



Appetizer

Shrimp Cocktail

*Chilled Poached Shrimp | Fresh Lemon
Old Bay Cocktail Sauce*
\$13.95

Bang Bang Shrimp

Leek & Scallion
\$14.95

Garlic Parmesan Potato Wedges

Fresh Herbs | Smoked Garlic Aioli
\$6.95

White Cheddar Fondue

Rosemary Focaccia & Crudit 
\$10.95

Spinach & Artichoke Dip

House Tortilla Chips
\$9.95

Fried Lemon Brussels

Lemon-Feta Crumbles
\$9.95

House Made Bread

Parker House Rolls

Seasonal Butter
\$6.95

Soup

French Onion Soup

Cheese Crouton | Fresh Herbs
\$6.95

Soup du Jour

Chef's Daily Inspiration
\$5.95

Salad

Add Grilled Chicken \$5.95 | Brochette \$19.95 | Shrimp \$10.95 | Salmon \$21.95

House Salad

*Tender Greens | Iceberg | Cheddar
Tomato | Cucumbers
Red Onion | Choice of Dressing*
\$7.95

Siniikaung Caesar

*Romaine | Parmesan Crisp
Rosemary Crouton | Kalamata Olives
House Caesar Dressing*
\$10.95

Bistro Wedge

*Iceberg | Blue Cheese | Chopped Bacon
Cherry Tomatoes | Pickled Shallot
Roasted Garlic Vinaigrette*
\$9.95

Roasted Beet Salad

*Arugula | Whipped Feta
Toasted Sunflower Kernels
Burnt Honey Vinaigrette*
\$9.95

Bistro Sides

Roasted Garlic Mashed - \$4.95

House Frites - \$6.95

Broccolini - \$4.95

Side Lobster Tail - \$39.95

1/2 Pound Snow Crab - \$28.95

Grilled Shrimp - \$10.95

Baked Potato - \$3.95

Loaded Baked Potato - \$5.95

**Consuming raw or undercooked meat, eggs or seafood may increase your risk of contracting a foodborne illness.*



Entree

Surf & Turf

*Skewers of Beef & Shrimp
Garlic Mashed Potatoes | Vegetable du Jour
Smokey Black Cherry Sauce
\$32.95*

Country Fried Chicken

*Roasted Garlic Mashed Potatoes
Vegetable du Jour
Country Chicken Gravy
\$21.95*

Fire Grilled Salmon

*Perfumed Rice | Soy-Miso Glaze
Baby Arugula | Toasted Sesame
\$28.95*

Filet

*Roasted Garlic Mashed
Vegetable du Jour | Polenta Onions
Rosemary Béarnaise
\$42.95*

12oz New York Strip

*Dauphine Potatoes | Vegetable du Jour
Smokey Black Cherry Sauce
Black Truffle Butter
\$43.95*

Bistro Burger

*Sharp Cheddar | Pickled Shallot
Bacon Jam | Roasted Garlic Aioli
Brioche Bun | House Frites
\$19.95*

Prime Rib

*10oz House Cut | Baked Potato
Vegetable du Jour | Au Jus
\$44.95*

Crispy Pork Cutlet

*Brussel Sprout & Leek Slaw
Crispy Garlic-Herb Potatoes
Japanese BBQ
\$19.95*

Fish & Chips

*Crispy Tempura Walleye
House Frites | Slaw
Malt Vinegar Tartar Sauce
\$27.95*

Pasta Autunno

*Pappardelle | Vodka Sauce
Roasted Crimini Mushrooms
Baby Spinach | Pearl Onions
\$16.95
Add Chicken \$5.95 | Shrimp \$10.95*

Lobster Tail

*Crispy Shaved Brussels Sprouts
Baked Potato | Drawn Butter
\$45.95*

Snow Crab

*Baked Potato | Vegetable du Jour
Drawn Butter
\$55.95*

Dessert

Colossal Chocolate Cake

*Five Layers of Chocolate Cake | Chocolate Ganache | Chocolate Buttercream
| Chantilly Cream | Chocolate Raspberry Twig | Berry Coulis
\$9.95*

Seasonal Cheesecake - \$9.95

Sous Vide Crème Brûlée

*Vanilla Crème Brûlée | Chantilly Cream | Chocolate Sail Decoration
\$9.95*

Caramel Apple Terrine

*Layers of Shortbread | Caramel Jelly | Mascarpone Mousse | Thin Sliced Roasted Apples & Cranberry Curd
\$9.95*