

SPRING 2024 MENU

FIRST COURSE

- Escargot grilled French bread 16
Portuguese Calamari sweet & spicy chili sauce, banana peppers 21
Jumbo Shrimp Cocktail cocktail sauce 18
Breaded Chicken Breast Tenderloins honey mustard 16
Smoked Whitefish Dip crackers & crostini 17

SOUPS & SALADS

- French Onion Soup Crock 10
Chef's Soup of the Day 9

Wedge
iceberg lettuce, tomatoes, carrots,
cucumbers, red onions, bacon,
garlic croutons,
blue cheese dressing 12

Hack-Ma-Tack
artisan mix, apples, celery, carrots,
candied walnuts, cucumbers, red
onions, white cheddar, grapes,
apple vinaigrette 11

Caesar
romaine lettuce, garlic croutons,
red onions, parmesan, tossed in
caesar dressing 11

Entrée Salad 20 Add Chicken 26 Add Salmon 31

SIGNATURE ENTRÉES

**Certified Black Angus
Prime Rib**
traditionally carved, properly aged,
house made creamed horseradish sauce & aujus 44

**Great Lakes
Whitefish Almondine**
baked, topped with toasted almonds,
remoulade 33

Filet Mignon
6 oz., center cut, beef tenderloin,
grass fed, roasted garlic butter 51

Atlantic Norwegian Salmon
dill cream sauce, baked 31

New York Strip Steak
14 oz., grass fed, roasted garlic butter 65

Lobster Tail
single or twin,
baked South African lobster tail MP

Surf & Turf
6 oz. filet mignon,
South African lobster tail MP

Roasted Duck
Thai mandarin orange sauce,
served over wild rice 43

Voted **MOST ICONIC RESTAURANT IN MICHIGAN** by MLive!