

# Dinner Menu

## *Appetizers*

**Goat cheese ravioli**, wild mushroom & tea broth,  
wild mushroom sauté, truffle oil \$7.<sup>50</sup>

**Rabbit and pork country pate**, apricot mustard, cornichons,  
caper berries, whole grain bread \$9

**Trio**: roasted pepper mousse, edamame hummus, garlic herb cheese  
with olive tapenade, toasted ciabatta \$7

Honeyed goat cheese, roasted peppers, sliced almond **bruschetta** \$7

**Lobster claw & jicama salad**, parmesan panna cotta, pea puree, curry oil \$9.<sup>50</sup>

Fresh East Coast, wild caught **sea scallops**, pan-seared,  
avocado puree, gazpacho salsa, micro salad \$9.<sup>50</sup>

Three **tomato & sliced almond tarte tatin**, baby arugula,  
*pedro ximenex* sherry vinaigrette, ricotta salata \$7

Petite **crab cakes**, caper & lemon grass aioli, fennel salad & candied lemon \$9

**Terrine** of peppered smoked salmon, smoked trout & poached salmon  
beet salad, horseradish cream, ciabatta toast \$9.<sup>50</sup>

Steamed New Zealand green-lipped **mussels**, lemon garlic broth \$9

or  
Mussels, Belgian ale, chorizo, smoked paprika, roasted peppers \$9

## **Entrees**

Seared **Ahi tuna**, shichimi pepper crust, whole grain rice blend, steamed baby bok choy,  
sauce trio: wasabi vinaigrette, mirin & ginger, spicy sesame tomato \$19.<sup>50</sup>

Grilled New Zealand petite **lamb chops**, red curry fingerlings,  
carrot, golden raisin, pine nut & yogurt slaw \$21.<sup>50</sup> half rack \$28.<sup>50</sup> full

Graham's organic **oven roasted chicken** thigh & leg, lemon & thyme,  
roasted fingerlings, summer ratatouille, basil pesto oil \$17

**Grilled vegetable napoleon**: summer squash, spinach, asparagus, onions & tomato,  
mascarpone & gorgonzola custard, puff pastry, roasted pepper coulis \$16

**Veal scaloppini**, lemon, artichoke & prosciutto cream sauce,  
preserved lemon, potato rosti, grilled asparagus \$19

**Campanelle pasta**, asparagus, English peas, sugar snaps, green beans,  
zucchini, sorrel, avocado crème fraiche, ricotta salata \$16

Lake Erie **Walleye**, macadamia crust, parsley brown butter,  
mushroom risotto, steamed broccolini \$18

Char-grilled peppered **hanger steak**, whole grain rice blend,  
chimmichurri sauce, grilled asparagus, smoky tomato adobo \$19.00

Seared wild caught **sea scallop risotto**, lemon, asparagus, baby arugula,  
pistachios, shaved parmesan \$19.00

Oven roasted **fresh halibut**, sauce vierge,  
kalamata mashed potatoes, zucchini ribbons \$20

Linguine, green-lipped **mussels**, tiger **shrimp**, artichoke hearts,  
tomato, feta, slightly sweet lemon broth \$18.50

Spinach, soft herb cheese & roasted pepper **stuffed portabella**,  
summer ratatouille, quinoa, parsley pesto \$16

Char-grilled Berkshire **bone in pork loin chop** from Snake River Farms,  
pomegranate molasses spiced barbecue sauce, sweet potato fries,  
edamame & sweetcorn succotash \$19

**Mojo-marinated chicken** breast, char-grilled vegetables,  
spicy black bean cakes, mojo reduction \$17.75

Wild Winds farm **bison New York strip**, char-grilled,  
battered leeks & smoked garlic, mashed potatoes, broccolini \$25.00

Char-grilled **American kobe sirloin**, roasted fingerling potatoes,  
baby arugula & grape tomato balsamic salad, herb compound butter \$23.50

Ricotta and sun-dried tomato **ravioli**, roasted red pepper cream \$16  
topped with crab meat \$19

Seared Atlantic **salmon**, pistachio cashew & coriander crust,  
cucumber yogurt slaw, potato rosti, broccolini \$18.00

Basil **cappelini**, crushed grape tomatoes, shaved parmesan,  
olive oil, garlic, basil chiffonade chicken \$17.25 shrimp \$18.25 naked \$15.00

### Dinner Salads

Seared **tiger shrimp**, **Michigan hydroponic bibb lettuce**, roasted tomatoes,  
toasted pine nuts, fried taleggio croutons, herb vinaigrette \$13

Grilled **Hanger steak**, warm fingerling potato salad, romaine, bell peppers, grape  
tomatoes, horseradish & peppadew caesar dressing, shaved parmesan \$13

Our pork and beef are from sustainable farms and are all natural & hormone free

Please alert your server to any food allergies or special dietary needs

Tables of eight or more may have an 18% gratuity added

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meat, poultry, seafood,  
shellfish or eggs may increase your risk of foodborn illness.

Things that have moved to the bar menu

Gorgonzola ale dip

Florentine flatbread – available only in full size

Things off the menu

Steak pie bread bowl