

SHAREABLES

Poached Shrimp Cocktail 17

COCKTAIL SAUCE | LEMON

Caprese Arancini 14

MARINARA | PARMESAN | BALSAMIC GLAZE

Fresh Baked Bread 5

PANINO | SMOKED HONEY BUTTER

Jumbo Lump Crab Cake 18

TARTER | PICKLED RED ONION | ORANGE | CITRUS FOAM

Fried Citrus & Chili Calamari 14

AJI AMARILLO | SESAME | CITRUS

Tenderloin Zip Tips 28

ZIP SAUCE | ONIONS | WILD MUSHROOMS

Oysters on the Half Shell

COCKTAIL | MIGNONETTE | LEMON

5 per oyster | 24 per half dozen

SOUP & SALAD

Lobster Bisque *bowl 14 / cup 8*

CRÈME FRAICHE | PAPRIKA OIL | CHIVES

Caesar Salad *full 12 / half 8*

ROMAINE | CROUTONS | PARMESAN CRISP
+ WHITE ANCHOVY 3

French Onion Soup En Croute 12

PUFF PASTRY | GRUYERE | CHEDDAR

Wedge Salad *full 12 / half 8*

BABY ICEBURG | BLEU CHEESE | BACON
| TOMATO | CHIVE

Chef's Feature Soup *bowl 10 / cup 6*

CHEF-INSPIRED POTAGES

House Salad *full 9 / half 6*

CARROT | CUCUMBER | TOMATO
| PICKLED RED ONION



STEAKS

BAKED POTATO | SEASONAL VEGETABLE

Chef's Cut

PRESENTED BY YOUR SERVER

Ribeye 68

16oz PRIME | GARLIC BUTTER

Prime Rib

AU JUS | CREAMY HORSERADISH

Queen 8oz	40
King 12oz	58
Ace 16oz	69

Filet Mignon

Petite 4oz	38
Traditional 8oz	64

Tomahawk 141

36oz PRIME | LONG BONE | GARLIC BUTTER

ENHANCEMENTS

Béarnaise Sauce 4

EGG | BUTTER | TARRAGON

Blackened 5

CAST IRON PAN-SEARED

Bleu Cheese Butter 4

GREEN ISLAND DANISH BLUE

Oscar Style 21

KING CRAB | BÉARNAISE | ASPARAGUS

Truffle Butter 7

BLACK TRUFFLE | ROASTED GARLIC

Zip Sauce 4

GARLIC | BUTTER | HERBS | MUSTARD

SEAFOOD

Lobster Tail 45

COMPOUND BUTTER | CHIVES | LEMON CROWN

Crab Legs 120

LEMON CROWN | CLARIFIED BUTTER

Chef's Selection

PRESENTED BY YOUR SERVER

Consumer Advisory

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

Allergen Notice

Please be aware that our food may contain or come in contact with common allergens, such as nuts, shellfish, gluten, etc. If you have any dietary requirements, please speak to a member of our staff. Thank you.

BEYOND STEAKS

Chicken Marsala 30

MASHED POTATO | ASPARAGUS | WILD MUSHROOM

Gnocchi 26

CREAM | SPINACH | PEPITAS | SUN-DRIED TOMATO

Shrimp Linguine 31

CREAM | ROASTED GARLIC | PARMESAN
| LEMON | CHARDONNAY

Prime Stroganoff 31

HERBED PAPPARDELLE | SOUR CREAM
| PRIME RIB | WILD MUSHROOMS

Cold-Smoked St. Louis Pork Ribs 27

BOURBON BBQ | BAKED POTATO

Clam Linguine 28

GARLIC | EVOO | PARSLEY | LEMON | CHARDONNAY

Parmesan-Crusted Walleye 36

WILD RICE PILAF | ASPARAGUS | TARTAR

SIDES

Wild Mushroom 9

GARLIC | HERBS | BUTTER

Asparagus 8

BEURRE MONTÉ | LEMON

Brussel Sprouts 8

BACON | BROWN SUGAR | MISO

Potato Au Gratin 8

YUKON GOLD | PARMESAN | CREAM

Mashed Potato 6

IDAHO | BUTTER | CREAM

Twice Baked Potato 8

CHEDDAR | ONION | BACON

Corn Soufflé 7

ONION | CREAM | PARMESAN | GREEN CHILI

Bacon Mac & Cheese 9

BACON | BREAD CRUMBS | LEELANAU RACLETTE

Wild Mushroom Risotto 15

PARMESAN | BUTTER | ONION

