



## soup

Gazpacho	7
Celery Soup	6

## small plates

Grilled Asparagus <i>Citrus Aioli, Parmigiano-Reggiano, Muldoon Sea Salt</i>	9
Pommes Frites <i>Yuzu Aioli / Truffle Oil</i>	9
*Ahi Tuna Tartare <i>Toasted Pinenuts, Mint, Quail Egg Yolk, Green Apple Brunoise, Pimenton de la Vera, Brioche Toast Points</i>	18
Crispy Maitake Mushrooms <i>Rice Batter, Ponzu</i>	13
Traditional Grilled Prawns	17
Mediterranean Plate <i>Hummus, Babaganoush, Red Peppers, Olives, Pickled Vegetables, Caponata, Grilled Bread</i>	13
Crispy Calamari <i>Zucchini Chips, Spicy Italian Peppers, Pomodoro Sauce</i>	15
Seared Mussels <i>Spanish Chorizo, Sauterne Butter Sauce, Shallots, Minced Thyme, Fennel, Toasted Demi Baguette</i>	15

## salads

Traditional Caesar <i>Homemade Dressing, Crostini, Parmigiano- Reggiano, White Anchovy Filets</i>	11
Watermelon <i>Goat Cheese, Avocado Purée, Roasted Beets, Walnut Streusel, Champagne Vinaigrette</i>	12
*Seafood Ceviche <i>Calamari, Shrimp, White Fish, Fresh Celery, Red Onions</i>	12
"Beef & Blue" <i>Steak Au Poirve, Roasted Beets, Roquefort Cheese, Red Onions, House Vinaigrette</i>	16

## sides

Pommes Frites	5
Grilled Bread with Garlic Confit	6
Lemon-Parm Risotto	8
Roasted Beets	8
Marinated Olives	6
Caponata	6

## sandwiches

*served with your choice of  
potato chips or house-garden salad*

*Bistro Burger <i>Butcher Blend, Seared Foie Gras, Avocado, Camembert Cheese, Bacon, Fried Onions, Brioche Bun</i>	16
Lamb Meatball Sandwich <i>Chef's Blend, House-made Tzsziki, Arugula</i>	15
Croque Monsieur <i>Grilled Brioche, Smoked Ham, Emmental Cheese, Béchamel Sauce</i>	13
Turkey Burger <i>All Natural Turkey Patty, Arugula and Fennel Salad, Feta Cheese, Lemon-Aioli, Brioche Bun</i>	13
Lobster Roll <i>Maine Lobster Salad, Crispy Romaine, Toasted Hoagie Roll</i>	19
Chicken Salad Croissant <i>Candied Pecans, Grapes, Shaved Fennel, Butter Lettuce, Wood Box Croissant</i>	13
Crisped Whitefish <i>Red Cabbage Slaw, Pickled Julienne Carrots, Fresh Cilantro, Arugula, Lemon Aioli, Demi Baguette</i>	18
Eggplant Sandwich <i>Grilled Marinated-Eggplant, Tomato Basil Sauce, Shredded Mozzarella Cheese, Arugula Lettuce, Ciabatta Roll</i>	15

## entrées

Bouillabaisse <i>Top Neck Clams, Mussels, Shrimp, Whitefish Filet, Saffron-Tomato Fumet, Grilled Demi Baguette</i>	25
*Grilled Lamb Chops <i>Garlic Infused Fingerling Potatoes, Radish Salad, Cherry &amp; Raisin Reduction</i>	26
*Flat Iron Steak <i>Grilled Flat Iron, Confit Potatoes, Roasted Forest Mushroom Blend, Port-Demiglace</i>	28
Roasted Half-Chicken <i>Broiled Brussels Sprouts, Tomato &amp; Bean Succotash</i>	26
Seared Whitefish <i>Eggplant Caponata, Lemon-Parm Risotto</i>	25
*Bone-in Pork Chop <i>Confit Potatoes, Glazed Seasonal Vegetables, Port Wine Demiglace</i>	28

## desserts

Strawberry Shortcake <i>Fresh Strawberries and Vanilla Whipped Cream</i>	7	Traditional Carrot Cake <i>Caramel Sauce and Coconut Flakes</i>	9
Key Lime Pie <i>Traditional Key lime Pie with Graham Cracker Crust</i>	8	New York Style Cheesecake <i>Glazed Berries</i>	8
Ultimate Chocolate Cake <i>Chocolate Cake, Rich Chocolate Mousse and Chocolate Ganache</i>	9		

