

Soup & Salad

Lobster Bisque \$9 Amontillado Sherry	A Nod to Maurice \$18 roast turkey, smoked ham, Swiss cheese, shredded iceberg, sweet pickles, queen olives, hardboiled egg, Maurice dressing
French Onion Soup au gratin \$10	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini
Soup du Jour \$7	Tuna Niçoise \$22 A-1 Ahi Tuna, edamame, haricots verts, heirloom tomatoes, cucumbers, bell peppers, red onions, hard boiled egg, basil, anchovy vinaigrette
Harvest Salad \$12 greens, walnuts, sunflower seeds, apples, dried cranberries, Danish bleu cheese, raspberry vinaigrette	

ADD A PROTEIN:

Shrimp 16 • Seared Salmon 8 • Wood Fired Chicken Breast 6 • Seared Ahi Tuna 12 • Tenderloin Steak Tips 14

Brunch

Omelette \$13 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	Croque Madame et Monsieur ... \$16 Smoked ham layered with Gruyere cheese on Sourdough bread, half of which is finished with a fried egg, the other with Mornay sauce and chives, and presented with fresh fruit
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Benedicts

served with Home Style Fried Potatoes with peppers and onions or Fresh Seasonal Fruit

Classic \$13 poached eggs over smoked ham on a wood fired English muffin, finished with sauce Béarnaise	California \$15 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 or Fresh Seasonal Fruit

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

Entrées

Filet Mignon \$28 6 ounce cut, presented with zip sauce	
Pappardelle Bolognese \$24 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	
Yellow Belly Michigan Lake Perch \$26 flour dusted and sautéed, garlic mashed, Brussels sprouts, lemon and caper beurre blanc	
Fish & Chips \$24 beer battered halibut, tartar sauce and lemon, house made French fries	

Accompagniments

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