ENTREES

CHAR BROILED T BONE STEAK
22 oz premium cut topped with garlicked mushrooms caps
32.00

FILET MIGNON
eight ounce grass fed beef filet with a demi-glace, red wine and roasted garlic sauce
30.00

NEW ZEALAND CERVINA VENISON LOIN
topped with a fresh raspberry sauce, with a crispy risotto cake and asparagus spears
19.00

BRONZED FAR EAST TUNA
seared sushi grade #1 tuna, five spice with jasmine rice and crispy vegetables, mandarin orange sauce
23.00

CHAR GRILLED PORK RIB CHOP
pork lollipop with mashed sweet potatoes, wilted spinach and an apple, pear and shoulder bacon chutney
17.00

GREAT LAKES PERCH
lightly breaded fillets cooked to perfection
20.00

BLACKENED CHICKEN AND VEGETABLE TORTELLINI
blackened chicken, oven cured tomato, mushrooms, asparagus, cheese sauce and tri colored tortellini
14.00

SCOTTISH HIGHLAND BLUE KING SALMON
organically raised, with a lemon, anchovie and caper vinaigrette and jasmine rice
19.00

MAPLE LEAF FARMS ROASTED DUCK
1/2 duckling with a strawberry, orange and jalapeño glaze, crispy twice fried potato wedges
18.00

BUTTERNUT SQUASH RISOTTO
zucchini, squash, onions, spinach, garlic, fresh herbs and parmesan in a creamy rissotto
13.00

VIETNAMESE SHRIMP STIR FRY
collosal shrimp, vegetables and rice noodles with fish sauce, ginger, chili, soy, cilantro, basil and lime
17.00

TRAVERSE CITY CHICKEN
herb marinated airline breast with a Michigan cherry and brandy sauce
14.00

SIDE SPECIALTIES

baked white cheddar macaroni & cheese 4.50
roasted asparagus 2.50
twice fried potato wedges 3.50

garlicked spinach 2.00
melted Stilton bleu cheese 3.00
garlicked mushroom caps 3.00

Entrees are served with your choice of soup or salad & appropriate accompaniments
All items can be prepared to your liking or modified as you request. We strive to accommodate, if you would like something please ask
**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness