCIPAL

ADD SUMMER TRUFFLES TO ANY DISH \$12

SEARED SALMON* \$28 | Available

Choice of Dill Cream, Ginger Soy Glaze, or Blackend Salmon
(GF&DF), Roasted Vegetables and Baby Potatoes

PAN SEARED SEA SCALLOPS \$38

Five Fresh U15 Scallops, Lemon Beurre Blanc, Parsnip Puree, Roasted
Cauliflower

QUENELLE DE BROCHET NANTUA \$28

Classical French Fish Dumpling White Fish, Gruyère, Nantua
Lobster Cream Sauce

JUMBO CRAB CAKES \$28

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

BEEF BRISKET BOURGUIGNON \$32

Baby Potato, Mushroom, Carrot, Broccoli, Burgundy Jus

FOUR CHEESE MANICOTTI \$24

House Marinara, Basil Oil, Parmesan

CURRIED CAULIFLOWER STEAK \$22

Choice of Curried or Blackened with Chive Oil, or Ginger Soy Glazed.
Served with Roasted Vegetables and Parsnip Puree
++Substitute with potatoes for Vegan entrée

COFFEE CRUSTED PORK TENDERLOIN \$29

Pork Tenderloin, Polenta, Blueberry Haven BBQ Sauce, Roasted
Vegetables

CHICKEN PICCATA \$26

Chicken, GF-Flour Blend, Lemon Butter, Capers, Roasted Green Beans,
and Potatoes

BEEF WELLINGTON* \$46

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

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

GLUTEN FREE

DAIRY FREE

VEGETARIAN

VEGAN

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