

Beer Menu

CANS

Anchor Brewing
Meyer Lemon Lager 5

Anchor Brewing
Blood Orange Blonde 5

Anchor Brewing
Mango Wheat 5

5 Rabbit 5 Lizard Witbier 6

Tocayo Hominy White Ale 5

Vander Mill
Totally Roasted 7

Surly Citra 7

Dale's Pale Ale 5

BOTTLES

Boulevard
Unfiltered Wheat 6

Great Lakes
Eliot Ness Lager 6

Great Lakes Turntable Pils 6

Moose Drool Brown Ale 6

Stone Delicious IPA 7

Kentucky Bourbon
Barrel Ale 9

Virtue Michigan Harvest 6

Virtue Michigan Brut 6

DRAFT

Vander Mill
Rotating Cider 7

Pacific Coast
Dry Hard Apple Cider 8

Rotating Handle
ask server for selection

Off Color Apex Predator 8

21st Amendment
Rotating Selection 7

Steigl Radler 7

La Fin du Monde 9

Allagash White 7

Three Floyd's
Rotating Selection 8

Metropolitan Flywheel 6

Deschutes Fresh Squeezed 7

Lagunitas IPA 7

Lagunitas
Lil Sumpin Sumpin 8

Half Acre Daisy Cutter 7

Dogfish Head
Seaquench Ale 7

Pilsner Urquell 7

Goose Island 312 6

Goose Island Green Line 6

Stella Artois 6

Guinness 8

Samuel Adams Seasonal 6

Bell's Seasonal 6

Shared Plates

Bacon Wrapped Dates 10
medjool dates, goat cheese, red pepper sauce

Lamb Meatballs 15
eggplant puree, tomato,
olive & pepper conserva

Brown Ale Braised Pork Belly Tacos 14
crispy potatoes, fried quail egg,
grilled onions, hubbard sauce

Tuna Tartare Tacos 15
corn tortilla, avocado, sesame, soy,
pickled chilies, cucumber salad

Beef Carpaccio 15
baby arugula, shaved shishito pepper,
black truffle, black garlic dust, parmesan cheese

Pan Fried Dough 10
baked goat cheese, thyme, spiced red sauce

Fresh Ricotta Cheese Ravioli 13
corn chowder, applewood smoked bacon,
tomato chips

Fried Chicken 14
spicy honey mustard, white BBQ sauce, pickled vegetables

Snacks

Marinated European Olives 4

Roasted Mixed Nuts 4

Black Tuscan Kale Chips 4

House Made Beef Jerky 6

Spanish Tuna & Toasted Pumpernickel 7

French Fried Potatoes 7
sauce flight (garlic aioli, paprika aioli, ketchup, hollandaise)

Soup & Salads

Lobster Bisque 10
classically served table side

Avocado Gazpacho 7
cucumber ceviche, bursted tomato, crispy garlic, cilantro

Tuscan Kale Salad 9
candied walnuts, pickled blackberries,
ricotta salatta, shallot vinaigrette

Grilled Asparagus Caesar Salad 11
baby arugula, cherry tomato, shaved parmesan

Burrata & Heirloom Tomato Salad 14
sweet and sour onions, basil, saba

Caramelized Pork Belly & Watermelon Salad 14
heirloom watermelon, basil, pickled chili,
feta vinaigrette, pomegranate molasses

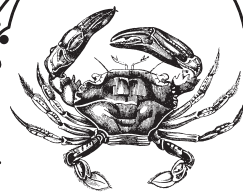
Flatbreads

Mushroom & Asparagus Flatbread 13
gruyere cheese, king oyster mushroom, roasted shallot, truffle vinaigrette

Chorizo & Goat Cheese Flatbread 14
house made chorizo, goat cheese, piquillo pepper, radish, fresno chili pepper

Three Cheese Flatbread 13
fresh mozzarella, pecorino tuscano, monterey jack, thyme, toasted chili

Tiger Shrimp & Green Curry Flatbread 15
green curry, garlic, toasted coconut, farm fresh cheese

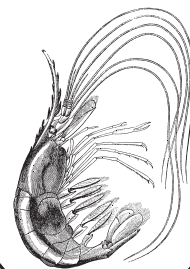


Raw Bar

Oysters 16/28
lemon,
cocktail sauce,
mignonette

Seafood Platter 75
six oysters, six crab legs,
six poached shrimp,
six shucked clams,
half Maine lobster

Shrimp Cocktail 18
six poached tiger shrimp,
cocktail sauce,
mignonette



Cheese & Charcuterie

Red Rock Cheddar 6

Big Woods Blue 6

Delice de Bourgogne 6

Finocchiona 6

Mortadella 6

Monte Nevada Serrano 6

Sandwiches

New England Lobster Roll 18
Maine lobster salad, red onion, celery,
lettuce, aioli, buttery roll



Bison Burger Patty Melt 17
caramelized onion aged Swiss cheese, caraway rye bread

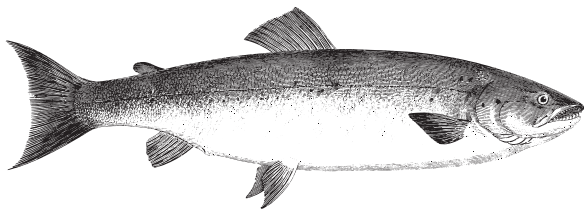
Turkey Burger 14
organic turkey, brie, cranberry mostarda,
spinach, whole wheat bun

