

Soup & Salad

Lobster Bisque \$9 Amontillado Sherry	Soup du Jour \$7	French Onion Soup au gratin ... \$10
Tableside Caesar 14 per person Salad traditional preparation, minimum of two guests please	Autumn Salad \$9 blended baby greens, diced pears and apples, dried cranberries, Roquefort, choice of vinaigrette	A Nod to Maurice \$18 roast turkey, smoked ham, Swiss cheese, shredded iceberg, sweet pickles, queen olives, hardboiled egg, Maurice dressing
Tuna Niçoise \$22 A-1 Ahi Tuna, edamame, French green beans, heirloom tomatoes, cucumbers, bell peppers, red onions, hard boiled egg, basil, anchovy vinaigrette	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini	Beet and Citrus Salad \$12 roasted local beets, grapefruit, orange, arugula, pine nuts, sherry vinaigrette
ADD A PROTEIN: Shrimp 16 • Seared Salmon 8 • Wood Fired Chicken Breast 6 • Seared Ahi Tuna 12 • Tenderloin Steak Tips 14		

Brunch

Omelette \$12 3 egg omelette, the Chef's daily creation - with fresh fruit or home style fried potatoes with peppers and onions	Corned Beef Hash \$14 corned beef with potatoes, peppers and onions, soft poached eggs
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Benedicts

served with Home Style Fried Potatoes with peppers and onions

Classic \$12 poached eggs over smoked ham on a wood fired English muffin, finished with sauce Béarnaise	California \$14 poached eggs over layers of sliced tomatoes, spinach, and avocado on a wood fired English muffin, sauce Béarnaise	Crab Oscar \$24 poached eggs over layers of wood fired asparagus, king crab, and wood fired English muffin, sauce Béarnaise
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Sandwiches

Sandwiches served with French Fries

Rueben \$12 corned beef, Swiss cheese, pickled slaw, 1000 Island dressing, pressed marble rye, dill pickle	Steak-Burger \$12 wood fired house ground tenderloin, brioche bun, baby greens, tomatoes, onions, dill pickle, choice of cheese
Salmon Club \$14 grilled Scottish salmon, applewood smoked bacon, avocado, smoked gouda, field greens, tomatoes, Sriracha mayonnaise on wood fired ciabatta	Roque-Burger \$16 seasoned house ground tenderloin stuffed with Cognac-Roquefort and wood fired, presented open face on pressed pumpkinnickel with Pancho Sauce
Prime Rib French Dip \$14 shaved prime rib, caramelized onions, Swiss Cheese, wood fired baguette, presented au jus	Halibut Fish Tacos \$16 \$20 beer battered halibut, cheddar, avocado, asian slaw, cucumber-tomato salsa, sour cream; 2 or 3 tacos

Entrées

Filet Mignon \$26 6 ounce cut, presented with zip sauce
Pappardelle Bolognese \$24 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano
Fish & Chips \$24 beer battered halibut, tartar sauce and lemon, house made French fries
Yellow Belly Michigan Lake Perch \$26 flour dusted and sautéed, herbed wild rice, asparagus, lemon and caper beurre blanc

Accompaniments

French Fried Potatoes \$7 house made	Sautéed Brussels Sprouts \$8 applewood smoked bacon	Wood Fired Asparagus \$9 sauce Béarnaise
Roasted Garlic Mashed Potatoes \$7 enough to share	Macaroni & Cheese \$12 Fontina, Cheddar, Gruyere	Wild Rice Blend \$7 fresh herbs