



SEAFOOD DINNER

APPETIZERS

OYSTERS ON THE HALF SHELL

East Coast oysters • mignonette sauce • salmon roe ginger sauce • cucumber lime jalapeño granita Half dozen 20

SCALLOPS

Diver sea scallops • mango chili salsa • saffron aioli • chili oil 28

CRAB LEGS

Steamed crab clusters • herb butter • Old Bay® Seafood Seasoning • lemon • spices 75

DRUNKEN SHRIMP

Jumbo shrimp • garlic • sun-dried tomato • shallot • bourbon cream • basil • puff pastry 22

GRAND MARK SHELLFISH TOWER

Lobster • shrimp • oysters • clams • mussels 115 ADD CRAB LEGS 45

BREAD BOARD

Roasted garlic and rosemary focaccia • whipped feta cream cheese spread 12

SOUP & SALAD

TABOR HOUSE SALAD

Local greens • Michigan apples • heirloom tomatoes • red onion • candied walnuts • crumbled Gorgonzola • toasted walnut apple vinaigrette • Small 11 | Large 16
ADD CHICKEN 9

CRAB STACK SALAD

Blue crab • avocado • pickled ginger • mango • papaya • micro greens • citrus vinaigrette • cilantro sauce 24

BOUILLABaisse

SEAFOOD STEW

Mussels • halibut • scallops • shrimp • tomato saffron seafood stock • herbs and spices 12

ENTRÉES

SQUID INK SEAFOOD PASTA

Calamari • shrimp • little neck clams • squid ink pasta • basil • white wine cherry tomato seafood sauce 40

 ALBARIÑO

SEA BASS

Pan-seared Chilean sea bass • asparagus • blue crab mashed potato • béarnaise sauce • shallot balsamic reduction 52

 CHARDONNAY

LOBSTER THERMIDOR

Cold water lobster • Newburg sauce • grated Gruyère cheese • fingerling potatoes • asparagus 60

 SAUVIGNON BLANC

HALIBUT

Miso-glazed halibut • broccolini • shiitake mushrooms • wasabi mashed potatoes • fried glass noodles 49

 RIESLING

SURF AND TURF

12oz prime rib • 6oz cold-water lobster tail • rosemary au jus • garlic mashed potatoes • seasonal vegetables 75

 PINOT NOIR

RED SNAPPER

Pan-seared red snapper • mango chili salsa • asparagus • cilantro rice • saffron aioli • chili oil 45

 DRY GEWÜRZTRAMINER

BLACK TRUFFLE POLENTA RAGOUT

Stone ground polenta black truffle cake • mushroom vegetable ragout • sautéed garlic greens • truffled mascarpone • chive oil 34

 SYRAH

RASPBERRY CHICKEN

Our classic raspberry chicken • garlic mashed potatoes • seasonal vegetable 34

 DEMI-RED

FEATURED COCKTAILS

SMOKED PEACH OLD FASHIONED

Round Barn Baroda Straight Bourbon, peaches, honey, and lemon juice 14

PAIRS WELL WITH
LOBSTER THERMIDOR

CUCUMBER & WATERMELON TEQUILA COOLER

Round Barn Blue Flame Agave, cucumber & watermelon juice, lime, and seltzer 12

PAIRS WELL WITH THE
GRAND MARK SHELLFISH TOWER

LAVENDER LEMONADE VODKA FIZZ

Round Barn DiVine™ Vodka, lemon juice, lavender, and tonic 12

PAIRS WELL WITH
THE SEA BASS