8

5

LUNCH

APPETIZERS OF	9
FRIED FROG LEGS lemon, pecorino, parsley	8
ESCARGOT STUFFED MUSHROOMS garlic butter, french bread	II

RISOTTO BALLS marinara, mozzarella

BEEF TENDER	RLOIN CARPACCIO *	
arugula, cremini,	black pepper, olive oil	12

HOUSE	CUT TRUFF	LE FRIES	
parmesan,	toasted garlic, a	ioli	9

KING (CRAB LOUIE	
avocado,	cucumber, pickled onions	12

TUNA CRUDO *	
avocado, basil, peppadews	I

SEE OUR CHALKBOARD For Today's Features

SOUPS SOUPS

DU JOUR featured on the board	5
MINESTRONE	5

SPLIT PEA & HAM

PEACH & BURRATA white balsamic vinaigrette, micro basil	
vine ripe tomatoes	IC

KALE CAESAR baby kale, toasted bread crumbs, parmesan	
lemon caesar dressing	7

HARRIS O.	
romaine, iceberg, crumbled roquefort, bacon tomato, red onion, sweet & sour dressing	6

ENTREES ENTREES

OMELETTE fresh fruit, english muffin	mkt
MUSSELS & HOUSE FRIES garlic butter, white wine, crushed chiles, aioli	16
FILET MIGNON * asparagus, james beard's hash browns, roquefort sauce 6 oz	. <i>27</i>
MEATBALLS polenta, tomato basil sauce, house ricotta	14
PRIME RIB HASH * sunny eggs, garlic toast, au jus	15
MICHIGAN RAINBOW TROUT indian brook farms, zucchini, sweet corn red bell pepper, skillet potatoes	18
PAPPARDELLE BOLOGNESE beef, pork, pancetta, parmigiano reggiano	15
SKUNA BAY SALMON * arugula pistachio pesto, cauliflower puree watercress, shaved asparagus	22
SANDWICHES =	
FRENCH DIP * horseradish, au jus, french roll	16
CROQUE MADAME * ham, gruyere, egg, dijon	15
SMOKED SALMON GRILLED CHEESE brie, fontina, apple, cabernet reduction, fresh fruit	15
ROASTED TURKEY SANDWICH basil, avocado, radicchio slaw, house cut fries	13
BILL'S BURGER * gruyere or roquefort, arugula, port wine onions dijon aioli, house cut fries	14
ENTREE SALADS	
TRADITIONAL TUNA NICOISE albacore, french beans, new potato, egg, olive, tomato	17
GRILLED SHRIMP KALE CAESAR baby kale, toasted bread crumbs, parmesan, lemon caesar dressing substitute chicken substitute 40z skuna bay salmon*	18 16 20
ITALIAN GRAIN SALAD red bell pepper, sweet corn, fava beans arugula, chevre, red wine vinaigrette	14

CHICKEN & SHAVED BRUSSELS SPROUTS apples, citrus poached cranberries, toasted almonds, maple vinaigrette

15