

DINNER | Saturday August 17, 2019

## APPETIZERS

### SHRIMP & CRAB CAKES 12

Pineapple Mango Salsa, Chili Lime Aioli (4 Per Order)

### FRIED CALAMARI 10

Roasted Garlic, Capers,  
Banana Pepper Rings, Provençal Sauce

### FRIED BRUSSEL SPROUTS 9

Balsamic Glaze, Bacon & Bleu Cheese

### SPINACH ARTICHOKE DIP 9

Crispy Tortilla Chips, Boursin Cheese, Pico de Gallo

### BLACKENED FISH TACOS (2) 10

Pico De Gallo, Jalapeño Lime Sauce, Shredded Cabbage

### SALMON PÂTÉ 7

Pickled Egg, Sesame Crackers

### SHRIMP COCKTAIL 10

Cucumber Salsa, Horseradish, Cocktail Sauce

### MUSSELS CASINO 12

Sherry, Garlic Casino Butter

### OYSTERS ROCKEFELLER 14

Spinach, Pernod, Parmesan Cheese

### FRESH OYSTERS ON THE HALF SHELL

Blue Point, MA Each 2.50 ½ Dozen 13

### KAMIKAZE OYSTER 3 (EACH)

Sesame Seaweed Salad, Flying Fish Roe

### BEET & HORSERADISH CURED SALMON 9

Boursin Cheese, Pickled Red Onions,  
Corn Relish, Capers, Crackers

## SIDE SALADS & SOUP

### HOUSE SALAD 6

### WEDGE OF ICEBERG LETTUCE 6

### CAESAR SALAD 7

### CROCK OF FRENCH ONION 6

### GAZPACHO 6

### BLACK BEAN 4

contains pork

### NEW ENGLAND CLAM CHOWDER 6.5

### MEDETERIANIAN FISH CHOWDER 4

## TODAY'S SPECIALS

### FEATURED DRINK

#### MALIBU BAY BREEZE 8

Malibu Rum, Cranberry & Pineapple Juice

### CHEF'S SPECIALS

#### GRILLED YELLOW FIN TUNA 24

Tomato, Capers, Herbs, Red Onions, Asparagus,  
Basmati Rice, Lemon Cream

#### BLACKENED BLUE FISH 18

Chorizo Mashed Potatoes, Corn Relish,  
Green Beans, Green Onion Vinaigrette

## DINNER SALADS

### \*BLACKENED TENDERLOIN TIP SALAD 16

Wedge of Iceberg, Bacon, Onions, Croutons, Grape Tomatoes, Bleu Cheese Dressing

### PECAN ENCRUSTED CHICKEN SALAD 15

Raspberry Vinaigrette, Mandarin Oranges, Onions, Bleu Cheese, Cranberries

### \*SPINACH SALMON SALAD 16

Honey Mustard Vinaigrette, Bleu Cheese, Grapefruit, Dried Cherries, Red Onions, Almonds

### GRILLED GULF SHRIMP SALAD 12

Apple Maple Vinaigrette, Apples, Bleu Cheese Crumbles, Red Onion, Cashews, Dried Cherries

### GREEK SALAD 14

Traditional Greek Salad with Crispy Fried Calamari

## MAIN COURSES

All Main Courses Include Choice of One: Black Bean Soup, Soup Du Jour, or Cole Slaw. If you would like to substitute House Salad with Raspberry Maple Vinaigrette Dressing add \$3.50.

## SEAFOOD

### BROILED SCROD 24

Dill Cucumber Salad, Lemon Cream, Fresh Vegetables, Basmati Rice

### \*CHIPOTLE HONEY GLAZED SALMON 24

Pineapple Salsa, Basmati Rice, Asparagus

### BROILED GREAT LAKES WHITEFISH 23

Rice Pilaf, Fresh Vegetables

### POTATO CRUSTED WHITEFISH 23

Fresh Vegetables, Lemon Butter Cream

### GREAT LAKES PERCH SAUTÉ 26

Brown Butter Vinaigrette, Wilted Spinach, Toasted Almonds, Shitake Mushrooms, Basmati Rice

### GRILLED RAINBOW TROUT 23

Herb Butter Redskin Potatoes, Fresh Vegetables, Whole Grain Mustard Cream, Dill Cucumber Salad

### FRIED FROG LEGS 20

Casino Butter, Rice Pilaf, Fresh Vegetables

### BROILED CASINO SHRIMP 19

Basmati Rice, Fresh Vegetables, Provençal Sauce

### FRUIT DE MER 19

Sea Scallops, Mussels, Atlantic Salmon, Gulf Shrimp, Fettuccine, White Wine, Garlic, Tomato Provençal Sauce

### PROVENÇAL 19

Shrimp, Sea Scallops, Rice Pilaf

### PAN ROASTED GREAT LAKES WALLEYE 26

Shitake Mushrooms, Tomato, Arugula, Basmati Rice, Brown Butter

## BEEF, PORK, AND FOWL

### CHICKEN BREAST SAUTÉ 17

Marsala Sauce, Shitake Mushrooms, Sundried Tomatoes, Roasted Garlic, Green Beans, Rice Pilaf

### BRAISED BEEF SHORT RIB 28

Whipped Potatoes, Fresh Vegetables, Burgundy Sauce, Crispy Onions

### PORK MEDALLIONS SAUTÉ 16

Apple Cider Cream, Dried Cherries, Blue Cheese, Smoked Ham, Braised Red Cabbage, Rice Pilaf

### \*GRILLED PORK CHOP 19

Whipped Sweet Potatoes, Braised Cabbage, Natural Sauce, Apple Salad

### \*6OZ. FILET MIGNON 26

Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

### \*GRILLED 12OZ NEW YORK STRIP STEAK 29

Parmesan French Fries, Fresh Vegetables, Red Wine Sauce, Casino Butter

### \*9OZ. FILET MIGNON 34

Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

## PASTA

### PORTABELLA MUSHROOM RAVIOLI 16

Spinach, Parmesan, Roasted Tomato Cream

### SHRIMP & LOBSTER FETTUCINE 27

Roasted Red Pepper Cream, Parmesan

### FRESH CLAM LINGUINI 16

Red or White Sauce

### CREOLE SHRIMP 19

Linguine, Tomatoes, Spinach, Garlic, White Wine, Parmesan

SPLIT PLATE CHARGE \$5.50

All Parties of 10 or more must be one check & an 18% Gratuity will be applied.

Most entrees on our menu can be modified for our gluten free guests.

\*Cooked to Order | Michigan Food Law Section 6149-Advised: Consuming Raw or Undercooked Shellfish, Poultry, Seafood, Meats or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.