

Appetizers and Salads

Signature Caesar Salad 16.95

add chicken 6.95 or broiled salmon or shrimp 15.95

Langostino's Lobster Cargot 18.95

basil and swiss cheese butter

Escargot Bourguignon 15.95

garlic, burgundy wine butter, and garlic toast

Steamed Mussels 15.95

white wine, garlic, and lemon

Golden Fried Calamari 16.95

lemon caper sauce

Chesapeake Bay Raw Oysters 19.95

1/2 dozen with horseradish cocktail sauce

Chesapeake Bay Oysters Rockefeller 20.95

creamed spinach, bacon, and béarnaise sauce

Chilled Shrimp Cocktail 18.95

house made horseradish cocktail sauce

Portabella Mushroom 17.95

gulf shrimp, and chablis butter sauce

Sautéed Beef Tips 20.95

mushrooms, fried onions, zip sauce

Baked Brie Cheese 17.95

caramelized brown sugar almond sauce,
assorted fruit and sourdough baguette

Baked French Onion au Gratin

cup 4.95 crock 6.95

Michigan Garden Salad 13.95

romaine lettuce, strawberries, dried cherries,
granny smith apples, crumbled blue cheese,
house made raspberry dressing

Seafood

Jumbo Gulf Shrimp 26.95

tempura battered

Frog Legs 24.95

roadhouse style

Grilled Sea Scallops 43.95

lemon caper sauce

Lobster Tail 10oz. Single 52.95 Double 98.95

broiled and drawn butter

Sautéed Lake Erie Perch 28.95

tartar sauce

Grilled Norwegian Salmon 31.95

sweet and spicy rub with maple glaze

Walleye With Macadamia Nuts 26.95

orange tarragon sauce

Broiled Lake Superior Whitefish 22.95

tartar sauce

your meal will include: soup du jour or tossed salad and potato
cup of baked french onion soup à la carte 2.00

Additions

Special Baked Potato wrapped in tin foil 10.00

bacon, sour cream, cheddar and parmesan cheese

Cauliflower or Broccoli 8.00

Asparagus or Peapods 8.00

Sautéed Mushrooms 8.00

Hot Garlic Toast 2.50

Desserts and Cafe

Hot Fudge Cream Puff 15.00

Assorted Desserts 14.00

Ice Cream 6.00

Cappuccino 5.00

Espresso 4.00

Coffee or Tea 3.00

House Selections

Sautéed Chicken Piccata 25.95

artichokes, capers, lemon, and white wine

Sautéed Chicken Princess 25.95

sherry wine, artichokes, bell peppers, mushrooms

Sautéed Chicken Diane 25.95

shitake mushrooms, garlic, madeira wine sauce

Roast Half Duckling 28.95

orange glaze, broccoli and rice almondine

Veal Marsala 28.95

sweet marsala wine, garlic, mushrooms

Sautéed Calves Liver 23.95

bacon or onions

Bourbon BBQ Baby Back Ribs 28.95

house blend b.b.q. sauce, french fries

Steaks and Chops

Chateaubriand for Two 110.95

served tableside

steak's and chop's are seasoned, and charbroiled
steak's served with au jus and mushroom cap

Tomahawk Ribeye 28oz. 93.95

Prime 28 Days Dry-Aged, rich flavor

Porterhouse Steak 24oz. 51.95

tenderloin on one side and new york on the other side

Prime Rib 16oz. 36.95

Black Angus from Demkota Farms, slow roasted

Lamb Chops 56.95

Colorado State, cornichons mint relish

Broiled Pork Chops 26.95

two center cut with classic apple sauce

Petite Filet and Lobster Tail 93.95

petite filet 6oz. and lobster tail 10oz.

Filet Mignon 6oz. 40.95 9oz. 49.95

the most tender of all steaks

New York 14oz. 49.95

Prime from Creekstone Farms, slight firm texture

Rib Eye 16oz. 58.95

Prime from Creekstone Farms, 28 days dry aged

Tournedos Henry IV 49.95

artichokes, béarnaise and bordelaise sauce

Enhance Your Steak

Side of Gulf Shrimp 15.95

cocktail sauce

Side of Frog Legs 15.95

tartar sauce

Melted Blue Cheese 6.00

Bordelaise Sauce 3.00

Béarnaise Sauce 3.00

Brandy Peppercorn Sauce 3.00

please inform staff of any food allergies or special diet restrictions
desserts may contain nuts

“ask your server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.”