

## STARTERS

Tuna Tartare 12  
avocado | sesame crisps | tobiko caviar

King Crab Salad 11  
herb and citrus aioli | potato salad | ciabatta bread

Sautéed Crab Cake 12  
mixed greens | whole grain mustard remoulade

Crispy Calamari 12  
spicy tomato sauce

Chef's Soup of the Day 5

Apple and Aged Cheddar Salad\* 9  
red grapes | toasted pecans | shaved celery | honey vinaigrette

Beets and Blue Cheese Salad\* 8  
candied walnuts | roasted pears | Dijon vinaigrette

Market Salad\* 7  
seasonal greens and vegetables | red wine vinaigrette

Caesar Salad 7  
romaine hearts | brioche crouton | Grana Padano cheese

## SOUP AND SALAD

## THE SIGNATURE BUFFET

Served on Fridays and Saturdays

Children (12 and under) \$11 Adults \$20

Featuring a carving station, Chef's selections of potato, rice or pasta, seasonal vegetables, poultry and meat selections, gourmet salads and homemade soup

\*Denotes a Vegetarian item

## MAIN COURSES

Chilled Lobster Salad 22  
avocado | shaved vegetables | lime-ginger aioli

Grilled Steak Salad 16  
frisée and arugula | roasted peppers | blue cheese | tomato | balsamic vinaigrette

Muffaletta Sandwich 14  
Italian cold cuts | provolone cheese | olive tapenade

Tagliatelle Pasta\* 14  
mushroom ragout | shaved Grana Padano

Roasted Salmon Fillet 18  
roasted fingerling potatoes | sauteed vegetables | creamy mustard sauce

Tempura Battered Walleye Sandwich 16  
cabbage slaw | classic tartar sauce | sesame bun | French fries

Black Angus Burger 16  
choice of aged cheddar, American, Swiss, Maytag blue cheese | French fries  
*add bacon \$3*

Grilled Chicken Sandwich 16  
caramelized onions | arugula | foccacia bread | roasted red pepper aioli

Seafood Cioppino 20  
fresh fish | shrimp | clams | steamed mussels | braised fennel | tomato-scented lobster broth

Steak Sandwich 18  
shaved beef | crispy onions | giardiniera | garlic mayonnaise | French fries

Roasted Amish Chicken 17  
crispy potato galette | mushroom ragout | sherry cream sauce

Roasted Eggplant Terrine\* 15  
portobello mushroom | roasted squash | mozzarella cheese | tomato-basil sauce

Grilled Flat Iron Steak 22  
creamy spinach | whipped potatoes | natural jus

A MINIMUM OF ONE MAIN COURSE PER PERSON IS REQUESTED  
SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE  
PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES  
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD RELATED ILLNESS

\*Denotes a Vegetarian item

## SIGNATURE WINES BY THE GLASS

		<u>Glass</u>	<u>Bottle</u>
CHAMPAGNE & SPARKLING WINE	Piper Sonoma, Brut Rosé, Sonoma County fresh and fragrant   berry aromas   delicate finish	12	45
	Chandon, Brut Classic, Napa Valley green apple and citrus fruit   mineral nuances   blond notes   dry finish	14	54
	Piper Heidsieck, Cuvée Sublime, Reims, Champagne flavors of caramelized pear   vanilla   cinnamon   delicately sweet finish	18	68
WHITE WINE	Good Harbor, Riesling, Leelanau Peninsula, Michigan, 2011 peach and pineapple aromas   stone fruit flavors   long finish	11	42
	Ferrari Carano, Pinot Grigio, Sonoma County, 2011 white peach and green apple aromas   lemon and honeydew flavors   crisp finish	11	42
	Cloud Break, Moscato, California, 2010 peach and honeydew flavors   sweet   refreshing finish	12	45
	Matanzas Creek, Sauvignon Blanc, Sonoma County, 2011 medium bodied   citrus and melon aromas	13	48
	AuBon Climat, Chardonnay, Santa Barbara, 2010 citrus and stone fruit aromas   golden apple   buttery brioche	16	60
RED WINES	Mettler, Cabernet Sauvignon, Lodi, California, 2010 fruit   oak   tannins   velvety finish	12	45
	Steltzner, Claret, Napa Valley, 2009 floral notes   cloves and baking spices   vanilla   Bing cherries	13	48
	Rombauer, Merlot, Carneros, 2008 cherry and mint aromas   plum   blackberry   cedar	16	60
	Cambria, Pinot Noir, Santa Maria Valley, 2009 cherry, plum, and rose aromas   fruit flavors   hint of Indian spices	16	60
	Qupé, Syrah, Central Coast, 2010 savory   ripe red fruit   mineral and spice notes	16	60