

small plates

Ahi Tacos 16
poké style ahi tuna, wakame salad, mango salsa, wasabi crema, crispy wonton wrapper

Crab Cakes 15
lump crab, red remoulade, watercress, local arugula, fennel, grapefruit, lemon vinaigrette

Mussels 13
marinara sauce, white wine, shallots, garlic, chorizo sausage, crusty bread

Cold Smoked Salmon Smørrebrød 11
beet cured, house smoked salmon, cucumber sauce, fresh dill, flat leaf parsley, shaved radish, black bread

starters

Shrimp & Lobster Queso Blanco 14
chilled shrimp & lobster, chihuahua cheese, scallions, cream, cilantro, smoked paprika, crispy tortilla chips

Roasted Garlic Hummus 9
chick peas, tahini, roasted garlic, kalamata olive, cucumber, feta, pepperoncini, roasted pepper, grilled pita bread V

Crispy Brussels Sprouts 7
lightly salted, lemon aioli

Smoked Whitefish Dip 13
house smoked whitefish, cream cheese, scallions, crackers

Mushroom & Chevré Strudel 13
trumpet royal, hen of the woods, clamshell mushrooms, shallots, white wine, garlic, herbs, chevré in phyllo dough

Lobster Corn Dog 18
butter poached cold water lobster tail, sweet corn batter, sriracha aioli, sweet chili sauce

Burrata 10
house smoked tomato, basil, arugula, balsamic reduction, extra virgin olive oil, crusty bread V

Flash Fried Calamari 10
buttermilk brined, seasoned flour, sweet chili sauce, sriracha aioli

entrées

soups

all available as starter cup or entrée bowl

Hampton Clam Chowder 4/7
perfected in East Hampton, NY

Feature Soup (price varies)
perfected in Portage, MI

Onion Soup Gratineé 3/6
perfected in Portage, MI

salads

House Greens 5/9
summer greens, red onion, radish, cucumber, grape tomato, carrot, hearts of palm, sunflower seeds, tarragon vinaigrette PBV GF

Caesar 5/9
romaine, house caesar dressing, grana padano cheese, herbed croûtons

Beets & Goats 9
roasted beets, goat cheese, summer greens, red onion, grape tomato, herbs, sugared walnuts, herb croûtons, tarragon vinaigrette V

Shrimp & Crab 14
romaine lettuce, kalamata olives, boiled egg, grape tomato, cucumber, lemon vinaigrette GF

Greek 9
romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomato, English cucumber, greek vinaigrette V GF

ADD ON TO ANY SALAD
salmon +7, grilled chicken breast +4, shrimp +7

V- Vegetarian GF- Gluten Free
PBV- Plant Based Vegan

Troy Lutke
General Manager

Tim Gibbs
Executive Chef

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Shrimp & Scallops 33
black bean, orange, garlic, ginger sauce, sautéed shrimp & scallops, sesame braised baby bok choy, black rice GF

Whitefish 22
plancha grilled, seasonal vegetable, jasmine rice, champagne beurre blanc GF

Poor Man's En Papillote 23
fresh great lakes walleye steamed in a brown paper bag with seasonal vegetables, smoked fingerlings, captain's butter GF

Fisherman's Stew 19
fresh lake & ocean fish, mussels, shrimp, potatoes, garlic, white wine, smoked tomato broth

Chargrilled Salmon 24
beluga lentils, cultivated mushrooms, cherry tomato confit, vegetable broth

Paella 24
shrimp, mussels, ocean fish, fresh water fish, scallops, sausage, smoked chicken, tossed in risotto, sweet pepper & citrus-saffron sauce

Lobster & Shrimp Risotto 21
poached, peppers, sugar snap peas, fresh tarragon, arugula, grana padano GF

•plant•

Grains 16
amaranth, red quinoa, chia, arugula, vegetables, balsamic vinaigrette PBV GF

Mushroom Risotto 19
cultivated michigan mushrooms, creamy arborio rice, arugula, white wine, grana padano GF

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Heritage Chicken (Poulet Rouge) 21
pan roasted, vegetable quinoa, local arugula, shiitake mushrooms, pan sauce GF
(please allow 20 minutes preparation time)

