



## SHAREABLE FAVORITES

### HARVEST CHARCUTERIE

daily selection of cured meats, Autumn Ridge cheddar, beet goat cheese, Greek olive, cornichons, strawberry pomegranate jam, dried apricots, toasted almond, crackers & crostini 24

### SHRIMP & TOAST

Gulf shrimp, Cajun scallion cream, crostini 18

### TRUFFLE FRIES

white truffle oil, fresh herbs, Parmesan, roasted garlic aioli 12

### SMOKED CHICKEN WINGS

Asian ginger sauce, celery, blue cheese 18

### GRILLED CHEESE DIPPERS

grilled cheese bites, tomato bisque, vodka cream sauce 16

### BRUSSELS SPROUTS

bacon, hot honey, Parmesan 14

### BAKED FONDUE

Gouda fondue, broccoli, pretzel bites, crostini 17

## Soup & Salad

### SOUP

daily inspiration 8



### LITTLE GEM

arugula, medley tomatoes, pickled grapes, roasted squash, apple, candied pecans, Green Goddess dressing 11/14



### HOUSE SALAD

romaine, medley tomatoes, cucumbers, carrots, focaccia croutons 9/13

### MOUNTAIN CAESAR

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

add grilled chicken 8, salmon 10, shrimp 10

## HANDHELDS

Sandwiches are served with housemade chips. Substitute French fries or fruit for \$2 or truffle fries for \$4.



Gluten-free bread or buns available.

### TRUFFLE SMASH BURGER\*

two Angus beef patties, Toma truffle cheese, garlic aioli, LTO, Brioche bun, truffle fries 26

### AMERICAN SMASH BURGER\*

two Angus beef patties, American cheese, sweet & spicy pickle, Zillion Island sauce, LTO, Brioche bun 19

### TURKEY GOBBLER

seared MI turkey, cranberry chutney, tomato, arugula, cream cheese, Michigan grain bread 18

### CHICKEN CORDON BLEU

grilled chicken, applewood ham, roasted tomato, arugula, Swiss, grain mustard aioli, ciabatta 18

### NASHVILLE HOT CHICKEN

fried crispy chicken breast tossed in a hot honey glaze, sweet pickles and coleslaw, Brioche bun 18

### CLASSIC REUBEN

slow-roasted corned beef, sauerkraut, Swiss, Thousand Island, Michigan rye 18



### FALAFEL WRAP

cucumber riata, Greek olives, feta, arugula, tomato tortilla, side of fresh fruit 18

## MAIN FARE



### BEEF TENDERLOIN TIPS

sauteed tenderloin tips, cremini mushrooms, pan gravy, chimichurri, buttermilk mashed potatoes, asparagus 38

### BLACKENED NY STRIP\*

12oz Angus beef, herbed compound butter, truffle fries, haricot verts 52

### SCOTTISH SALMON

4oz /8oz, citrus salsa, harvest grain sofrito, daily vegetable 34/42

### WALLEYE

pan-fried, maple butter glaze, curried squash risotto, asparagus 34



### CHICKEN DIANE

half chicken, curried squash risotto, grain mustard pan sauce, haricot verts 36

### PORK RIBEYE

buttermilk mashed potatoes, apple bourbon chutney, daily vegetable 36

### NORTHWOODS PAPPARDELLE

burst tomato, herbed cremini mushrooms, charred leeks, asparagus, basil, Marsala cream 24 add chicken 8 or shrimp 10



PEAK PERFORMANCE



GLUTEN FREE

\$5 Split plate charge

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