



Restaurant week Special...

add a starter and a salad to your order for 10.00 extra

STARTERS

Split Pea with Ham Soup 8.00

Roasted Garlic and Peppers with Grilled Bread 10.00

Meatballs with Tomato Basil Sauce 10.00

Himalayan Chicken Steam Buns with Sweet Chili Sauce 12.00

Dover Sole Murat, Artichokes, Mushrooms and Fingerlings. Champagne Sauce 16.00

Cajun Seared Tuna with Avocado and Lime Salsa 15.00

SALADS

Mixed Field Greens with Your Choice of Dressings 8.00

Beet Salad...Mixed Greens with Cherry Dressing, Pickled Red Onion, Walnuts and Whipped Goat Cheese 10.00

Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00

Best Wedge Ever...Chopped Romaine with Bacon, Red Onion and Tomatoes. Creamy Roquefort 11.00

ENTREES

Broiled Whitefish with House Seasoning -or- Sauteed with Lemon Caper Sauce 27.00

Shrimp Riva... Shrimp Tossed with Linguini, Spinach Tomato, Olives, and Garlic. Balsamic Vinegar Sauce 30.00

Rosemary Roasted Boneless Half Chicken with Fingerling Potatoes, French Beans and Balsamic Onions 23.00

Northern Fried Chicken...Mashed Potatoes and Gravy, Noodles and Peas 23.00

Spaghetti Squash with Mushroom Stroganoff 21.00

Bacon Wrapped Pork Tenderloin with Mashed Potatoes, Mushroom Gravy, Broccoli 25.00

Veal Roulade Stuffed with Italian Sausage, Fontina Cheese, Tomato Basil Sauce 38.00

Lamb Osso Bucco with Root Vegetables and Red Wine Sauce, Mashed Potatoes 32.00

Grilled Salmon with Braised Red Cabbage with Bacon, Shallots, Mustard Sauce 29.00

6 oz. Char Grilled Filet of Beef with Bearnaise Sauce, Dauphinoise Potatoes and Broccoli 38.00

Char Grilled NY Strip Steak with Lellis Zip Sauce with Mushrooms and Shallots 36.00

Shaking Beef...Tenderloin Tips Stir Fried with Onion, French Beans and Spicy Thai Chili Sauce 28.00

New York Classic Burger Deluxe with Cheddar Cheese, Fries and a Pickle 18.00

DESSERTS

Bread Pudding with Traverse City Cherries and Bourbon Pecan Sauce 8.00

Tropical Carrot Cake 8.00

Bumpy Cake 9.00

Apple Cinnamon Crisp with Granola Topping 8.00

Whites and Rose

Bordeaux, Chateau Bonnet, AOC, 2020 7.50/28
Chardonnay, Grayson, California, 2019 7.50/28
Pinot Grigio, Mezzacorona, Trentino, 2020 7.50/28
Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2020 10/38
Riesling, Shady Lane Cellars, Dry, Leelanau Peninsula, MI, 2017 8.50/32
Rose, Commanderie de la Bargemone, Provence, France, 2020 10/38
Dessert Wine, Josefina Pinol, Terra Alta, ESP, 2015 10

Reds

Cabernet Sauvignon, Castle Rock, Paso Robles, 2016 8/30
Malbec, Durigutti, Mendoza, Argentina, 2019 8.50/32
Bordeaux, Chateau de Camarsac, France 2019 8/30

Premium Selections

Chardonnay, Gibbs, Napa Valley, CA, 2020 13.50/52
Red Blend, Tooth & Nail, The Possessor, Paso Robles, CA, 2019 12.50/48
Cabernet Sauvignon, Fly By, North Coast, CA 2020 11/42
Pinot Noir, Anne Amie, Willamette Valley, OR 2019 12.50/48

Premium Bourbon and Whiskey

Angels Envy, Finished Rye 100 proof 30
Booker's Uncut Unfiltered 127.3 proof 28
Johnny Smoking Gun 87 proof 15
Noah's Mill Bourbon 114.3 proof 20
Wild Turkey Rare Breed Rye 112.2 proof 18
High West Midwinter Nights Dram, Rye Whiskey Blend, 98.6 proof 25
High West Double Rye Whiskey 92 proof 12
Glenmorangie Signet Single Malt Highlands 92 proof 40
Angels Envy Straight Bourbon Cask Strength 120 proof 42
Talisker Single Malt, Isle of Skye 10 Year 91.6 proof 14.50
Glenkinchie, Single Malt, Lowland, 86 proof 23
Johnny Walker Blue Label, Blended 80 proof 40
Mammoth Small Batch Bourbon, Central Lake, MI 86 proof 12
Mammoth Northern Rye, Central Lake, MI 99 Proof 13
Elijah Craig Small Batch 94 Proof 13
Angels Envy, Straight Bourbon 86.6 proof 17
Four Roses, Single Barrel 100 proof 15
David Nicholson 1843, Kentucky Straight Bourbon 100 proof 12
Henry McKenna, Straight Bourbon 80 proof 9