

| APPETIZERS |

Tenderloin Wrapped Asparagus Spears \$9
Spears of fresh asparagus wrapped with thin slices of beef tenderloin charbroiled & served with sauce béarnaise

Cheddar Stuffed Brioche \$7
A generous slice of brioche pastry with a savory cheddar cheese filling served warm

Crab Cake \$8
Made from sweet & tender crab, served with rémoulade sauce

Beef Carpaccio \$9
Thinly sliced beef tenderloin with a light vinaigrette on a bed of lettuce with capers, red onion & parmesan cheese

Shrimp Cocktail \$8
4 Jumbo Shrimp with a classic cocktail sauce

| SALADS |

Greek Salad \$7
A selection of roasted vegetables with black olives & feta cheese in a herbed vinaigrette

B-72 Wedge \$5
A large wedge of iceberg lettuce with your favorite dressing

Caesar Salad \$7
A classic salad made fresh to order topped with anchovies

House Greens \$5
A selection of baby greens tossed in our house vinaigrette

Chicken, Shrimp or Steak
\$3 additional

| PASTA |

Served with mixed greens or today's soup

Beef Gorgonzola \$22
Medallions of beef pan seared with a gorgonzola sauce, set atop a mound of butter tossed pasta

Cajun Chicken Alfredo \$18
Grilled cajun spiced slices of chicken breast, set atop pasta in a creamy alfredo sauce

Roasted Vegetable Linguine \$17
Roasted italian vegetables tossed in pasta & herbed olive oil liberally sprinkled with parmesan cheese

STEAKS, SEAFOOD & FAVORITES

Entrees are served with vegetables, choice of baked potato, roasted garlic mashed,
baked sweet potato with sweetened pecan butter or rice pilaf

Your choice of soup or house greens & fresh baked dinner rolls

Surf & Turf \$49

10 oz. filet with a 8 oz. Cold Water Lobster Tail

Twin Tails \$49

2 - 8 oz. Cold Water Lobster Tails

Bourbon County Steak \$29

2 Medallions of tenderloin pan seared with shallots
& garlic then deglazed with bourbon demi-glaze

Bourbon Street Strip Loin \$28

14 oz. center cut strip loin charbroiled
& topped with onion rings

Filet Mignon

A beef tenderloin wrapped with bacon
& topped with sauce béarnaise

6 oz. cut • \$22

10 oz. cut • \$29

Shrimp Tempura

Jumbo shrimp hand dipped in tempura batter
& fried to a golden brown

8 • \$18

12 • \$24

Cashew Buttered Walleye \$25

Light, flakey walleye crusted in a cashew
butter & baked to perfection

Oak Planked Whitefish \$23

Fresh Great Lakes whitefish roasted on an oak
plank with duchesse potatoes & fresh vegetables

Stuffed Salmon \$24

Boneless Salmon filet with crab meat stuffing

Braised Short Ribs \$19

Topped with bourbon demi-glaze and button mushrooms

Chicken Cordon Bleu \$18

A moist tender breast of chicken filled with prosciutto,
gruyère cheese & asparagus rolled in bread crumbs
& oven roasted finished with sauce supreme

Mustard Cured Pork Loin \$18

Chef Roy's family recipe (the good meat)
2 - 5 oz. boneless pork chops cured in a sweet mustard
brine then charbroiled & served with apple chutney
(the pinkness in the meat is from the brine)

Bourbon Cherry BBQ Pork Tenderloin \$20

A pork tenderloin broiled to perfection
& basted with our own cherry BBQ Sauce

Center Cut Sirloin \$16

8 oz. top sirloin broiled to perfection
& topped with onions and peppers

PRIME RIB

Herb crusted & slowly roasted served with bourbon au jus & yorkshire pudding

Queen Cut 10 oz. \$18

King Cut 16 oz. \$25

Ace Cut 22 oz. \$32

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood or shellfish
may increase the risk of food borne illness.

