

starters

Smoked Whitefish Dip 13
house smoked whitefish, cream cheese, scallions, crackers

Flash Fried Calamari 10
buttermilk brined, seasoned flour, sweet chili sauce, sriracha aioli

Roasted Garlic Hummus 9
tahini, cucumber, feta, kalamata olive, pepperoncini, roasted red pepper, warm pita **V**

Cold Smoked Salmon Smørrebrød 11
beet cured, house smoked salmon, cucumber sauce, fresh dill, flat leaf parsley, shaved radish, black bread

Crab Cakes 15
lump crab, red remoulade, fennel, watercress, arugula, grapefruit, lemon vinaigrette

soups

all available as starter cup or entrée bowl

Hampton Clam Chowder 4/7

perfected in East Hampton, NY

She Crab Bisque 5/8

perfected in Charleston, SC

Onion Soup Gratineé 3/6

perfected in Portage, MI

salads

House Greens 5/9

summer greens, red onion, radish, cucumber, grape tomato, carrot, hearts of palm, sunflower seeds, tarragon vinaigrette **PBV GF**

Caesar 5/9

romaine, house caesar dressing, grana padano cheese, herbed croûtons

Beets & Goats 9

roasted beets, goat cheese, summer greens, red onion, grape tomato, herbs, sugared walnuts, herb croûtons, tarragon vinaigrette **V**

Shrimp & Crab 14

romaine lettuce, kalamata olives, boiled egg, grape tomato, cucumber, lemon vinaigrette **GF**

Greek 9

romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomato, English cucumber, greek vinaigrette **V GF**

Chilled Noodle Salad 8

soba noodle, peppers, scallions, snow peas, radish, toasted sesame seeds, sesame ginger vinaigrette **PBV**

Black & Tan 9

black beans, brown rice, grilled summer corn, cilantro, tri-peppers, jalapeño, scallions, feta, lime vinaigrette **GF**

ADD-ON TO ANY SALAD

salmon +7, grilled chicken breast +4, shrimp +7, chilled lobster tail +17

burgers & sandwiches

served with house fried chips or substitute bistro fries +2 or small house greens +2

Bistro Burger 13

blend of 3 cuts of choice beef, butter grilled bun, lettuce, local tomato, red onion, pickle and bistro sauce

ADD-ON

velveeta, cheddar, gruyere

Croque Monsieur 11

grilled thick sliced pain de mie bread, ham, gruyere, béchamel sauce

ADD-ON

sunny-side up egg for a croque madame +2

Shrimp & Lobster Roll 15

tarragon aioli, snipped chives, lettuce, butter-grilled lobster roll

Quinoa Burger 11

cheddar, parmesan, herb & spices, chipotle aioli, local arugula, red onion, local tomato, butter-grilled whole wheat bun **V**

Fish Sandwich 12

flaky whitefish, plancha grilled or flash fried in tempura batter, red remoulade, romaine lettuce, local tomato, red onion, butter-grilled whole wheat bun

Smoked Turkey 10

plancha grilled on multigrain bread, gruyere cheese, avocado mash, local tomato, crimini mushroom, micro greens, chipotle mayonnaise

Cuban 10

ham, braised pork shoulder, salami, brown mustard, swiss, pickles, pressed crusty bread

Grilled Chicken Sandwich 11

chargrilled chicken breast, shredded lettuce, local tomato, red onion & pineapple aioli, butter-grilled bun

V- Vegetarian **GF**- Gluten Free
PBV- Plant Based Vegan

entrées

Whitefish 22

plancha grilled, seasonal vegetables, jasmine rice, champagne beurre blanc **GF**

Chargrilled Salmon 24

beluga lentils, cultivated mushrooms, cherry tomato confit, vegetable broth

Fisherman's Stew 19

fresh lake & ocean fish, mussels, shrimp, potatoes, garlic, white wine, smoked tomato broth

our farming partners

Crisp Country Acres, Holland

Troy Lutke

General Manager

Tim Gibbs

Executive Chef

BRUNCH

Can't get enough of us?
We will be offering a plated brunch menu

STAY TUNED FOR MORE DETAILS

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

DRAFTS

ARCADIA **Morning Nightcap**
 BELL'S **Two Hearted**
 BELL'S **Seasonal**
 BUD **Light**
 ALASKAN **Amber**
 DARK HORSE **Scotty Karate**
 NEW BELGIUM **Fat Tire Belgian White**
 FOUNDERS **All Day IPA**
 FOUNDERS **Breakfast Stout**
 ONE WELL **Seasonal**
 GONZOS **Vanilla Porter**
 ATWATER **Dirty Blonde**
 SHORT'S **Seasonal**
 STELLA ARTOIS

CIDERS

SIERRA ROSE **Cranberry**
 BLAKE'S **HARD CIDER**

BOTTLES

CRAFTS

ARCADIA **IPA**
 BELL'S **Amber**
 BELL'S **Oatsmobile**
 BOATYARD **Hazy Sunset**
 DARK HORSE **Crooked Tree**
 FOUNDERS **Porter**
 FRANKENMUTH **The Hef**
 LATITUDE 42° **Lil'Sunshine**
 NEW HOLLAND **Full Circle**
 NEW HOLLAND **The Poet**
 SHORT'S **Soft Parade**
 SHORT'S **Spacerock GF**

