SHARFABLES

Bread Service 7

ROASTED GARLIC | DARK BALSAMIC | E.V.O.O.

Shrimp Cocktail 17

SHRIMP | COCKTAIL SAUCE | ARUGULA | LEMON

Asparagus Gratin 14

BECHAMEL | RACLETTE | GARLIC BREAD CRUMB | **CRISPY SHALLOT** + JUMBO LUMP CRAB 18

Detroit Zip Tips 28

PAN SEARED TENDERLOIN | ONION | WILD MUSHROOMS | ZIP SAUCE

Proscuitto Arancini 14

PARMESAN RISOTTO | FRESH MOZZARELLA | ASPARAGUS | RED PEPPER COULIS | SUN DRIED TOMATO

Petite Beef Wellington 32

TENDERLOIN | MUSHROOM | PUFF PASTRY | **RED WINE SAUCE**

Oysters on the Half Shell

CHERRY MIGNONETTE | CHIVE OIL | **HOUSE SAUCE** 5 per oyster | 25 per half dozen | 48 per dozen

SOUP & SALAD

ADD: STEAK TIPS 21 | POACHED SHRIMP 16 | GRILLED CHICKEN OR BLACKENED 14

Traverse City Salad full 14 | half 8

DRIED CHERRY | DANISH BLEU CHEESE | CANDIED PECANS | PICKLED RED ONION | BLUEBERRY VINIAGRETTE | MIXED GREENS

Wild Mushroom Bisque *full 12 / half 8*

WILD MUSHROOMS | CRISPY SHALLOTS | CHIVE OIL | PAPRIKA OIL | CREAM

Classic French Onion full 12 / half 8

LEELANAU RACLETTE | GARLIC CROUTONS | CHIVE

Caesar Salad full 14 | half 8

SHAVED PARMESAN | GARLIC CROUTONS | ROMAINE + WHITE ANCHOVY 3

Danish BleuWedge full 14 | half 8

EBELS BACON | CHERRY TOMATO | PICKLED RED ONION | BABY ICEBERG



BEYOND STEAKS

Berkshire Short Rib 46

CHERRY BBQ | RACLETTE BACON MAC | BLUEBERRY TOSSED ARUGULA

Pistachio Parmesan Panko Walleye 36

WILD RICE PILAF | ASPARAGUS | RED PEPPER COULIS | TARTAR

White Wine Cream Linguine 26

ASPARAGUS | WILD MUSHROOMS | SUN DRIED TOMATO | SPINACH | SHALLOT | GARLIC + STEAK TIPS 21 | SCAMPI SHRIMP 16 | GRILLED OR BLACKENED CHICKEN 14

Poulet Rouge Chicken Confit 34

LEG AND THIGH | BACON FAT | TALLOW | POTATO HASH | GRILLED BROCCOLINI

Risotto 26

ARBORIO | SWEET POTATO | CASHEW | MUSHROOM

SIDES

Raclette Bacon Mac 12

TROTTOLLE | SHALLOT | GARLIC | BECHAMEL

Loaded Mashed 9

BACON | CHEDDAR | CHIVE

Brussel Sprouts 8

BACON | BROWN SUGAR | MISO | MAPLE

Broccolini 8

GRILLED | AJI AMARILLO | ORANGE |
BUTTER | CRISPY SHALLOTS

Pomme Puree 6

BUTTER | MILK | CHIVE

Mushrooms 12

SHALLOT | GARLIC | HERBS

Yorkshire Pudding 7

EGG | FLOUR | BEEF TALLOW | CHIVES

Asparagus 8

LEMON | BEURRE MONTÉ

Rice Pilaf 6

WILD RICE | BASMATI | MIREPOIX | FUMET

Sweet Potato Gratin 9

BECHAMEL | RACLETTE | CANDIED PECAN |
CRISPY SAGE | CHILI OIL



STEAKS

Prime Rib

PROSCUITTO WRAPPED ASPARAGUS
| YORKSHIRE PUDDING | AU JUS
| CREAMY HORSERADISH

Queen 80z 48
King 120z 66
Ace 160z 85

Tomahawk 172

36OZ PRIME | TRUFFLE BUTTER | PROSCUITTO WRAPPED ASPARAGUS | LOADED MASHED

Sirloin 48

PRIME 8 OZ. | SWEET POTATO GRATIN |
GRILLED BROCCOLINI | GARLIC BUTTER

Ribeye 80

16oz PRIME | GARLIC BUTTER |
PROSCUITTO WRAPPED ASPARAGUS |
LOADED MASHED

Filet Mignon

PROSCUITTO WRAPPED ASPARAGUS
| POMME PUREE | CHERRY DEMI

Petite 4oz 42
Traditional 8oz 72

New York Strip 66

PRIME 14 OZ. | LOADED MASHED |
GRILLED BROCCOLINI

ENHANCEMENTS

Lobster Tail 45

70Z | LEMON HERB BUTTER | LEMON | CHIVES

Oscar Style 21

JUMBO LUMP CRAB | BÉARNAISE | ASPARAGUS

Truffle Butter 7

BLACK TRUFFLE | WHITE TRUFFLE | HERBS | GARLIC

Bleu Cheese Butter 5

GREEN ISLAND DANISH | ROASTED GARLIC | BOURBON

Scampi Shrimp 16

GARLIC | SHALLOT | WHITE WINE | BUTTER | PARSLEY

Zip Sauce 5

GARLIC | ROSEMARY | THYME | WHOLE GRAIN MUSTARD

Béarnaise Sauce 5

TARRAGON | BUTTER | SHALLOT | VINEGAR | EGG