

T A B L E

We are committed to serving only the finest meats. Featuring Certified Angus PRIME steaks, line caught or sustainably raised seafoods, and Michigan naturally raised poultry.

Prime Steaks

served with Bordelaise

Filet Mignon	6 oz. ~ \$ 38	9 oz. ~ \$ 49
New York Strip	12 oz. ~ \$ 40	16 oz. ~ \$ 48
Ribeye	12 oz. ~ \$ 40	16 oz. ~ \$ 48
	Béarnaise Sauce	\$ 5
	Oscar ~ jumbo lump crab & hollandaise	\$ 15
Veal Chop	16 oz. ~ \$ 38	
Domestic Double Lamb Chops	\$ 49	
Michigan Raised Natural Half Boneless Chicken	\$ 28	

Sides

Sautéed Seasonal Mushrooms	\$ 6
Asparagus	\$ 5
Broccoli	\$ 5
Brussels Sprouts	\$ 6
Seasonal Vegetables	\$ 5
Creamed Spinach	\$ 5
Macaroni Rigate & Cheese	\$ 5
Baked Potato	\$ 4
French Fries	\$ 6
Truffle & Parmesan Thick-Cut Chips	\$ 6

Sustainable Seafood

Bay of Fundy Salmon	9 oz. ~ \$ 28
Wild Line-Caught Swordfish	9 oz. ~ \$ 34
Pan Seared Scallops	6-7 oz. ~ \$ 30

T A B L E SOUPS ~ SALADS

Prime French Onion ~ caramelized onions, Prime steak jus, gruyere	\$ 8
Final Harvest Tomato Soup ~ heirloom tomatoes, crème fraîche, cheddar foccacia crostino	\$ 8
Table Salad ~ fresh herbs, crisp greens, heirloom tomato, red onion, sherry vinaigrette	\$ 7
Wedge Salad ~ iceberg lettuce, bleu cheese, heirloom tomato, apple smoked bacon, house ranch	\$ 9
Caesar Salad ~ romaine hearts, garlic croutons, parmesan, house Caesar	\$ 8
Asparagus Salad ~ avacado, hollandaise, lump crab, egg, truffle vinaigrette	\$ 12
Delicata Squash Salad ~ roasted squash, pear, concord grapes, goat cheese, almond, walnut, hazelnut vinaigrette	\$ 12

T A B L E SMALL PLATES

Tempura Vegetables ~ fresh vegetables, light tempura, mirin-dashi sauce	\$ 9
Brick Dough Shrimp ~ shrimp, thin brick pastry, cilantro, sriracha cream sauce	\$ 12
Pumpkin Flatbread ~ roasted pumpkin purée, fontina cheese, crème fraîche, sage, capicola	\$ 13
PRIME Tartare Foccacia ~ herbed foccacia, PRIME filet, horseradish, mustard, summer truffle	\$ 19
TABLE Board ~ artisan charcuterie, hard cheeses, smoked salmon & Gruyère grillé	\$ 12
Blood Sausage ~ apple compote, blood sausage, celery root, parsley	\$ 14
Rabbit & Fig Rilletes ~ red wine poached figs, braised rabbit, foie gras, toast points	\$ 19
Chorizo Stuffed Dates ~ bacon, chorizo, dates, tomato, paprika sauce	\$ 14

Vegetarian Selections available ~ please ask your server. A 20% gratuity will be added to parties of 6 or more.

*Consuming raw or under-cooked meat, seafood, vegetable, or egg products can increase your risk of food-borne illness.