

APPETIZERS

BUTCHER BLOCK MEATBALLS (3)
Marinara, Mozzarella Cheese | 15

ESCARGOT BOURGUIGON
Burgundy Wine Butter, Garlic and Herbs | 17

FLASH FRIED CALAMARI
Tomatoes, Capers, Banana Peppers,
Lemon Garlic Beurre Blanc | 17

CHILLED SHRIMP COCKTAIL
Housemade Cocktail Sauce | 18

ASIAN SHRIMP
Crispy Shrimp, Sweet Chili Glaze,
Asian Slaw | 18

FETA + SPINACH + ARTICHOKE DIP
Naan Bread | 16

TUNA POKE
Ponzu, Wonton Chips, Cusabi Sauce | 18

OYSTER ROCKEFELLER (3)
Bearnaise Sauce, Mozzarella Cheese | 15

BUFFALO CAULIFLOWER
Apple Wood Smoked Blue Cheese | 14

KOREAN STICKY RIBS
Korean BBQ Sauce,
Pickled Red Onions, Scallions | 16

SOUP + SALAD

BAKED FRENCH ONION
Gruyere, Swiss Cheese, Crostini | 8

SIDE CAESAR
8

CAESAR
Romaine, Crostini, Parmesan Cheese,
Classic Caesar Dressing | 15

CHOPPED ITALIAN
Romaine Lettuce, Italian Cured Meats,
Olives, Imported Cheeses, Artichokes,
Red Onions, Tomatoes, Cucumbers,
Housemade Italian Dressing | 15

BREWERY WEDGE
Blue Cheese, Crisp Bacon, Tomatoes,
Red Onion, Cooked Egg | 14

HARVEST SALAD
Apples, Dried Cranberries, Red Onion, Blue Cheese,
Candied Pecans, Spring Mix, Balsamic Dressing | 16

GRILLED ROMAINE
Heirloom Tomatoes, Feta, Roasted Corn,
Red Onion, Garlic Vinaigrette | 15

FIRE ROASTED OCTOPUS SALAD
Onions, Celery, Cherry Tomatoes,
Feta, Garlic Vinaigrette | 24

ADD ON
CHICKEN | 8 **SALMON** | 14
TENDERLOIN | 12 **SHRIMP** | 10

CHARGUTERIE PLATTER

CHEF SELECTION
Rotating Artesian Meats & Cheeses | 24

STEAKS + CHOPS

***BLACK ANGUS COWBOY RIB EYE 20oz**
Bone-In with Zip Sauce | 66

***FILET MIGNON 8oz**
Zip Sauce | 49

***NEW YORK 14oz**
Creek Stone Farms | 42

FILET OF BEEF
Sliced Sirloin Filet, Mushrooms,
Caramelized Onions, Blue Cheese Sauce,
Lyonnaise Potatoes | 34

***LAMB CHOPS (4)**
Spinach, Peppers, Roasted Potatoes,
Feta Cheese | 42

CENTER CUT PORK CHOP
Michigan Cherry BBQ Glaze,
Roasted Root Vegetable and Rice Pilaf Hash | 26

WAGYU MEATLOAF
Garlic Whipped Potatoes,
Natural Jus, Onion Straws | 24

ADD ON
AU POIVRE | 4 **SHRIMP OSCAR** | 18
STILTON BLUE CHEESE | 4
BÉARNAISE SAUCE | 4

***WAGYU NEW YORK 14oz**
Truffle Parmesan Fries, Grilled Asparagus | 68

***BRAISED SHORT RIB**
Horseradish Risotto, Onion Straws,
Natural Au Jus Reduction | 34

HANDHELDS

CRISPY BUTTERMILK CHICKEN SANDWICH
Lettuce, Pickle Slices, Honey Mustard,
Brioche Bun & French Fries | 17

***BREWERY STEAK BURGER**
Custom Blend, Onion Straws,
Fries, Brioche Bun | 18

COMPLEMENTS

GARLIC WHIPPED POTATOES | 7
TWICE BAKED CASSEROLE | 8
GRILLED ASPARAGUS | 7
SAUTEED SPINACH | 7
PARMESAN TRUFFLE FRIES | 7
HORSERADISH RISOTTO | 7
SLICED MUSHROOMS | 7
GULF SHRIMP (3) | 9
CRAB LEGS 1/2 POUND | Market Price
MACARONI AU GRATIN | 10

POULTRY, VEAL + PASTA

ROASTED CHICKEN PASTA
Mushrooms, Onions, Tomatoes, Spinach,
Fettuccine, Garlic Parmesan Crème | 26

DIJON CHICKEN
Herb Crusted, Wild Mushroom Cream,
Garlic Whipped Potatoes | 27

PAPPARDELLE RAGU
Red Wine Braised Beef Short Rib and
Pork Bolognese, Tossed in Homemade Pasta,
Shaved Parmesan | 25

OVEN BAKED VEAL PARMIGIANA
Marinara Sauce, Mozzarella Cheese,
Pasta | 28

VEAL MARSALA
Mushrooms, Florio Marsala Wine | 29

SHRIMP + SAUSAGE PASTA
Spinach, Tomatoes, Garlic, Basil, Olive Oil,
Parmesan, Fettuccine Pasta | 26

CAJUN TENDERLOIN PASTA
Shrimp, Spinach, Peppers,
Cajun Crème | 28

CALVES LIVER
Applewood Smoked Bacon,
Caramelized Onions | 24

SEAFOOD

SAUTEED FRESH LAKE PERCH
Remoulade Sauce, Lemon | 28

FRIED GULF SHRIMP
Lemon, Cocktail Sauce | 26

FROG LEGS
Roadhouse Style | 25

SEARED DIVER SEA SCALLOPS
Roasted Corn Risotto | 44

SHRIMP SCAMPI
Goat Cheese Ravioli | 27

ICELANDIC COD
Herb Crusted, Creamy Parmesan Orzo Risotto,
White Wine Lemon Butter | 25

WESTER ROSS SALMON
Citrus Honey, Basmati Rice,
Asparagus Tips | 28

ALASKAN KING CRAB LEGS
One Pound, Drawn Butter | Market Price

LOBSTER TAIL (16oz)
Canadian Coldwater | 74

Entrees Include:
Choice of Soup du Jour or House Salad,
Baked Potato, Rice, Vegetable,
or French Fries, except with Pasta.