



SOCIALS

WINTER HARVEST CHARCUTERIE | 28
daily selection of cured meats, Autumn Ridge cheddar, beet goat cheese, Greek olives, cornichons, strawberry pomegranate jam, dried apricots, toasted almond, crackers & crostini

SHRIMP & TOAST | 18
Gulf shrimp, Cajun scallion cream, crostini

BRUSSELS SPROUTS | 14
cherrywood bacon, hot honey, Parmesan

DUCK WINGS | 21
Asian ginger sauce, celery, blue cheese

JUMBO CRAB CAKES | 26
jumbo lump crab, charred lemon tarragon aioli

CRANBERRY BRIE | 19
cranberries, Honeycrisp apples, toasted pecans, maple bourbon caramel, crostini

BAKED FONDUE | 17
Gouda fondue, broccoli, pretzel bites, crostini

THISTLE FRIES | 12
house seasoning, Parmesan, truffle oil, roasted garlic aioli

PLATES

BEEF FILET* | 45/70
4oz /8oz, buttermilk whipped potatoes, haricot verts, Zip demi-glace

CHILEAN SEA BASS | 48
harvest grain sofrito, wilted spinach, caulilini, blistered tomato coulis

BLACKENED NY STRIP* | 52
12oz Angus beef, herbed compound butter, dauphinoise potatoes, daily vegetable

SCALLOPS | 38/50
curried squash risotto, roasted carrots & sprouts, crème d’échalote

SCOTTISH SALMON | 34/48
4oz /8oz, citrus salsa, curried squash risotto, daily vegetable

CHICKEN DIANE | 38
half chicken, buttermilk whipped potatoes, mushroom brandy cream, haricot verts

PORK RIBEYE | 32
dauphinoise potatoes, roasted carrots & sprouts, apple bourbon chutney

LOBSTER MAC & CHEESE | 44
lobster knuckle, smoked Gouda Mornay, truffle butter crumb, caulilini

WINTER GNOCCHI | 30
winter squash, kale, roasted red pepper, mushroom, tomato pesto

SHEPHERD’S PIE | 25
lamb, carrots, peas, onions, garlic, buttermilk whipped potatoes

TRUFFLE BURGER* | 26
Angus beef, Toma truffle cheese, LTO, Brioche bun, garlic aioli, truffle fries

add chicken 8, Gulf shrimp 10, salmon 10, or vegan protein 8 to any entree

DESSERT

CARROT CAKE | 12
Crystal’s signature, fresh carrots, golden raisins, cream cheese frosting

CHOCOLATE BREAD PUDDING | 10
Grand Marnier anglaise, raspberries

CREME BRULEE | 10
vanilla bean, fresh berries, mint

AFFOGATO | 10
Tiramisu gelato, espresso shot, lady fingers

*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be applied to parties of eight (8) or more.

Expressing much gratitude to our regular local farms & partners in this venture to bring food to you... fresher. Many of our ingredients are sourced directly with farmers in our hyper local community.

Zenner Farms – Kingsley, Grossnickle Farms – Kaleva, Lost Lake Farm – Honor, Cream Cup Dairy – Kaleva, Sleeping Bear Farms – Beulah, Dennis Sparks – Kaleva, Iron Fish Distillery – Thompsonville, Revolution Farms – Caledonia, Little Town Jerkey – Falmouth, Crisp Country Acres – Holland, Wagner Farms – Grawn, Coveyou Scenic Farm Market – Petoskey, Michigan Craft Beef – Zeeland, Revolution Farms – Caledonia, Grand Traverse Mushroom – Traverse City

SOUP & SALADS

SOUP | 8
daily inspiration

THISTLE SIRLOIN CHILI | 10
award-winning signature chili, accompaniments

LITTLE GEM | 11/14
mixed greens, medley tomatoes, pickled grapes, roasted squash, apple, candied pecans, Green Goddess dressing

MOUNTAIN CAESAR | 11/14
romaine, medley tomatoes, shaved Parmesan, focaccia croutons, Caesar dressing

BURRATA | 16
arugula, grilled focaccia, cucumbers, onion, crisp prosciutto, maple balsamic vinaigrette

dressings: maple balsamic vinaigrette, lemon vinaigrette, Caesar, buttermilk ranch, chunky blue cheese, Green Goddess

add chicken 8, Gulf shrimp 10, salmon 10, or vegan protein 8 to any salad

SIDES

DAILY VEGETABLE | 6
rotating fresh vegetable, sauteed

ROASTED CARROTS & SPROUTS | 6
maple reduction, sea salt

CAULILINI | 8
lemon butter, sea salt

BUTTERMILK WHIPPED POTATOES | 6
Yukon Gold, garlic, buttermilk, sea salt

DAUPHINOISE POTATOES | 8
cream, Autumn Ridge cheddar, sea salt

CURRIED SQUASH RISOTTO | 8
Arborio rice, roasted squash, coconut milk, sea salt

HARVEST GRAIN SOFRITO | 6
broccoli, medley carrots, peppers

PEAK PERFORMANCE
leaner portion sizes and the recommended balance of proteins, starches, and fruits and vegetables

GLUTEN FREE AVAILABLE - ASK YOUR SERVER