

ENTREES

SNAKE RIVER FARMS AMERICAN WAGYU RIB EYE STEAK
from artisan raised, Japanese breed cattle, graded higher than USDA prime
38.00

FILET MIGNON
eight ounce grass fed beef filet with a red wine sauce and roasted asparagus
30.00

PAN SEARED DIVER SEA SCALLOPS
with a tangy orange and ginger glaze, jasmine rice
26.00

THAI BANG BANG TUNA
seared sushi grade #1 tuna, spicy seasoning blend, with mint, cilantro, basil, avocado, sesame, jasmine rice
23.00

STEAK TIPS DIANE
tenderloin tips in a mushroom, cognac and dijon mustard sauce with twice grilled potatoes and wilted spinach
16.00

GREAT LAKES PERCH
lightly breaded fillets cooked to perfection
20.00

TUSCAN STYLE PORK CHOP
frenched rib chop with spicy tomato relish, parmesan cheese and fresh basil chiffonade
15.00

SCOTTISH BLACK PEARL SALMON
organically raised, pan seared, with a lemon, herb and white wine court-bouillon, baby bok choy and jasmine rice
18.00

AUSTRALIAN LAMB CHOPS
in an olive oil, mint, garlic, rosemary marinade with cured tomato mint pesto, mashed potato and asparagus
22.00

PAN FRIED GREAT LAKES PICKEREL
topped with a roasted garlic and caper butter
17.00

NORTH AFRICAN BATTERED SHRIMP
colossal shrimp, in a spicy harissa and tempura batter, with jasmine rice
17.00

CHICKEN PROVENÇAL
marinated breast with olives, capers, garlic, cured tomato, fresh herbs olive oil and white wine
14.00

SIDE SPECIALTIES

baked white cheddar macaroni & cheese 4.50
roasted asparagus 2.50
warm salt roasted beets 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 ACCOMODATE, 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