



French Onion Soup au Gratin
a classic topped with gruyère \$8

Soup du Jour
chef's daily creation \$6

HORS D'OEUVRES

Wild Mushroom Pecorino Brûlée
Pecorino Romano brûlée, hearty greens,
walnut balsamic dressing \$12

Vol au Vent Escargot
sautéed in Grand Traverse riesling
butter sauce \$12

Parmigiano-Reggiano Frites
fresh thyme, rosemary, savory,
truffle aioli \$8

Crab Cakes
remoulade, pickled vegetables, frisée salad,
lemon herb dressing \$18

LES SALADES

Cafe House Salad
boston bibb lettuce, ripe tomatoes,
shaved bermuda onion, lemon-herb dressing \$8

Caesar 1924
hearts of romaine, parmesan, tapenade,
focaccia crostini, classic creamy caesar dressing \$9

Michigan Beet Salad
mixed greens, Zingerman's chèvre,
candied walnuts, orange shallot marmalade,
black pepper vanilla vinaigrette \$12

Waldorf Salad
mixed greens, celery, apples, raisins, candied walnuts,
grapes, traditional house-made Waldorf dressing \$12

ENTRÉES

***Angus Strip Steak Frites**
au poivre and frites \$34

Ginger Bourbon Roasted Half Chicken
confit garlic, bacon-braised green beans, buttermilk whipped potatoes,
ginger bourbon sultana pan jus \$28

Kurobuta Pork Chop
sesame ponzu shiitake, charred pineapple sweet pea quick slaw,
yuzu pasilla vinaigrette, miso "caramel" \$34

Scallops
wild mushroom parmesan risotto, brussels sprouts, applewood smoked bacon, fresh lemon juice,
Parmesan Reggiano \$34

***Filet Mignon**
roasted acorn squash, brussels sprouts, rosemary mascarpone, leeks, pommes rôties \$36

Cider Glazed Salmon and Smoked Shrimp
garnet cabbage, ginger apple salad, mustard chive spätzle, riesling beurre blanc \$36

Bolognese
veal, pork, beef, tomatoes, mixed diced vegetables, pappardelle pasta,
Parmigiano-Reggiano \$24

Vegetable Tofu Pad Thai
peanut sauce, rice noodles \$20
with chicken \$26 with shrimp \$29

Sambhar Curry Vegetable Dhal
squash, bell pepper, eggplant, carrots, onion, peas,
tomato, lentil mélange \$20
with chicken \$26 with shrimp \$29

*A 20% gratuity will be added for parties of eight or more
*Menu items made to order: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for food borne illness, especially if you have certain medical conditions