

Vineyard House Salad	6
<i>Mixed green, red onions, walnuts, bleu cheese, cherry vinaigrette</i>	
Wedge Salad	5
<i>Iceberg wedge, bacon, tomatoes & blue cheese dressing</i>	
Caesar Salad	6
New England Clam Chowder	4
French Onion	5
Soup of the Day	4
Crab Cakes	12
Cajun Steak Bites	11
<i>Sautéed with mushrooms, onions, & peppers in a Guinness Demi</i>	
Shrimp Cocktail	11
Oysters on the Half Shell	mkt

Starters

Smoked Whitefish Dip	9
Calamari with Pepperoncini's	9
Crepe Aubergine	8
<i>Thinly sliced eggplant stuffed with ricotta & mozzarella, then baked</i>	
Shrimp & Pistachio Wontons	10
<i>Served with teriyaki dipping sauce</i>	
Coconut Shrimp	11
Crab Stuffed Portabella	9
Seared Ahi Tuna	12
<i>Rare Sashimi grade tuna. Served with soy sauce, pickled ginger & wasabi</i>	
Firecracker Shrimp	9
Spinach & Artichoke Dip	10
Sautéed Garlic Mussels	9

Entrées

Swordfish Oscar	26
<i>Grilled & topped with blue crab hollandaise & asparagus</i>	
Honey Mustard Rainbow Trout	14
<i>Butterflied Rainbow trout, coated with our special honey mustard sauce & lightly sautéed</i>	
Macadamia Nut Encrusted Walleye	22
<i>Baked & drizzled with Jamaican Rum Butter</i>	
Whitefish Grenoble	15
<i>Great Lakes Whitefish chef dusted, sautéed & topped with lemon caper relish</i>	
Kasu Chilean Sea Bass	26
<i>Sake-marinated & flat iron seared, served with basmati stir fry vegetables, & soy ginger sauce</i>	
Maryland Crab Cakes	26
<i>Broiled or fried, served with mustard aioli</i>	
Fish & Chips	17
<i>Fried North Atlantic cod served with French fries, coleslaw & homemade tartar</i>	
Cedar Planked Salmon	19
<i>Atlantic Salmon filet oven-roasted on a Northwood cedar plank</i>	
Jammin Jerk Salmon	19
<i>Broiled & served with rice, peas & steamed cabbage</i>	
Asian Tuna	24
<i>Sesame encrusted & seared served with wasabi & pickled ginger</i>	
Sautéed Lake Perch	19
<i>Half pound of Lake Michigan caught, lightly dredged & sautéed</i>	
Arctic Char	24
<i>With wasabi aioli, fresh parmesan & chives</i>	
Flash Fried Frog Legs	14
<i>Frog legs flash fried & served with casino butter for dipping</i>	
New England Lobster Tails	40
<i>Two, six ounce lobster tails</i>	
King Crab	Mkt
<i>One & a half pounds of steamed crab</i>	

Chicken Cordon Bleu	18
<i>Breaded Chicken stuffed with ham & Swiss, wrapped with bacon</i>	
Hawaiian Chicken	17
<i>Teriyaki glazed, served with grilled pineapple</i>	
Baby Back BBQ Ribs	22
<i>Full Slab with our homemade BBQ sauce. May be served wet or dry</i>	
Filet Mignon	28
<i>8 oz. USDA choice center cut served on top of a bordelaise</i>	
Cowboy Steak	30
<i>18 oz. bone-in ribeye steak served with fried onion rings</i>	
New York Sirloin Strip	22
<i>12 oz. USDA choice beef hand cut in house, served with fried onion rings</i>	
Peppercorn New York Strip	24
<i>Our 12 oz. Strip with a roasted peppercorn sauce</i>	
Flat Iron Alforno	21
<i>Seared with a thyme & garlic crust</i>	
Rack of Lamb	34
<i>Grilled & served with a raspberry mint sauce</i>	
Braised Beef Short Ribs	19
<i>Slow cook, served with mashed potatoes, carrots & sautéed vegetables</i>	
Duck Breast	19
<i>Grilled & served atop Traverse City cherry chutney</i>	
Jambalaya	18
<i>Traditional Cajun mix of seafood, Andouille sausage & vegetables sautéed in a spicy tomato sauce</i>	
Butternut Squash Ravioli	13
<i>Tossed in a sage cream sauce & candied walnuts</i>	
Lobster Linguine Carbonara	19
<i>Chunks of lobster in a carbonara sauce</i>	
Seared Scallops with Penne	17
<i>Scallops, bacon, mushroom & bleu cheese in a white wine cream sauce</i>	
Pasta Mediterranean	13
<i>Linguine tossed with fresh vegetables in a white wine sauce</i>	

