

# Dinner Menu

## Soups

Black Bean.....	Bowl.....	3.49
Gazpacho.....	Bowl.....	4.49
Crock of French Onion Soup.....		5.50

## Appetizer Course

### Spoons

Shrimp & Crab Cake	5.50
Maytag Bleu Cheese, Grilled Pineapple, Tomato	4.50
Hummus	3.50

Fried Calamari, Chili-Lime Mustard Sauce, Black Bean Salsa.....	7.95
Escargot Saute, White Wine, Shallots & Herbs.....	6.49
Shrimp Cocktail, Cucumber Salsa.....	8.95
Spinach and Artichoke Boursin Cheese Dip, Crispy Tortillas.....	6.95
Fresh Sailor Girl Oysters On The Half Shell*, Chesapeake, Half Dozen.....	9.50
Fresh Blue Point Oysters On The Half Shell, Connecticut, Half Dozen.....	10.50
Fresh Island Creek Oysters On The Half Shell, Duxbury, Mass.....	11.50
Combination, Oysters On The Half Shell, Sailor Girl, Blue Point, Island Creek.....	10.50
Oysters Rocky, Spinach, Pernod, Parmesan.....	11.95
Combination New England Pan Roast, Rock Shrimp, Sea Scallops, Oysters, Spicy Cream Broth.....	13.95
House Salad, Bib & Red Leaf, Pine Nuts, Red Onions, Blue Cheese Crumbles, Raspberry Maple Vinaigrette	3.95
Caesar Salad, Romaine, Croutons, Parmesan Cheese, Anchovies...4.50..... With Grilled Chicken.....	9.95

All Fresh Fish and Main Courses & Dinner Special Main Courses include Bread and Butter,  
Choice of One: Black Bean Soup, Soup Du Jour, Cole Slaw or House Salad  
Caesar Salad - Add \$2.00

## Fresh Fish & Seafood

Broiled Lake Superior Whitefish, Rice Pilaf, Fresh Vegetable .....	16.49
Broiled Boston Scrod, Rice Pilaf, Fresh Vegetable.....	16.50
Grilled Norwegian Salmon, Rice Pilaf, Fresh Vegetable.....	18.75
Sea Scallops Saute, Wilted Spinach, Brown Butter Vinaigrette, Toasted Almonds, Basmati Rice.....	20.49
Broiled Rainbow Trout, Basmati Rice, Cherry Tomato, Artichoke, Red Onion Salad.....	15.99
Ahi Tuna with Shrimp, Asian BBQ Sauce, Stir-Fry Vegetables, Basmati Rice.....	20.49
Great Lakes Perch, Sautéed or Fried, Rice Pilaf, Fresh Vegetables.....	19.95
Maryland Lump Crab Cakes, Rice Pilaf, Fresh Vegetable, Red Pepper Sauce.....	19.49
Lobster & Shrimp Fettuccine, Red Pepper Cream Sauce.....	21.49

## Main Courses

Portabella Ravioli Tossed With Our Provençal Cream Sauce.....13.95.....With Chicken.....	15.49
Chicken Tosca Parmesan, Pesto, Sun-Dried Tomatoes.....	15.95
Grilled Herb Breast of Chicken, Lyonnaise Potatoes with Bacon, Michigan Tomato Basil Onion Salad.....	14.49
Penne Pasta with Shrimp, Roasted Peppers, Basil, Spinach, Mushrooms, Garlic Sauce.....	15.75
Panko Breaded Pork Loin "Chops", Sweet Potato, Spiced Apples, Braised Cabbage.....	14.95
Dry Rubbed, St. Louis Style, BBQ Slab Pork Spare Ribs, Baked Beans, Cole Slaw.....	17.49
Braised Short Rib of Beef, Cognac Black Peppercorn Sauce, Smashed Potatoes, Fresh Vegetable, Crispy Onions.....	20.95
14 oz. Rib-Eye Steak, Smashed Potatoes, Sherry Mushrooms, Crispy Sweet Potatoes.....	23.95
Roasted Half Duck, Apple Salad, Spätzle, Braised Cabbage.....	16.75
6 oz. Filet Mignon*, Red Wine Sauce, Smashed Potatoes, Fresh Vegetable.....	18.75
9 oz Filet Mignon*, Red Wine Sauce, Smashed Potatoes, Fresh Vegetable.....	25.49

### Split Plate Charge \$5.50

\*Michigan Food Law Section 6149-advises that consuming raw or Under Cooked Shellfish, Poultry, Seafood, Meats or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.