

## 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 vinagrette

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

### CHAMPAGNE & SPARKLING WINE

		<u>Glass</u>	<u>Bottle</u>
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	12	45
Piper Heidsieck, Brut, Reims, Champagne	dry   fruit-forward   smooth finish	18	68
Piper Heidsieck, Cuvée Sublime, Reims, Champagne	flavors of caramelized pear   vanilla   cinnamon   delicately sweet finish	19	70

### WHITE WINE

Maryhill, Sangiovese Rosé, Columbia Valley, Washington, 2012	orange blossom aromas   lemongrass   pear   melon	11	42
Good Harbor, Riesling, Leelanau Peninsula, Michigan, 2011	peach and pineapple aromas   stone fruit flavors   long finish	12	45
Ferrari Carano, Pinot Grigio, Sonoma County, 2012	white peach and green apple aromas   lemon and honeydew flavors   crisp finish	13	48
Decoy by Duckhorn, Sauvignon Blanc, Napa Valley, 2011	guava   passion fruit   green apple   citrus zest	15	56
Gallo, Chardonnay, Russian River Valley, California 2011	vanilla and cream aromas   pear   lemon meringue   ginger	15	56

### RED WINES

Mettler, Cabernet Sauvignon, Lodi, California, 2009	fruit   oak   tannins   velvety finish	14	54
Brassfield, Pinot Noir, High Valley, California, 2011	black cherry cola aromas   pomegranate   rich and creamy	15	56
Milbrandt, Merlot, Wahluke Slope, Washington, 2010	full-bodied   ripe currant aromas   rich maple and vanilla   silky finish	15	56
HRW, Zinfandel, California, 2010	cherry aromas and flavors   berries   light spices	16	60
Qupé, Syrah, Central Coast, 2010	savory   ripe red fruit   mineral and spice notes	17	63