

Appetizers

Short Rib Sliders 15

3 braised short rib sliders, topped with caramelized onions and a side of homemade horseradish sauce

Lobster Truffle Mac & Cheese 21

Our signature truffle mac & cheese w/ lobster meat mixed through, topped w/bread crumbs & baked until golden brown

Tiki Wings 15

Cajun encrusted wings tossed in an Asian glaze & topped w/grilled pineapple salsa

Lollipop Lamb Chops 15

Two petite chops w/ garlic spinach, tomatoes & feta

Crab Cake 15

Single lump crab cake, drizzled w/a spicy remoulade & topped w/ a fennel & dill slaw

Steak Bites 13

Cajun seasoned steak bites cooked w/sautéed shallots, tomatoes, banana peppers & port wine demi-glace

Jumbo Shrimp Avocado 15

Jumbo shrimp paired with fresh avocado slices, served w/cocktail sauce & salsa

Sriracha Crunch Shrimp 15

Tempura battered shrimp tossed in sriracha aioli, served w/ Asian pickled cucumber slaw & a soy glaze

Philly Cheese Steak Flatbread 15

Flatbread topped w/shaved ribeye, caramelized onions, pesto sauce & white American cheese

Kale & Asiago Dip 13

A baked, three cheese blend of asiago, mozzarella & parmesan, served w/house made pita chips

24 Platter 55

A delicious sampling platter to share! Consists of steak bites, shrimp avocado, tiki wings & our mini crab cakes

Soup Du Jour Bowl 7

French Onion - Chicken & Sausage Gumbo - Chefs Choice

Greens

Classic Caesar 13

Baby romaine hearts tossed w/ corn bread croutons, shaved parmesan cheese & Caesar dressing
(add anchovies 3)

Ahi Tuna Salad 19

Sesame encrusted tuna, seared rare & plated atop hearts of palm, pickled ginger & mixed greens, w/an herb vinaigrette

24 Wedge 13

Iceberg lettuce topped w/gorgonzola, bacon, cherry tomatoes & red onion

South Western Kale Salad 15

Kale tossed w/black beans, feta, pepitas, tortilla chips, orange segments & roasted tomatoes w/a lime vinaigrette

Michigan Cherry Salad 14

Mixed greens, Michigan cherries, hard boiled egg, walnuts, red onion, raspberry vinaigrette
(add Chicken 6, Shrimp 12, Salmon 12)

Entrees

Sea Bass 39

Pan seared sea bass topped w/pineapple mango salsa & beurre blanc, plated w/ jasmine rice & sautéed spinach

Braised Beef Short Rib 35

Slow braised short rib served atop Wisconsin cheddar risotto & white wine-garlic broccolini, topped w/ crispy fried onions

Crispy Fried Airline Chicken 23

Hand battered & deep-fried airline cut chicken, served w/ a sweet potato & honey-truffle brussel hash

Balsamic Glazed Salmon 29

Seared, balsamic glazed Salmon, served w/basmati rice & sautéed kale

Creole Shrimp & Grits 29

Blackened shrimp w/ andouille sausage, peppers, onions, okra, & tomatoes served over creamy gouda grits

Filet Mignon 40

8 oz center cut filet topped w/a mushroom demi-glace & seared pearl onions, served w/Yukon whipped potatoes & grilled asparagus

Kona Crusted Ribeye 46

20oz. ribeye served w/ Yukon whipped potatoes & grilled asparagus

Lobster Tail 43

Twin lobster tails served w/potato puree, grilled asparagus & drizzled w/a spicy remoulade
(Broiled or Fried)

24 Burger 21

Ground prime sirloin burger topped w/white American cheese, bacon, mixed greens, tomato, onions & 24 sauce on a brioche bun
(Choice of chips & gorgonzola sauce or French fries)

Sandwiches

(Monday-Saturday 11am til 4pm only)

Classic Turkey Club 14

Slow roasted turkey topped w/bacon, lettuce, tomato, Swiss cheese, herb mayo on toasted marble rye

Ruben 15

Corned beef stacked with house made coleslaw & Swiss/American blend cheese served on marble rye bread with a pickle spear

Salmon Filet Sandwich 14

Grilled Atlantic salmon topped w/cucumber, mixed greens & an herb mayo on a brioche bun

Tuna Salad Sandwich 14

Our take on the classic tuna salad sandwich, topped w/mixed greens, tomato & smoked gouda on sourdough bread

Chix Bacon 14

Grilled or buttermilk crispy chicken breast topped w/fresh mozzarella, mixed greens, tomato, bacon, onions & an herb mayo on ciabatta bread

Veggie Burger 12

Grilled portobello mushrooms, red peppers, zucchini & squash topped w/ grill onions, mixed greens & a garlic mayo ciabatta bread

Sides 8

truffle mac & cheese /sweet potato fries / yukon mash /truffle-parm fries/
roasted Brussels w/ blue cheese & bacon / balsamic grilled asparagus/ garlic spinach

Food may be cooked to order, consuming raw and undercooked foods may increase the risk of food borne illness

Please inform your server of any and all food allergies, menu items may contain nuts

****All parties of 6 or more are subject to a 20% gratuity and 1 check****