SCHMOZ **N/A**
 BREWERY VIVANT **Farnhand**

CLASSICS

BUDWEISER
 MICHELOB **Ultra**
 MILLER **Lite**
 COORS **Light**
 KALIBER **N/A**
 LABATT **Blue**
 HEINEKEN
 CORONA
 DUVEL
 PILSNER URQUELL

COCKTAILS

THE RYE MANHATTAN 9
 bulleit rye, sweet vermouth, angostura bitters,
 luxardo cherry
 PEAR MARGARITA 9
 hornitos plata, cointreau, fresh lime, fresh pear
 juice, rosemary simple syrup
 SEXY SAGE 9
 bombay sapphire, st. germaine, lemon juice, sage
 simple syrup, sparkling rose
 FALL FASHIONED 9
 buffalo trace, orange bitters, rosemary simple
 syrup, orange rind
 THE DIRTY BIRD 9
 grey goose, olive brine, blue cheese olive
 COOL CUCUMBER 8
 hendricks, tonic, cucumber
 PLUM MOJITO 7
 bacardi, fresh mint, lime, plum simple syrup, soda
 SPIKED PUNCH 7
 captain morgan, apple cider, cranberry, cinnamon,
 ginger beer, lime, cinnamon sugar rim
 AUTUMN SANGRIA 7
 house blend

GLASSES

	6oz	9oz
L. MAWBY, "SEX" Sparkling Rose, MI	7	11
SARTORI, Pinot Grigio, ITALY	6 ⁵	10
FENN VALLEY, Riesling, MI	6 ⁵	10
RAMON BILBAO, Albarino, VALINAS	8	12
EDNA VALLEY, Sauvignon Blanc, CA	8	12
CHALK HILL, Chardonnay, SONOMA	12	16
STORYPOINT, Chardonnay, CA	8	12
FEATURED SPARKLING	8	12
LOS CARDOS, Red Blend, ARGENTINA	6 ⁵	10
L. MARTINI, Cabernet, CA	9	13
MACMURRAY, Pinot Noir, SONOMA	11	15
JOSH, Legacy Red Blend, CA	9	13
DRY CREEK, Zinfandel, CA	13	17
LA POSTA, Malbec, ARGENTINA	9	13

SPARKLING

TATTINGER, Brut La Francaise 88
 VEUVE CLICQUOT, Brut, REIMS 75
 NICOLAS FEUILLATTE "GOLD COMPASS", Brut Reserve,
 CHAMPAGNE 63
 SCHRAMSBERG, Brut Rose, NORTH COAST, CA 69
 PERRIER JOUET, Fleur Brut, FRANCE 155

WHITE

SAN ANGELO, Pinot Grigio, TUSCANY 39
 TANGENT, Sauvignon Blanc, EDNA VALLEY 29
 GIRARD, Sauvignon Blanc, CA 38
 VENGE "JULIANA'S", Sauvignon Blanc, NAPA VALLEY 57
 LE GRAND MOULIN, Sauvignon Blanc, BORDEAUX 29
 WHITEHAVEN, Sauvignon Blanc, NEW ZEALAND 38
 STEINSCHADEN, Gruner Veltliner, AUSTRIA 34
 ROMBAUER, Chardonnay, CA 52
 TORR, Chardonnay, TORCHIANA VINYARD, NAPA VALLEY 97
 LEWIS, Chardonnay, NAPA VALLEY 85
 GRGICH, Chardonnay, CA 88
 CAKEBREAD, Chardonnay, NAPA VALLEY 72
 DROUHIN, Chassagne-Montrachet, BURGANDY 98
 MINER "SIMPSON VINEYARD", Viogner, NAPA VALLEY 55
 ZIND HUMBRECHT, Pinot Gris, ALSACE 39
 BENTON LANE, Pinot Gris, OR 32
 LOOSEN, Riesling, MOSEL 38
 EROICA, Riesling, WA 38
 SALT OF THE EARTH "FLORE DE MOSCATO", Moscato, CA 29

RED

DOMAINE SERENE, Pinot Noir, YAM HILL, OR 72
 KING ESTATE, Pinot Noir, OR 33
 LYRIC BY ETUDE, Pinot Noir, SANTA BARBARA 43
 FLOWERS, Pinot Noir, SONOMA 85
 ARGYLE, Pinot Noir, WILLAMETTE VALLEY 39
 ELK COVE, Pinot Noir, WILLAMETTE VALLEY, 57
 DOMAINE SEROL, "Perdriziere" Gamay, LOIRE 44
 DOMAINE SEROL, "Les Originelles" Gamay, LOIRE 32
 LEWIS, Syrah, NAPA VALLEY 115
 TORBRECK "WOODCUTTERS", Shiraz, BAROSSA 46
 MINER "STAGECOACH VINEYARD", Merlot, NAPA VALLEY 79
 HONIG, Cabernet Sauvignon, NAPA VALLEY 75
 CAKEBREAD, Cabernet Sauvignon, NAPA VALLEY 98
 DUNN, Cabernet Sauvignon, NAPA VALLEY 140
 TREANA, Red Blend, PASO ROBLES 62
 SADDLEBACK "RANCHERS RED", Red Blend, 60
 JOSEPH CARR, Red Blend, NAPA VALLEY 65
 TOMMASI POGGIO AL TUFO "ROMPICOLLO", SuperTuscan, 34
 THE CALLING, Blend, CA 75