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| BOURBON |

Pappy Van Winkle - 23yr.	\$35
Blanton	\$12.50
Bookers	\$11
Knob Creek	\$6.25
Eagle Rare Single Barrel - 10yr.	\$6
Bulleit	\$5.50
Buffalo Trace	\$5
Basal Haydens	\$5

| IMPORTED BEER |

Lindemans Framboise Lambic <i>Belgium</i>	\$9
Dos Equis Amber Lager <i>Mexico</i>	\$4.50
Pilsner Urquell <i>Czech Republic</i>	\$4
Harp <i>Ireland</i>	\$4
Samuel Smith Nut Brown Ale <i>England</i>	\$5
Ayinger Hefe-Weizen <i>Germany</i>	\$7

| SPECIALTY BOTTLED BEER |

Stella Artoi	\$4.50
Bells Oberon	\$5
Sierra Nevada Pale Ale	\$4.50
Hoegaarden	\$5

| HOUSE WINE |

		bottle	glass
2006	Ghost Pines, Chardonnay <i>California</i>	\$30	\$10
2005	Ghost Pines, Merlot <i>California</i>	\$30	\$10
2005	Whitehaven, Pinot Noir <i>New Zealand</i>	\$38	\$10

| WHITE WINE |

2003	Beringer Sbragia, Chardonnay <i>Napa, California</i>	\$65	\$17
2006	Basa Rueda, Blanco Blend <i>Spain</i>	\$26	\$8
2007	Maso Canali, Pinot Grigio <i>Italy</i>	\$22	\$6
2006	Brys Estate, Riesling Gris <i>Old Mission Peninsula, Michigan</i>	\$20	\$6
2005	Martin Codax, Albarino <i>Spain</i>	\$18	\$6
2006	Les Charmes, Chardonnay <i>Burgundy, France</i>	\$20	

| RED WINE |

		bottle	glass
2002	Beringer Private Reserve, Cabernet Sauvignon <i>Napa, California</i>	\$175	
2004	Chateau La Fleur-Petrus <i>Pomerol Bordeaux, France</i>	\$150	
2005	Errazuris don Maximiano Founders Reserve Cabernet Sauvignon <i>Chile</i>	\$90	
2002	Sociando Mallet <i>Bordeaux, France</i>	\$60	
2003	Chateau Larose Trintaudon <i>Haut-Médoc Bordeaux, France</i>	\$35	\$11
2004	Care Crianza <i>Cariñena, Spain</i>	\$25	
2006	Korta Barrel Select, Malbec <i>Chile</i>	\$18	\$6
2005	Newton, Claret <i>Napa, California</i>	\$50	\$15
2004	Hall, Cabernet Sauvignon <i>Napa, California</i>	\$50	

| DESSERT WINE |

2006	Villa Banfi, Rosa Regale <i>Bracchetto D'Aqui, Italy</i>	\$32	\$10
2004	Rudolf Müller Eiswein <i>Rheinheser, Germany</i>	\$30	
N/V	Black Star Farms Sirious Cherry <i>Leelanau Peninsula, Michigan</i>	\$25	

| PORT WINE |

N/V	Warre's Otima 10 yr Tawny <i>Portugal</i>		\$8
N/V	Warre's Warrior <i>Portugal</i>		\$5

| SPARKLING WINE |

2006	Villa Banfi, Rosa Regale <i>Bracchetto D'Aqui, Italy</i>	\$32	\$10
N/V	Valdivieso Extra Brut <i>Chile</i>	\$19	\$6

| THE FINISHING TOUCH |

All desserts are made in-house
\$6.00

- Cheese Cake of the Day
- Chocolate Ménage a Trios
- Chocolate Decadence
- Pound Cake with White Chocolate
Crème Anglaise and Fresh Berries
- Bread Pudding
- Carrot Cake
- House Made Ice Cream

| TABLESIDE FLAMBÉ |

Bananas Foster 9

Sliced bananas sautéed in butter with cinnamon sugar and banana liqueur, flambéed with dark rum and served over vanilla ice cream.

Cherries Jubilee 9

Cherries sautéed in butter and brown sugar, flambéed with bourbon and crème de cocoa and finished with Michigan maple syrup.

| COFFEES & TEA |

We proudly brew organic fair trade coffee.
French Press \$5/pot | Espresso \$3 | Cappuccino \$4 | Tea \$3

| DESSERT WINE |

	bottle	glass
2006 Villa Banfi, Rosa Regale - <i>Bracchetto D'Aqui, Italy</i>	\$32	\$10
2004 Rudolf Müller Eiswein - <i>Rheinheser, Germany</i>	\$30	\$6
N/V Black Star Farms Sirius Cherry - <i>Leelanau Peninsula, Michigan</i>	\$25	\$5
Lindemans Framboise Lambie Raspberry - <i>Specialty Beer</i>	\$9	

| PORT WINE |

	glass
N/V Warre's Otima 10 yr Tawny - <i>Portugal</i>	\$8
N/V Warre's Warrior - <i>Portugal</i>	\$5