

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
+ *chicken \$6, shrimp \$8 +*

Caesar Salad \$14

Romaine hearts, kalamata olives, fried anchovies, frico chip, roasted garlic dressing
+ *chicken \$6, shrimp \$8 +*

Strawberry Spinach Salad \$14

Strawberries, candied walnuts, cremini mushrooms, bacon poppyseed dressing, parmesan crisp

ENTRÉE

Thai Glazed Salmon \$36

Mango salsa, coconut risotto, seasonal vegetable medley

Walleye Crunch \$44

Pistachio crust, caper butter, spinach stuffed tomato, lemon asparagus

Filet Mignon \$55

8 oz, ramps, morels, demi-glace, colcannon potatoes, asparagus

Steak Frites \$53

12 oz sirloin, steak frite potatoes, ramp butter, asparagus

Lamb Rack \$45

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

Pekin Duck Breast \$38

Seared, served over sweet potato puree and blackberry compote, made with local Michigan syrup, seasonal vegetable medley

Shrimp Scampi \$40

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

Veal Scallopini \$45

Morel mushroom, pappardelle pasta, asparagus

Cauliflower Steak \$29

Creamy risotto, tahini lime sauce, seasonal vegetable medley

EXECUTIVE CHEF EDWARD MARUSARZ