

Starters

<p>Vineyard House Salad..... 6 <i>Mixed green, red onions, walnuts, bleu cheese, cherry vinaigrette</i></p> <p>Wedge Salad..... 5 <i>Iceberg wedge, bacon, tomatoes and blue cheese dressing</i></p> <p>Caesar Salad..... 6</p> <p>New England Clam Chowder..... 4</p> <p>Gazpacho..... 5</p> <p>Soup of the Day..... 4</p> <p>Crab Cakes..... 12</p> <p>* Cajun Steak Bites..... 11 <i>Sautéed with mushrooms, onions, & peppers in a Guinness Demi</i></p> <p>Shrimp Cocktail..... 11</p> <p>Oysters on the Half Shell..... mkt</p>	<p>Smoked Whitefish Dip..... 9</p> <p>Calamari with Pepperoncini's..... 9</p> <p>Crepe Aubergine..... 8 <i>Thinly sliced eggplant stuffed with ricotta & mozzarella, then baked</i></p> <p>* Dynamite Ahi Tuna Roll..... 11 <i>Flash fried sushi roll with a soy ginger sauce, pickled ginger & wasabi</i></p> <p>Coconut Shrimp..... 11</p> <p>Crab Stuffed Portabella..... 9</p> <p>* Seared Ahi Tuna..... 12 <i>Rare Sashimi grade tuna. Served with soy sauce, pickled ginger & wasabi</i></p> <p>Firecracker Shrimp..... 9</p> <p>Spinach & Artichoke Dip..... 10</p> <p>Sautéed Garlic Mussels..... 9</p>
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Entrées

<p>* Swordfish Oscar..... 26 <i>Grilled & topped with blue crab hollandaise & asparagus</i></p> <p>Honey Mustard Rainbow Trout..... 14 <i>Butterflied Rainbow trout, coated with our special honey mustard sauce & lightly sautéed</i></p> <p>Macadamia Nut Encrusted Walleye..... 22 <i>Baked and drizzled with Jamaican Rum Butter</i></p> <p>Potato & Garlic Encrusted Whitefish..... 15 <i>Great Lakes Whitefish encrusted with grated potatoes flat iron seared.</i></p> <p>Kasu Chilean Sea Bass..... 26 <i>Sake-marinated & flat iron seared, served with basmati stir fry vegetables, & soy ginger sauce</i></p> <p>Maryland Crab Cakes..... 26 <i>Broiled or fried, served with mustard aioli</i></p> <p>Fish & Chips..... 17 <i>Fried North Atlantic cod served with French fries, coleslaw & homemade tartar</i></p> <p>* Cedar Planked Salmon..... 19 <i>Atlantic Salmon filet oven-roasted on a Northwood cedar plank</i></p> <p>* Jammin Jerk Salmon..... 19 <i>Broiled & served with rice, peas & steamed cabbage</i></p> <p>* Asian Tuna..... 24 <i>Sesame encrusted & seared served with wasabi & pickled ginger</i></p> <p>Sautéed Lake Perch..... 14 <i>Half pound of Lake Michigan caught, lightly dredged and sautéed</i></p> <p>Flash Fried Frog Legs..... 14 <i>Frog legs flash fried & served with casino butter for dipping</i></p> <p>New England Lobster Tails..... 40 <i>2 six ounce lobster tails</i></p> <p>King Crab..... 38 <i>One & a half pounds of steamed crab</i></p>	<p>Chicken Cordon Bleu..... 18 <i>Breaded Chicken stuffed with ham and swiss, wrapped with bacon</i></p> <p>Hawaiian Chicken..... 17 <i>Teriyaki glazed, served with grilled pineapple</i></p> <p>Baby Back BBQ Ribs..... 22 <i>Full Slab with our homemade BBQ sauce. May be served wet or dry</i></p> <p>* Filet Mignon..... 28 <i>8 oz. USDA choice center cut served on top of a bordelaise</i></p> <p>* Cowboy Steak..... 30 <i>18 oz. bone-in ribeye steak served with fried onion rings</i></p> <p>* New York Sirloin Strip..... 22 <i>12 oz. USDA choice beef hand cut in house, served with fried onion rings</i></p> <p>* Peppercorn New York Strip..... 24 <i>Our 12 oz. Strip with a roasted peppercorn sauce</i></p> <p>* Rack of Lamb..... 34 <i>Grilled and served with a raspberry mint sauce</i></p> <p>Braised Beef Short Ribs..... 19 <i>Slow cook, served with mashed potatoes, carrots and sauteed vegetables</i></p> <p>* Duck Breast..... 19 <i>Grilled & served atop Traverse City cherry chutney</i></p> <p>Jambalaya..... 18 <i>Traditional Cajun mix of seafood, andouille sausage & vegetables sautéed in a spicy tomato sauce</i></p> <p>Smoked Chicken Penne..... 18 <i>Smoked chicken tossed with penne pasta our tomato-basil cream sauce with sun dried tomatoes, grilled portabellas and toasted pine nuts</i></p> <p>Shrimp & Lobster Linguine..... 19 <i>Maine Lobster & succulent shrimp in a red bell pepper cream sauce</i></p> <p>Seared Scallops with Penne..... 17 <i>Scallops, bacon, mushroom and bleu cheese in a white wine cream sauce</i></p>
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*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.

