

## Appetizer

*Homemade Soup* \$7

### *Panko Crusted Crab Cakes*

Two wild caught crab cakes with Chipotle Aioli \$11

### *Bangkok Shrimp\**

With a Sweet and Spicy Chili Glaze \$12

### *Vegetable Spring Rolls*

With Rice Noodles, Fresh Vegetables, Shiitake Mushrooms & Ginger served with a Thai Sweet and Spicy Dipping Sauce \$9

### *Atlantic Smoked Salmon*

With Dill Mayo, Capers, Red Onion and Baguette \$12

### *Traditional Caesar Salad*

With Metzger's Smoked Bacon, Onion and Sage Croutons and Shaved Asiago, Parmesan and Romano Cheese \$10

### *Spinach Salad \**

Red Onion, Mandarins and Dried Cranberries tossed in a Maple Vinaigrette \$10

## Entrées

### *Maple Pork Tenderloin\**

Local Pork wrapped in Bacon with a Maple Mustard and Chipotle Sauce \$26

### *Pecan Crusted Breast of Chicken*

With a Grainy Mustard & Tarragon Cream Sauce \$25

### *Grilled Huron County Beef Tenderloin\**

Wrapped in Smoked Bacon with a Cognac Peppercorn Sauce or Tarragon Butter \$36

### *Lobster Tail Duet \**

Two Canadian Lobster Tails with Garlic Butter \$41

### *Grilled Milk-Fed Veal Liver \**

With Caramelized Onions \$26 Add Metzger's Smoked Bacon \$2

### *Today's feature From the Water*

Ask your server Market Price

*The above entrées are served with potato of the day and fresh vegetables*

### *Rolled Soufflé*

Filled with Asparagus, Roasted Red Peppers and Goat Cheese with a Sun-Dried Tomato Cream Sauce and Fresh Vegetables \$24

### *Phad Thai \**

Stir Fried Rice Noodles with Shrimp, Chicken, Bean Sprouts, Egg Ribbons, Cilantro and topped with Peanuts \$24 or Vegan \$20

*With the purchase of any entrée add: Sautéed Mushrooms \$4 or Four Garlic Shrimp \$8 or Canadian Lobster Tail \$18*

*\* indicates menu items with little or no Gluten*

