

## Starters

<b>Vineyard House Salad</b> , Mixed greens, red onions, walnuts, bleu cheese tossed in a cherry vinaigrette	5	<b>Smoked Whitefish Dip</b> , House smoked Canadian whitefish served with flatbread crackers	8
<b>Garden Salad</b> , Iceberg lettuce with carrots, red cabbage, cherry tomatoes, red onion, croutons and cucumber with choice of dressing	4	<b>Calamari</b> , Lightly breaded with sliced pepperoncinis and mustard sauce	9
<b>Caesar Salad</b> , Chopped romaine lettuce tossed with Caesar dressing, parmesan, roasted red pepper, garlic croutons & anchovies	5	<b>Crepe Aubergine</b> , Thinly sliced eggplant stuffed with ricotta and mozzarella, then baked	7
<b>New England Clam Chowder</b> , A traditional favorite	5	* <b>Dynamite Ahi Tuna Roll</b> , Flash fried sushi roll with a soy ginger sauce, pickled ginger and wasabi	10
<b>Gazpacho</b> , Traditional cold cucumber soup served with a dollop of sour cream and croutons	5	* <b>Oysters on the Half Shell</b> , 1/2 dozen fresh daily from the Pacific, North Atlantic and Chesapeake Bay	Mkt
<b>Mussels à la Blake</b> , Mussels steamed with garlic, white clam sauce, and white wine	8	<b>Stuffed Portabella</b> , Grilled, stuffed with blue crab, topped with provolone, roasted red peppers and balsamic	10
* <b>Cajun Steak Bites</b> , Bits of sirloin sautéed with mushrooms, onions and peppers in a Guinness Demi	10	* <b>Seared Ahi Tuna</b> , Rare Sashimi grade tuna. Served with soy sauce, pickled ginger & wasabi	11
<b>Shrimp Cocktail</b> , Gulf shrimp served in a martini glass, with cocktail sauce	11	<b>Firecracker Shrimp</b> , Rock shrimp fried, tossed in buffalo hot sauce and topped with crumbled bleu cheese	9
<b>Coconut Shrimp</b> , Cooked to a golden brown, served with a sweet and sour chili sauce	10	<b>Spinach and Artichoke Dip</b> , Back by popular demand, our house specialty!	10

## Entrées

Any of our fresh fish below may be prepared... baked, broiled, grilled, sautéed or blackened

<b>Lobster Tails</b> , Two 6 oz tails	40	<b>Stuffed Chicken</b> , Chicken breast and drumette stuffed with ricotta, cream cheese, parmesan and herbs. Drizzled with a burgundy reduction	18
<b>King Crab</b> , One and half pounds, steamed	38	<b>Rosemary Chicken</b> , Grilled chicken breast marinated in garlic, olive oil and thyme. Served on top of sautéed spinach, roma tomatoes and fresh asparagus	17
<b>Swordfish Oscar</b> , Grilled and topped with blue crab, hollandaise and asparagus	26	* <b>Duck Breast</b> , Grilled and served atop Traverse City cherry chutney	19
<b>Teriyaki Mahi</b> , Grilled Mahi served with a chinese slaw, basmati rice and stir fry vegetables	20	<b>Baby Back BBQ Ribs</b> , Full slab with our homemade BBQ sauce. May be served wet or dry	22
<b>Flash Fried Frog Legs</b> , Frog legs flash fried and served with casino butter for dipping	14	* <b>Filet Mignon</b> , 8 oz. USDA choice center cut served on top of bordelaise, grilled to order	28
<b>Herb Encrusted Whitefish</b> , Great Lakes Whitefish topped with herbs and parmesan, then baked	17	* <b>Cowboy Steak</b> , 18 oz. bone-in ribeye steak served with fried onion rings	30
<b>Kasu Chilean Sea Bass</b> , Sake-marinated and flat iron seared, served with basmati rice, stir fry vegetables, and soy ginger sauce	26	* <b>New York Sirloin Strip</b> , 12 oz. USDA choice beef hand cut in house, served with fried onion rings	22
<b>Crab Cakes</b> , Broiled or fried, served with mustard aioli	26	* <b>Peppercorn New York Strip</b> , Our 12 oz. Strip with a roasted roasted peppercorn sauce	24
<b>Fish and Chips</b> , Fried North Atlantic cod served with French fries, coleslaw and homemade tartar	15	* <b>Kobe Ball Tip</b> , 12 oz. cut seared and served over marsala sauce and topped with fried onion rings	25
<b>Vanilla Halibut</b> , Fresh Alaskan Halibut scented with vanilla beans and seared	26	<b>Jambalaya</b> , Traditional Cajun mix of seafood, andouille sausage and vegetables sautéed in a spicy tomato sauce	18
<b>Jammin Jerk Salmon</b> , Broiled and served with rice, peas and steamed cabbage	19	<b>Pasta Mediterranean</b> , Angel hair pasta sautéed in a light olive oil tossed with fresh spinach, tomatoes, kalamata olives and Feta cheese	13
* <b>Asian Tuna</b> , Sesame encrusted and seared served with teriyaki, wasabi and pickled ginger	24	<b>Shrimp and Lobster Linguine</b> , Maine lobster and succulent shrimp tossed in a red bell pepper cream sauce served on linguine pasta	19
<b>Butternut Squash Ravioli</b> , Tossed in a sage cream sauce and candied walnuts	18		

\*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.