Fried Pacific Cod Sliders 15
sesame bun, apple kimchee, miso mayo

Chickpea Crepe 13
roasted cauliflower, spinach, harissa, brown lentils,
oven roasted tomato, cucumber salad

Mains

Linguini & Clams 19
manila clams, PEI mussels,
arugula pesto, heirloom tomato



Honey Dijon Glazed King Salmon 27
red quinoa, grilled zucchini, lemon, saffron

Amish Chicken Milanese 24
grilled vine ripe cherry tomatoes, red onion,
radish, watercress, parmesan cheese

Surf & Turf 39
4oz petit pepper sirloin, 4oz Maine crab cake,
wild mushroom hash, hollandaise

Sautéed Pacific Cod 24
whipped artichoke, kalletes, white wine caper sauce

BBQ Braised Short Ribs 26
marinated cabbage, grilled potato salad,
baked white beans

Grilled 14oz New York Strip Steak 37
caramelized red onion, farmer beans,
fresh dill, chimichurri

Sides 5 each

**French Fries, Sweet Potato Fries,
Grilled Asparagus, Crispy Brussels Sprouts,
Grilled Potato Salad, Cucumber Red Onion Salad**

SUMMER 2017

**Consuming undercooked meat, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

**Executive Chef Matthew Wilde
Sous Chef Victor Vega**

Wine Menu

ROSE

LaPostolle Le Rosé, *Chile* 12 / 48
Vie Vite Rosé, *France* 14 / 56
Vie Vite Rosé 1.5L, *France* 140
Vie Vite Extraordinaire, *France* 80
Montrose Prestige, *France* 64

SPARKLING

Domaine Chandon, *California* 12 / 48
Mionetto Prosecco, *Italy* 11 / 44
Mionetto Prosecco 1.5L, *Italy* 100
Luca Paretti Rosa Spumante, *Italy* 12 / 48
Moët & Chandon Impérial Champagne, *France* (187 ml) 16
Moët & Chandon Rosé Impérial Champagne, *France* (187 ml) 20
Moët & Chandon Impérial Champagne, *France* 140
Moët & Chandon Rosé Impérial Champagne, *France* 180
Veuve Cliquot Champagne, *France* 160
Veuve Cliquot Rosé Champagne, *France* 200
Moët & Chandon Ice Impérial Champagne, *France* 120
Moët & Chandon Grand Vintage Champagne, 2006 *France* 280
Moët & Chandon Grand Vintage Champagne, 2008 *France* 240
Moët & Chandon Grand Vintage Rosé Champagne, 2008 *France* 300
Veuve Clicquot La Grande Dame Champagne, 2006 *France* 400
Veuve Clicquot La Grande Dame Rosé Champagne, 2006 *France* 600
Veuve Clicquot Vintage Champagne, 2008 *France* 280
Veuve Clicquot Vintage Rosé Champagne, 2008 *France* 320

RED

Velvet Devil Merlot, *Columbia Valley* 12 / 48
Boom Boom Syrah, *Columbia Valley* 58
Reunion Malbec, *Argentina* 14 / 56
Chateau La Rame Bordeaux Rouge, *France* 15 / 60
Sean Minor Four Bears Cabernet, *Paso Robles* 12 / 48
Napa Cellars Cabernet Sauvignon, *Napa Valley* 14 / 52
Intrinsic Cabernet Sauvignon, *Columbia Valley* 80
Newton Red Label Cabernet Sauvignon, 2014 *Sonoma County* 100
Jordan Cabernet Sauvignon, *Alexander Valley* 120
Raymond Cabernet Sauvignon Napa Reserve, 2014 *Napa Valley* 160
Darioush Cabernet Franc, 2014 *Napa Valley* 200
Folie a Deux Pinot Noir, *Sonoma Coast* 13 / 52
Sonoma Cutrer Pinot Noir, *Sonoma Coast* 18 / 72
Brooks Pinot Noir, *Willamette Valley* 16 / 64
Cloudy Bay Pinot Noir, *New Zealand* 100
Darioush Pinot Noir, 2014 *Russian River Valley* 220
Hermanos Pecina Rioja, *Spain* 12 / 48
Numanthia Termes Tempranillo, 2013 *Spain* 80
The Prisoner Red Blend, *Napa Valley* 120

WHITE

Ramon Bilbao Albariño, *Spain* 13 / 52
Terrazas Reserva Torrentes 14 / 46
Claris Pinot Grigio, *Italy* 12/48
Sonoma Cutrer Private Select Chardonnay, *Sonoma Coast* 18 / 72
Bernier Chardonnay, *France* 12 / 48
Newton Red Label Chardonnay, *Napa/Sonoma County* 100
Newton Unfiltered Chardonnay, 2014 *Napa Valley* 140
Jordan Chardonnay, *Russian River Valley* 120
Chateau de Sancerre Sauvignon Blanc, *France* 15 / 60
Otto's Dream Sauvignon Blanc, *New Zealand* 12/48
Cloudy Bay Sauvignon Blanc, *New Zealand* 90
Cape Mentelle Sauv Blanc/Semillon, *Margaret River* 72