

DINNER: 2024

***Make Your Father's Day
Reservations Today!!***

***Raw Bar is Open Tuesday-Saturday
Starting at 4pm at the Bar Top!***

APPETIZERS

BLACKENED FISH TACOS 10

Shredded Cabbage, Jalapeño Lime Sauce, Pico de Gallo

½ DOZEN BLUEPOINT OYSTERS 12

Long Island Sound Horseradish, Cocktail Sauce, Lemon

OYSTERS ROCKY FLORENTINE 12

Spinach-Garlic-Shallots-Parmesan Cheese

HOUSE SMOKED SLICED SALMON 12

Herb Cheese, Capers, Chopped Egg, Flatbread Crackers

SALMON PÂTÉ 13

Pickled Eggs, Capers, Sesame Crackers

FRIED BRUSSEL SPROUTS 13

Balsamic Syrup, Applewood Bacon, Bleu Cheese Crumbles

SPINACH ARTICHOKE DIP 13

Crispy Tortilla Chips, Boursin Cheese, Parmesan, Pico de Gallo

MUSSELS CASINO 13

Garlic Casino Butter, Sherry

FRIED CALAMARI 13

Provençal Sauce, Banana Peppers, Garlic, Capers

SHRIMP COCKTAIL 14

Horseradish, Cocktail Sauce, Cucumber Salsa

TODAYS SOUP

CROCK OF FRENCH ONION 8

BLACK BEAN 6

(Topped with Sour Cream & Salsa)
(Contains Pork)

SOUP OF THE DAY 6

FEATURED DRINK SPECIAL

CHEF'S DINNER FEATURES

***CHEF'S SPECIALS & SOUP
CHANGE DAILY!!!***

***CALL TODAY TO ASK
ABOUT OUR SPECIALS!
(248) 349-4434***

DINNER SALADS

CHICKEN OR SALMON HOUSE SALAD

Mixed Greens, Dried Cranberries, Red Onion, Crumbled Bleu Cheese, Walnuts,
House Made Raspberry Maple Vinaigrette Dressing
With Grilled Chicken 18 Grilled Salmon 20

CAESAR SALAD 14

Romaine Lettuce, Parmesan Cheese, Croutons, House Made Caesar Dressing
With Grilled Chicken 18 Grilled Salmon 20

APPLE MAPLE SALAD 15

Mixed Greens, Apples, Red Onions, Dried Cherries, Crumbled Bleu Cheese, Candied Walnuts,
House Made Apple Maple Vinaigrette Dressing
With Grilled Chicken 18 Grilled Salmon 20

SPINACH SALAD 15

Goat Cheese, Strawberries, Dried Cherries, Sliced Almonds, Tomatoes, Red Onion,
House Made Honey Mustard Vinaigrette Dressing
With Grilled Chicken 18 Grilled Salmon 20

*BLACKENED TENDERLOIN TIP SALAD 21

Wedge of Iceberg, Bacon, Red Onions, Grape Tomatoes, Bleu Cheese Crumbles, Croutons,
House Made Bleu Cheese Dressing

MAIN COURSES

All Main Courses Include Choice of One: Black Bean Soup, Soup Du Jour, or Cole Slaw.
Substitute House Salad with Raspberry Maple Vinaigrette Dressing \$4.00
Substitute Caesar \$8.00 ----- Substitute Wedge Salad \$8.00
Substitute French Onion Soup \$4.00

SEAFOOD

GRILLED RAINBOW TROUT 24

Red Skin Potatoes, Fresh Vegetables, Cucumber Salad Garnish, Lemon White Wine Sauce

FRIED FROG LEGS 24

Rice Pilaf, Fresh Vegetables, Garlic Casino Butter

GREAT LAKES BROILED WHITEFISH 27

Rice Pilaf, Fresh Vegetables, Lemon, Tartar Sauce

POTATO ENCRUSTED WHITEFISH 27

Lemon White Wine Sauce, Fresh Vegetables, Crispy Hashbrown Topping

*CHIPOTLE HONEY GLAZED ATLANTIC SALMON 29

Pineapple Salsa, Basmati Rice, Fresh Vegetables

BROILED COD 29

Lemon White Wine Sauce, Basmati Rice, Green Beans, Marinated Cucumbers,
Blistered Tomatoes, Feta Cheese

GREAT LAKES WALLEYE SAUTÉ 30

Basmati Rice, Sautéed Spinach-Mushrooms-Almonds, Brown Butter Vinaigrette, Tartar Sauce

BEEF, PORK, AND FOWL

CHICKEN SCALLOPINI 21

Shiitake Mushrooms, Basil, Sun Dried Tomatoes, Roasted Chicken Sauce, Mashed Potatoes, Green Beans

MEDALLIONS OF PORK TENDERLOIN SAUTÉ 24

Apple Cider Cream, Bleu Cheese, Dried Cherries, Smoked Ham, Rice Pilaf,
Braised Red Cabbage, Green Beans

TOMAHAWK BONE IN PORK CHOP 28

Natural Sauce, Whipped Potatoes, Green Beans, Braised Red Cabbage, Spiced Apples

*6 OZ. FILET MIGNON 33

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

*GRILLED 12 OZ. NEW YORK STRIP 38

Balsamic Glazed Roasted Mushrooms & Cipollini Onions, Whipped Potatoes, Green Beans,
Red Wine Sauce

PASTA

PORTOBELLA MUSHROOM RAVIOLI 19

Portobella Mushroom & Parmesan Cheese Stuffed Ravioli, Tomato Cream Sauce, Spinach

GULF SHRIMP CREOLE PASTA 21

Gulf Shrimp, Fresh Linguine, White Wine, Spinach, Garlic, Tomatoes, Creole Seasoning, Cream,
Parmesan Cheese

FRUIT DE MER 23

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