New York Strip 31
12oz choice steak, chargrilled, chimichurri sauce, seasonal vegetables, house smoked fingerling potatoes GF

Pork Porterhouse 21
cider brined, chargrilled, glazed with apple, maple, whole grain mustard, drunken apples, seasonal vegetables, smoked fingerling potatoes GF
(please allow 20 minutes preparation time)

Filet of Beef 33
7oz butter seared filet, smoked fingerling potatoes, seasonal vegetables, bearnaise

burgers & sandwiches

served with house fried chips or substitute bistro fries +2 or small house greens +2

Bistro Burger 13
blend of 3 cuts of choice beef, butter grilled bun, lettuce, local tomato, red onion, pickle and bistro sauce
ADD-ON
velveeta, cheddar, gruyère

Shrimp & Lobster Roll 15
tarragon aioli, snipped chives, lettuce, butter-grilled lobster roll

Quinoa Burger 11
cheddar, parmesan, herb & spices, chipotle aioli, local arugula, red onion, local tomato, butter-grilled whole wheat bun V

Fish Sandwich 13
flaky whitefish, plancha grilled or flash fried in tempura batter, red remoulade, romaine lettuce, local tomato, red onion, butter-grilled whole wheat bun

NOW SERVING BRUNCH

Can't get enough of us?
We will be offering a plated brunch menu

CHECK US OUT
ON THE WEEKENDS!

DRAFTS GLASSES

ARCADIA Morning Nightcap
 BELL'S Two Hearted
 BELL'S Seasonal
 BUD Light
 LATITUDE 42° Seasonal
 DARK HORSE Scotty Karate
 NEW BELGIUM Fat Tire Belgian White
 FOUNDERS All Day IPA
 FOUNDERS Breakfast Stout
 ONE WELL Seasonal

GONZOS Vanilla Porter
 ATWATER Dirty Blonde
 SHORT'S Seasonal
 STELLA ARTOIS

CIDERS

SIERRA ROSE Cranberry
 BLAKE'S HARD CIDER

BOTTLES

CRAFTS

ARCADIA IPA
 BELL'S Amber
 BELL'S Oatsmobile
 BOATYARD Hazy Sunset
 DARK HORSE Crooked Tree
 FOUNDERS Porter
 FRANKENMUTH The Hef
 LATITUDE 42° Cosmic Charlie
 NEW HOLLAND Full Circle
 NEW HOLLAND The Poet
 SHORT'S Soft Parade
 SHORT'S Spacerock GF
 SCHMOZ N/A
 BREWERY VIVANT Farmhand

CLASSICS

BUDWEISER
 MICHELOB Ultra
 MILLER Lite
 COORS Light
 KALIBER N/A
 LABATT Blue
 HEINEKEN
 CORONA
 DUVEL
 PILSNER URQUELL

COCKTAILS

THE RYE MANHATTAN 9
 bulleit rye, sweet vermouth,
 angostura bitters, luxardo cherry
 PEAR MARGARITA 9
 hornitos plata, cointreau, fresh lime,
 fresh pear juice, rosemary simple syrup
 SEXY SAGE 9
 bombay sapphire, st. germaine, lemon
 juice, sage simple syrup, sparkling rose
 ROSEMARY FASHIONED 9
 buffalo trace, orange bitters,
 rosemary simple syrup, orange rind

THE DIRTY BIRD 9
 grey goose, olive brine, blue cheese olive
 COOL CUCUMBER 8
 hendricks, tonic, cucumber
 PLUM MOJITO 7
 bacardi, fresh mint, lime, plum
 simple syrup, soda
 SPIKED PUNCH 7
 captain morgan, apple cider,
 cranberry, cinnamon, ginger beer,
 lime, cinnamon sugar rim
 HOLIDAY SANGRIA 7
 house blend

SPECIALTIES

VOSS
 Still
 Sparkling
 Lemon-Cucumber
 Tangerine-Lemongrass
 SAN PELLEGRINO
 750 ml
 500ml
 IZZE
 Clementine
 Blackberry
 Pomegranate

