



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

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, focaccia croutons, 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

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 

LOBSTER MAC & CHEESE | 44

lobster knuckle, smoked Gouda Mornay, truffle butter crumb, caulilini



SCALLOPS | 38/50

curried squash risotto, roasted carrots & sprouts, crème d'échalote 

WINTER GNOCCHI | 30

winter squash, kale, roasted red pepper, mushroom, tomato pesto


SCOTTISH SALMON | 34/48

4oz /8oz, citrus salsa, curried squash risotto, daily vegetable 

SHEPHERD'S PIE | 25

lamb, carrots, peas, onions, garlic, buttermilk whipped potatoes


CHICKEN DIANE | 38

half chicken, buttermilk whipped potatoes, mushroom brandy cream, haricot verts 

TRUFFLE BURGER* | 26

Angus beef, Toma truffle cheese, LTO, Brioche bun, garlic aioli, truffle fries

PORK RIBEYE | 32

dauphinoise potatoes, roasted carrots & sprouts, apple bourbon chutney 


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

CREME BRULEE | 10

vanilla bean, fresh berries, mint 

CHOCOLATE BREAD PUDDING | 10

Grand Marnier anglaise, raspberries

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

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**