

## *APPETIZER*

### **Crab Tower \$18**

Jumbo lump crabmeat, avocado, mango salsa, tequila marinade

### **Dim Sum & Then Sum \$14**

Steamed pork dumplings (3), pork egg rolls (3), thai chili, teriyaki dipping sauce

### **Mediterranean Flatbread \$15**

Almond pesto, olive tapenade, tomato, kalamata olive, feta cheese, balsamic glaze

### **Escargot Portobello \$16**

Grilled portobello mushroom, snails, parmesan cheese, garlic ramp cream

## *SALAD*

### **True North Salad \$13**

Fresh greens, bacon, tomato, cucumber, Michigan apples, feta cheese, lemon dijon vinaigrette

### **Caesar Salad \$14**

Romaine hearts, kalamata olives, fried anchovies, parmesan crunch, roasted garlic dressing

### **Spinach \$13**

Spinach, candied walnuts, cremini mushrooms, strawberries, bacon poppyseed dressing

## *ENTRÉE*

### **Thai Glazed Salmon \$36**

Mango salsa, coconut risotto

### **Walleye Almondine \$40**

Great lakes finest walleye, pan-seared, toasted almond crust, creamy risotto, spinach

### **Filet Mignon \$55**

8 oz, grilled tomato, spinach, twice baked potato

### **Steak Frites \$53**

18oz Texas size ribeye, steak frite potatoes, ramp butter

### **Lamb Rack \$45**

Dijon and herb crusted lamb, served over garlic mashed potatoes, Michigan cherry demi-glace

### **Duck Breast \$38**

Seared, served over sweet potatoe puree and blackberry compote, made with local Michigan syrup

### **Shrimp Scampi \$40**

Jumbo shrimp, garlic white wine sauce, pappardelle pasta, parmesan cheese

### **Cauliflower Steak \$29**

Creamy risotto

**ALL ENTRÉES SERVED WITH SEASONAL FRESH VEGETABLE MEDLEY**

**EXECUTIVE CHEF EDWARD MARUSARZ**