MOCKTAILS
 FALL PUNCH 4⁵
 apple cider, cranberry, cinnamon, ginger
 beer, lime, cinnamon sugar rim
 ROSEMARY JUICER 4⁵
 rosemary simple syrup, grapefruit, lime,
 and soda
 SAGE SPARKLER 4⁵
 sage simple syrup, pineapple, soda
 STEWARTS SODA
 Root Beer
 Cream Soda

	6oz	9oz
L. MAWBY, "SEX" Sparkling Rose, MI	7	11
SARTORI, Pinot Grigio, ITALY	6 ⁵	10
FENN VALLEY, Riesling, MI	6 ⁵	10
SALT OF THE EARTH, Moscato, CA	8	12
EDNA VALLEY, Sauvignon Blanc, CA	8	12
CHALK HILL, Chardonnay, SONOMA	12	16
STORYPOINT, Chardonnay, CA	8	12

FEATURED SPARKLING 9

LOS CARDOS, Red Blend, ARGENTINA	6 ⁵	10
L. MARTINI, Cabernet, CA	9	13
MACMURRAY, Pinot Noir, SONOMA	11	15
JOSH, Legacy Red Blend, CA	9	13
DRY CREEK, Zinfandel, CA	13	17
LA POSTA, Malbec, ARGENTINA	9	13

SPARKLING

TATtinger, Brut La Francaise 88
 VEUVE CLICQUOT, Brut, REIMS 75
 NICOLAS FEUILLATTE "GOLD COMPASS", Brut Reserve, CHAMPAGNE 63
 SCHRAMSBERG, Brut Rose, NORTH COAST, CA 69

WHITE

SAN ANGELO, Pinot Grigio, TUSCANY 39
 TANGENT, Sauvignon Blanc, EDNA VALLEY 29
 GIRARD, Sauvignon Blanc, CA 38
 VENGE "JULIANA'S", Sauvignon Blanc, NAPA VALLEY 57
 LE GRAND MOULIN, Sauvignon Blanc, BORDEAUX 29
 STEINSCHADEN, Gruner Veltliner, AUSTRIA 34
 WHITEHAVEN, Sauvignon Blanc, NEW ZEALAND 38
 ROMBAUER, Chardonnay, CA 52
 TORR, Chardonnay, TORCHIANA VINYARD, NAPA VALLEY 97
 LEWIS, Chardonnay, NAPA VALLEY 85
 GRGICH, Chardonnay, CA 88
 CAKEBREAD, Chardonnay, NAPA VALLEY 72
 DROUHIN, Chassagne-Montrachet, BURGANDY 98
 MINER "SIMPSON VINEYARD", Viogner, NAPA VALLEY 55
 ZIND HUMBRECHT, Pinot Gris, ALSACE 39
 BENTON LANE, Pinot Gris, OR 32
 LOOSEN, Riesling, MOSEL 38
 EROICA, Riesling, WA 38
 RAMON BILBAO, Albarino, SPAIN 29

RED

DOMAINE SERENE, Pinot Noir, YAM HILL, OR 72
 KING ESTATE, Pinot Noir, OR 33
 LYRIC BY ETUDE, Pinot Noir, SANTA BARBARA 43
 FLOWERS, Pinot Noir, SONOMA 85
 ARGYLE, Pinot Noir, WILLAMETTE VALLEY 39
 ELK COVE, Pinot Noir, WILLAMETTE VALLEY, 57
 DOMAINE SEROL, "Perdriziere" Gamay, LOIRE 44
 DOMAINE SEROL, "Les Originelles" Gamay, LOIRE 32
 LEWIS, Syrah, NAPA VALLEY 115
 TORBRECK "WOODCUTTERS", Shiraz, BAROSSA 46
 MINER "STAGECOACH VINEYARD", Merlot, NAPA VALLEY 79
 HONIG, Cabernet Sauvignon, NAPA VALLEY 75
 CAKEBREAD, Cabernet Sauvignon, NAPA VALLEY 98
 DUNN, Cabernet Sauvignon, NAPA VALLEY 140
 TREANA, Red Blend, PASO ROBLES 62
 SADDLEBACK "RANCHERS RED", Red Blend, 60
 JOSEPH CARR, Red Blend, NAPA VALLEY 65
 TOMMASI POGGIO AL TUFO "ROMPICOLLO", Super Tuscan, 34

COVE
 LAKESIDE BISTRO