



## Introductions

### CHESAPEAKE OYSTERS

½ doz. \$14    1 doz. \$28  
Oysters on the half shell,  
cocktail & horseradish sauces, lemons

### DUCK POT STICKERS

Kimchi, Hoisin sauce \$13

### SHRIMP SCAMPI

Six jumbo shrimp, lemon, garlic, butter,  
red pepper flakes, white wine \$15

### SMOKED WHITEFISH PÂTÉ

Salmon, lox, capers, pickled onions,  
French bread \$14

### HOT CRAB DIP

Lump crab meat, cream cheese,  
roasted tomatoes,  
salt & pepper corn chips \$12

### CALAMARI

Flash-fried, diced plums,  
almonds, chili lime sauce,  
vegetable, cilantro \$13

### BONELESS WINGS

Buffalo      Cherry barbecue  
Sriracha      Sesame hoisin  
Honey mustard \$10

### TEMPURA ASPARAGUS

Garlic & dill aioli dipping sauce \$9

### PROSCIUTTO-WRAPPED SCALLOPS

Cherry barbecue sauce \$15

### SMOKED CHICKEN QUESADILLA

Chihuahua® and cheddar, pico,  
avocado cream \$10

### OYSTERS ROCKEFELLER

Spinach, Parmesan, panko,  
garlic, anisette \$4 per piece

### CHEESE & CHARCUTERIE

Cheese, prosciutto, garnishes \$17

## Entrées

*Add house salad  
to any entrée: \$5*

### GREAT LAKES TRIO

Panko walleye, whitefish, smelt,  
basil emulsion, pasta and legume  
blend, artichokes, spinach \$26

### SWEET POTATO & PROSCIUTTO HALIBUT

Garlic & cranberry aioli,  
cauliflower, Brie puree \$28

### LAKE HURON

### YELLOW PERCH

Flash-fried, Old Bay tartar,  
raspberry slaw, multi-grain pilaf \$26

### POACHED ATLANTIC SALMON

Court bouillon, root vegetable,  
spinach \$25

### SMOKED CHICKEN MANICOTTI

Palomino sauce, wild mushrooms,  
Parmesan flakes \$23

### WEST BAY PORK CHOP

Cherry barbecue sauce, fried leeks,  
root vegetables, multi-grain pilaf \$24

### CENTER-CUT FILET MIGNON

5oz. filet, Béarnaise sauce,  
wild mushrooms, root vegetables,  
sweet potato haystack \$29

*Extras:*

*6oz. crabcake \$13*

*4 oz. lobster \$11*

*4 sea scallops \$16*

*4 jumbo shrimp \$14*

### 18 OZ. PORTERHOUSE

Garlic mushrooms, fried leeks,  
root vegetables, demi glacé,  
sweet potato haystack, \$40

### VEAL CHOP

Milk-fed veal chop, potato gnocchi,  
root vegetable, Maderia jus \$34

## Soups

### MICHIGAN CORN CHOWDER

Pancetta bacon, focaccia croutons \$13

### WOODSMAN MUSHROOM BISQUE

With Madeira wine reduction \$13

### SOUP DU JOUR

Hand-crafted by our culinary team \$9

## Greens

*Extras:*  
*chicken \$7    shrimp \$9    salmon \$9*

### CAPRESE

Beefsteak tomatoes, buffalo mozzarella,  
balsamic reduction, basil dressing \$10

### APPLE BEET

Spinach, roasted beets,  
goat cheese, apples, almonds,  
apple cider vinegarette \$10

### CAESAR

Romaine, Parmesan, croutons \$10

### EAST BAY CHERRY SALAD

Mixed greens, Gorgonzola, sun-dried  
cherries, candied walnuts,  
maple raspberry dressing \$10

## Sandwiches & Burgers

*Served with Salt & Pepper Chips.  
Add fries for \$3*

### PROSCIUTTO & CHEDDAR MELT

Caramelized onions \$15

### LOADED PATTY MELT

Wild mushrooms, bacon, Swiss,  
garlic mayonnaise, toasted rye \$16

### REFLECT REUBEN

Corned beef, Swiss, raspberry slaw,  
toasted rye \$15

### MARYLAND CRAB CAKE SANDWICH

Cheddar cheese, sliced tomato,  
Old Bay tartar, English muffin \$16

### BISTRO MELT

Brie, cheddar, bacon, alfalfa sprouts,  
apple, multi-grain bread,  
honey mustard \$13

### SMOKED CHICKEN SANDWICH

Marinated tomatoes, spring mix,  
buffalo mozzarella, brioche bun \$14