

GRAND FINALE



ENTRÉES

CHARCUTERIE BOARD \$25

Choose 1 | Includes Crostini and Accoutrements

◦ Fromage ◦ Charcuterie ◦ Mixed

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

BONE MARROW \$11

One Canoe, Crostini, Salt, Accoutrements

Two Canoes \$18 | Available

DEVEILED EGGS \$12

Yolk, Aioli, Garlic, Dijon

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

BRIE BRÛLÉE \$12

Brûléed Brie, Green Apple Relish, Crostini

BACON BLUE CHEESE

STUFFED DATES \$12

Whipped Blue Cheese & Wrapped in Bacon
Balsamic Reduction

POTATO CHIP CAVIAR* \$29

Great Lakes Kettle Chips, Caviar, Crème Fraiche,
Parsley. **Petite \$29** | **Full Tin \$55**

ESCARGOT \$15

Escargot, Parsley Butter, Crostini | 6 count

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

JUMBO SHRIMP COCKTAIL \$16

½ lb Jumbo Wild Shrimp, House Cocktail, Lemon
Available

OYSTERS* \$17 | 6 count

½ Dozen Canada PEI Oysters, Lemon, Cocktail,
Mignonette | Available

BREAD + BUTTER \$4

House Baguette, Whipped Butter. | Available

SOUP DU JOUR \$9

12 oz bowl. Ask server for daily soup selection.

Available

PLAT LÉGER

SUMMER MICHIGAN SALAD \$14

Roasted Pecans, Greens, Blueberries, Goat
Cheese, Brussel Sprouts, and Balsamic Vinaigrette

Petit Size \$8 | Available

CLASSIC CAESAR \$14

Romaine, House Caesar, Parmesan, House
Croutons, topped with a Parmesan Crisp

Petit Size \$8 | Available

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

MEDITERRANEAN WRAP \$14

Spinach Wrap, Roasted Chicken, Roasted
Vegetables, Onions, Aioli, Feta, Kalamata Olives,
Greens

MICHIGAN CHERRY CHICKEN SALAD 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 Chicken +\$5 | Seared Salmon +\$9 | Falafel Patties +\$6 | Roasted Vegetables +\$4 | Cheese +\$1

PLAT PRINCIPAL

SEARED SALMON* \$28

Choice of Dill Cream, or Blackend Salmon
(GF&DF), Roasted Vegetables and Baby
Potatoes | Available

PAN SEARED SEA SCALLOPS \$38

Four U15 Wild-Caught Japanese Hokkaido
Scallops, Lemon Beurre Blanc, Parsnip Puree,
Roasted Vegetables

JUMBO CRAB CAKES \$28

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

QUENELLE DE BROCHET NANTUA \$29

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

CAULIFLOWER STEAK \$22

Roasted Cauliflower with Basil Oil. Served with
Roasted Vegetables and Parsnip Puree

++Substitute with Potatoes for Vegan Entrée

RICOTTA GNOCCHI \$25

Gnocchi, Ricotta, Classic Pomodoro Sauce

DUCK LEG CONFIT \$32

Duck Leg Confit, Roasted Baby Potatoes, Dijon,
Salad

CHICKEN PICCATA \$26

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

COFFEE CRUSTED PORK TENDERLOIN \$29

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

BEEF BRISKET BOURGUIGNON \$32

Beef Brisket, Baby Potato, Mushroom, Carrot,
Broccoli, Burgundy Jus

BEEF WELLINGTON* \$49

Beef Tenderloin, Pebble Creek Farm Mushroom
Duxelles, Puff Pastry, Duchess Potatoes, Roasted
Vegetables, 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.