



Appetizers

Homemade Soup \$7.50

Panko Crusted Crab Cakes

Two wild caught crab cakes with Chipotle Aioli \$13

*Bangkok Shrimp**

With a Sweet and Spicy Chili Glaze \$13

Vegetable Spring Rolls

With Rice Noodles, Fresh Vegetables, Shiitake Mushrooms and Ginger served with a Thai Sweet and Spicy Dipping Sauce \$9.50

Atlantic Smoked Salmon

With Dill Mayo, Capers, Red Onion and Baguette \$13

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

Entrée

*Maple Pork Tenderloin**

Local Pork wrapped in Bacon with a Maple Mustard and Chipotle Sauce \$27

Pecan Crusted Breast of Chicken

With a Grainy Mustard & Tarragon Cream Sauce \$26

*Grilled 6oz Huron County Beef Tenderloin**

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

*Lobster Tail Duet**

Two 4+oz Canadian Lobster Tails with Garlic Butter \$42

*Grilled Milk-Fed Veal Liver**

With Caramelized Onions \$27 Add Metzger's Smoked Bacon \$2

Today's feature From the Water

Ask your server Market Price

The above entrees are served with potato of the day and sautéed fresh vegetables

*Phad Thai**

Stir Fried Rice Noodles with Shrimp, Chicken, Bean Sprouts, Egg Ribbons, Cilantro and topped with Peanuts \$25 or Vegan \$21

Add to any entree: Sautéed Mushrooms \$4 or Four Garlic Shrimp \$8 or a 4oz Lobster Tail \$18

** indicates menu items with little or no Gluten*

