

# APPETIZERS

## Baked Brie

Old Europe Cheese brie, puff pastry, apricot preserves, and candied pecans served with crostini 12

## Pan-Seared Crab Cakes

Rosemary creamed corn, remoulade sauce, and microgreens 15

## Charcuterie Plate

Local cured meats & cheeses, housemade antipasto, and bread 18

## Grilled & Chilled Shrimp Cocktail

Tomato syrup, horseradish cream, and lemon 15

## Arborio Rice Crusted Calamari

with habanero honey and roasted garlic aioli 12

## Housemade Michigan Potato Chips

with penta blue cheese fondue 9

# SOUP & SALAD

## Soup of the Day 6

## House Salad

Mixed greens, cucumbers, tomatoes, red onions, and sunflower seeds 4 | 8

## Kale & Spinach Waldorf

Local apples, raisins, almonds, walnuts, hard-boiled egg, and Michigan white cheddar with white wine vinaigrette 6 | 10

## Roasted Chicken Salad

Mixed greens, spinach, fingerling potatoes, thin green beans, white balsamic vinaigrette 13

## Iceberg Wedge

Iceberg lettuce, Jake's bacon, hard-boiled egg, red onion, and tomatoes with smoked blue cheese dressing 10

*Add to any salad: chicken(6) salmon(9) shrimp(10)*

*Dressing Choices: Smoked Blue Cheese, Thousand Island, Toasted Garlic Buttermilk, White Balsamic Vinaigrette, White Wine Vinaigrette*

# ENTRÉES

## Sea Salt Crusted NY Strip

with Michigan mashed potatoes, seasonal vegetable, and red wine demi-glace 36

*Perfect Pairing: Cabernet Sauvignon*

*Tasting Trio: Cabernet Sauvignon, Syrah, Merlot*

## Crispy Fried Chicken Thighs

with Michigan mashed potatoes, seasonal vegetable, and black peppercorn gravy 21

*Perfect Pairing: Dry Traminette*

*Tasting Trio: Dry Traminette, Classic Demi-Sec, Gewürztraminer*

## Short Rib Pappardelle

with Mama Mucci pasta, spinach, wild mushrooms, natural jus, and cream 22

*Perfect Pairing: Cabernet Franc*

*Tasting Trio: Cabernet Franc, Lemberger, Red Arrow Red*

## Pan Seared Michigan Rainbow Trout

with capers, lump crab, riesling butter sauce, smashed fingerling potatoes, and seasonal vegetable 29

*Perfect Pairing: Pinot Gris*

*Tasting Trio: Pinot Gris, Viognier, Special Select Demi-Sec*

## Cedar Wrapped Salmon

with mustard and maple glaze and warm grain salad 26

*Perfect Pairing: Chardonnay*

*Tasting Trio: Chardonnay, Chardonel, Kerner*

## Jake's Pork Chop Milanese

Herb breaded, garden salsa, Michigan mashed potatoes, and seasonal vegetable 24

*Perfect Pairing: Special Select Demi-Sec*

*Tasting Trio: Special Select Demi-Sec, Gewürztraminer, Dry Traminette*

## Orecchiette Pasta

with basil pesto, roasted garlic, pine nuts, tomatoes, pecorino cheese, and lemon zest 20

*Perfect Pairing: Dry Riesling*

*Tasting Trio: Dry Riesling, Viognier, Pinot Gris*

## Raspberry Chicken

Pecan-crusted organic chicken breast, wild rice medley, and seasonal vegetable 25

*Perfect Pairing: Viognier*

*Tasting Trio: Viognier, Traminette, Grand Mark*

**S** Michigan Mashed Potatoes 4

**E** Seasonal Vegetable 4

**S** Warm Grain Salad 4

**I** Wild Rice Medley 4

» **FOOD ALLERGIES?** We are happy to make modifications when possible. Please check with your server. «

Ask your server about menu items that are cooked-to-order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.

Rev. Date: 11-14-17