

ENTREES

AUSTRALIAN WAGYU NEW YORK STRIP
natural, marble grade 6, barley fed beef topped with chimichurri
36.00

STILTON FILET MIGNON
eight ounce grass fed beef filet topped with creamy English farmhouse cheese
30.00

PAN SEARED CHILEAN SEA BASS
with cajun spice and topped with fresh herb oil and roasted vegetable brunoise
26.00

CITRUS SEARED AHI TUNA
seared sushi grade #1 tuna, ichimi spice blend, with avocado, soy, pickled ginger and lime
23.00

NEW ZEALAND CERVENA VENISON CHOP
marinated thick cut rib chop with a hunters cherry reduction and a crispy potato bed
22.00

GREAT LAKES PERCH
lightly breaded fillets cooked to perfection
20.00

TOMAHAWK PORK CHOP
long boned chop with charred broccolini and a warm peach and mint compote
16.00

MONTEREY BAY VERLASSO SALMON
organically raised in Pantagonia, served with wilted spinach, rice and a lemon and white wine jus
18.00

LEMON VEAL SCALLOPINE
Provimi veal, lemon, garlic, capers, parsley and wine, served with broccolini
18.00

LOBSTER BUCATINI
claw and knuckle, charred Michigan sweet corn, sherried cream, sweet pancetta and bucatini pasta
17.00

FRENCH QUARTER BBQ SHRIMP
collosal shrimp, beer, cajun spices, peppers, onion, asparagus and rice
17.00

MEDITERRANEAN CHICKEN ORZO PASTA
sliced lemon and herb marinated breast, olives, cured tomato, garlic, wine, herbs olive oil and orzo
14.00

SIDE SPECIALTIES

baked white cheddar macaroni & cheese 4.50
roasted asparagus 2.50
sriracha onion rings 4.00
broccolini 2.50

garlicked spinach 2.00
melted Stilton bleu cheese 3.00
garlicked mushroom caps 3.00
stout battered onion rings 4.00

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