

## 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

## SOUP AND SALAD

- 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

## 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 | sautéed 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 | focaccia 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 &<br>SPARKLING WINE | Piper Sonoma, Brut Rosé, Sonoma County<br>fresh and fragrant   berry aromas   delicate finish                                       | 12           | 45            |
|                               | Chandon, Brut Classic, Napa Valley<br>green apple and citrus fruit   mineral nuances   blond notes   dry finish                     | 12           | 45            |
|                               | Piper Heidsieck, Brut, Reims, Champagne<br>dry   fruit-forward   smooth finish  | 18           | 68            |
|                               | Piper Heidsieck, Cuvée Sublime, Reims, Champagne<br>flavors of caramelized pear   vanilla   cinnamon   delicately sweet finish      | 19           | 70            |
| WHITE WINE                    | Maryhill, Sangiovese Rosé, Columbia Valley, Washington, 2012<br>orange blossom aromas   lemongrass   pear   melon                   | 11           | 42            |
|                               | Good Harbor, Riesling, Leelanau Peninsula, Michigan, 2011<br>peach and pineapple aromas   stone fruit flavors   long finish         | 12           | 45            |
|                               | Ferrari Carano, Pinot Grigio, Sonoma County, 2012<br>white peach and green apple aromas   lemon and honeydew flavors   crisp finish | 13           | 48            |
|                               | Decoy by Duckhorn, Sauvignon Blanc, Napa Valley, 2011<br>guava   passion fruit   green apple   citrus zest                          | 15           | 56            |
|                               | Gallo, Chardonnay, Russian River Valley, California 2011<br>vanilla and cream aromas   pear   lemon meringue   ginger               | 15           | 56            |
| RED WINES                     | Mettler, Cabernet Sauvignon, Lodi, California, 2009<br>fruit   oak   tannins   velvety finish                                       | 14           | 54            |
|                               | Brassfield, Pinot Noir, High Valley, California, 2011<br>black cherry cola aromas   pomegranate   rich and creamy                   | 15           | 56            |
|                               | Milbrandt, Merlot, Wahluke Slope, Washington, 2010<br>full-bodied   ripe currant aromas   rich maple and vanilla   silky finish     | 15           | 56            |
|                               | HRW, Zinfandel, California, 2010<br>cherry aromas and flavors   berries   light spices  | 16           | 60            |
|                               | Qupé, Syrah, Central Coast, 2010<br>savory   ripe red fruit   mineral and spice notes   | 17           | 63            |