

T A B L E

PRIME French Onion
a classic topped with gruyère \$10

Soup du Jour
chef's house creation \$8

Small Plates

Chef's Crab Cake

lump crab, avocado aioli, spicy red pepper coulis, fried capers \$18

Baby Beet & Goat Cheese Gratin

locally farmed beets, goat cheese, chives, walnuts,
dijon & red wine vinaigrette \$11

Rice Cracker Crusted Lobster

avocado, sriracha cream fraiche \$21

Jack Daniels Glazed Pork Belly

toasted brioche, spicy pomegranate jam, crisp shallots \$14

Beet Cured Salmon

crushed mint peas, dill creme fraiche, citrus arugula \$14

Brick Dough Shrimp

shrimp, thin brick pastry, cilantro, sriracha cream sauce \$17

Short Rib Ravioli

beef short rib, parmesan, sauteed spinach, chive, nutmeg,
fresh herbs \$16

Bloody Mary Shrimp Cocktail

avocado, heirloom tomato, cilantro, charred lemon \$14

Sides:

Sautéed Seasonal Mushrooms	\$ 7
Broiled Asparagus & Bruschetta	\$12
Spicy Garlic Fried Rice	\$ 5
Brussels Sprouts- pork belly and fig syrup	\$ 7
Seasonal Vegetables	\$ 6
Mac & Cheese	\$ 8
Brown Rice Pilaf - Toasted Almonds	\$ 5
Baked Potato	\$ 5
French Fries	\$ 6
Truffle & Parmesan Thick-Cut Chips	\$ 7

Salads

Table Salad

fresh herbs, crisp greens, heirloom tomato,
marinated red onion, balsamic vinaigrette \$10

Caesar

hearts of romaine, parmesan tuile bowl, house caesar \$11

Charred Shrimp & Asparagus

avocado, hollandaise, egg, cilantro lime dressing \$16

Wedge

iceberg lettuce, bleu cheese, heirloom tomato,
apple smoked bacon, house ranch \$12

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.

*Below Selections Served with Chef's Seasonal Vegetable
Choice of
Truffle & Parmesan Thick-Cut Chips, Baked Potato,
Spicy Garlic Fried Rice or
Brown Rice Pilaf with Toasted Almonds*

Prime Steaks

served with Bordelaise

Filet Mignon 8 oz ~ \$ 48 12 oz ~ \$ 68

New York Strip 12 oz ~ \$ 40 16 oz ~ \$ 48

Delmonico 14 oz ~ \$ 44

Béarnaise Sauce \$ 5

Oscar ~ jumbo lump crab & béarnaise \$15

Filet and Lobster Tail ~ \$ 52

Domestic Lamb Chops 8oz ~ \$40 16oz ~ \$65

Michigan Raised Natural Half Boneless Chicken \$ 28

Sustainable Seafood

Bay of Fundy Salmon \$ 29

Market Fish Market Price

Pan Seared Scallops Carbonara \$ 36
bucatini pasta, guanciale, eggs, pecorino cheese, black pepper, parsley

*A 20% gratuity will be added for parties of six 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