## house beer on tap

Mission Point Cream Ale <i>American Light Lager, Brewed by Petoskey Brewing, a smooth ale with mild IBU's and finishes with a cream flavor</i> ABV 4%	6
New Day IPA <i>Brewed by Saugatuck Brewing Co., a refreshing IPA, light in body and colored with a hoppy burst of flavor</i> ABV 6.2%	6
Patrick Sinclair's Scotch Ale <i>Brewed by Mountain Town Brewing Co. Medium in body with a toasted caramel smooth finish</i> ABV 4.5%	6

## mocktails

Strawberry No-jito <i>Muddled Strawberries, Ginger-Mint, Cane Sugar Fresh Lemon and Soda</i>	6
Pomegranate Lemonade <i>Pomegranate Juice, Muddled Meyer Lemons, Simple Syrup and Lemon Juice</i>	7
Mock Champagne <i>Ginger Ale, Pine Apple Juice, White Grape Juice and Fresh Raspberries</i>	6
Heirloom Carrot Agua Fresca <i>Carrot Juice, Lime Juice and Ginger Syrup</i>	7

## white & rosé

018. Tattinger 'La Française' Brut Reserve <i>Champagne - Reims</i>	21 / 98
034. Champalou Vouvray Petillant <i>Sparkling Brut - Loire NV</i>	76
064. Domaine Zind-Humbrecht <i>Moscato Blanco - Muscat D'Alsace</i>	77
114. Charles Smith 'Kung Fu Girl' <i>Riesling</i>	12 / 42
236. Stag's Leap Wine Cellars 'Karia' <i>Riesling - Napa Valley</i>	73
302. Four Graces <i>Pinot Gris - Willamette Valley</i>	12 / 44
332. Michel Redde 'Les Tuileres' <i>Sauvignon Blanc - Sancerre France</i>	13 / 49

## hand-crafted cocktails

Caipirinha <i>Cachaça, Sugar Cane Syrup, Muddled Limes and Lime Juice</i>	12
Margarita La Condesa <i>El Jimador Blanco Tequila, Damiana Liqueur, Charred Pineapple and Agave Nectar</i>	13
Strawberry Mojito <i>Bacardi Dragon-berry Rum, Mission Point's Garden Mint Leaves, Sugar Cane Syrup and Muddled Limes</i>	12
Venetian "Spritz" <i>Aperol, Prosecco, Soda and Fresh Lime</i>	11
Cocktail Garden Gimlet <i>Knickerbocker Gin, Freshly-squeezed Lime Juice, Infused Simple Syrup, Garden Basil, Cucumber and Sliced Limes</i>	13
Watermelon-Elderflower <i>Valentine's Vodka, St. Germain Elderflower Liqueur, Agave Nectar, Fresh Citrus and Watermelon</i>	12
French Mule <i>Belvedere Vodka, Domaine de Canton, Champagne, House-made Ginger Syrup and Fresh Lime</i>	12
Barrel Aged Pecan Old Fashioned <i>Bulleit Rye Whiskey, House-made Pecan Orgeat, Angostura Bitters, Orange Peel</i>	13
1862 Manhattan <i>Russels Reserved Rye Whiskey, Antica Formula Vermouth, Dry Curacao, Macerated Dar Cherries and House-made Bitters</i>	14

## red

410. La Spinetta D'Asti Ca'Di Pian <i>Barbera - Asti</i>	80
504. Neyers Vineyards <i>Merlot - Conn Valley</i>	68
532. D'Arenberg 'Footbolt' McLaren Vale <i>Shiraz - Australia</i>	12 / 54
664. Chataeu Simard, Saint Emilion <i>Red Blend - Bordeaux</i>	86
602. Wente Vineyards 'Charles Wetmore' <i>Cabernet Sauvignon - Livermore Valley</i>	15 / 76
618. Carpe Diem <i>Cabernet Sauvignon - Napa Valley</i>	68
704. Annie Amie Winemakers Selection <i>Pinot Noir - Oregon</i>	12 / 59