



Appetizers

Mussels Mariniere

One pound, steamed blue shell mussels in a wine, butter and garlic broth, French bread 19.95, Cajun style with Andouille sausage and a spicy corn broth. 21.95

Artisan Cheese Plate

Chef's selection of four artisan and Michigan cheeses, with house made crackers, portioned for sharing. **(v)** 16.95

Bruschetta

Fresh basil pesto, vine ripe tomato, fresh mozzarella, balsamic reduction, fresh herbs on grilled roasted garlic bread. **(v)** 11.95

Olives

Marinated French olives. **(v)** 6.95

Escargot

Imported French helix in a garlic parmesan crust with French bread. 12.95

Honey Goat Crostini

Warm, French Montrachet chevre, local seasonal chutney, local honey, crostini's. **(v)**14.95

Hummus

Chickpea hummus, sliced cucumber, peppers, red onion, feta, olives grilled pita bread, Za'atar. **(v)** 11.95

Warm Smoked Fish Dip

House smoked salmon and whitefish, seasoned, and baked, topped with melted Gruyere cheese, crostini's. 14.95

Pissaladiere

Grilled flat bread, topped with basil pesto, tomato, kalamata olives, Gruyere cheese. 10.95

Soup

Tomato basil or soup of the day. *Cup* 6.95 | *Bowl* 9.95

French Onion

Caramelized sweet onions in a vermouth infused broth, croutons, Gruyere cheese 8.00

Fresh Baked French Bread

Served with whipped house made garlic herb butter, full loaf 6.95 half loaf 3.50

House Specialties

All entrees, with the exception of pastas, are served with a seasonal vegetable, sourced locally!

Add a house salad with Vidalia vinaigrette or Caesar \$9.95 or soup of the day \$6.95

Grilled Atlantic Salmon

Fresh, Canadian cold-water salmon, seasoned and chargrilled to temperature (chef suggests medium rare) with Parmesan risotto, fresh dill aioli. **(gf)*** 29.95

Lemon Scented Perch

Pan seared in our signature lemon infused house made dredge, with Parmesan risotto and a lemon caper tartar sauce. 21.95

Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish, pan seared with Parmesan risotto, fresh citrus beurre blanc or blackened with a sweet corn, spicy chipotle sauce. 28.95

Champagne Chicken

Organic farm fresh chicken, pan seared and oven finished with a champagne cream sauce, Parmesan risotto. *Petite* 21.95 | *Two breast portion* 26.95 (gf option available)

Firehouse Ribeye

16-ounce, USDA Angus Choice beef in our signature firehouse marinade, grilled to temperature with gratin dauphinois. **(gf)*** 51.95
Add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4
Add five grilled shrimp 10

Filet Mignon

USDA Angus Choice beef, hand cut center of the tenderloin, grilled to temperature with gratin dauphinois. **(gf)*** 8- oz 54.95 | 4-oz 28.95
Add caramelized onions, sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4
Add five grilled shrimp 10

Chicago Black and Blue Tenderloin

Hand cut 8-ounce, certified Angus choice tenderloin, bacon wrapped, seasoned and flash seared, oven finished to temperature, blue cheese sauce, gratin dauphinois. **(gf)** 51.95

Thai Curry

Panang style peanut curry with sauteed Gulf shrimp and grilled mixed summer vegetables over steamed rice. 21.95 **(gf)** *prepared vegan and dairy free 16.95 (v)

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. No split plates, please. **Please advise your server of any food allergies.** There is a 2.85% service fee for non-cash transactions.

Seasonal Features

Cajun Blackened Salmon

Fresh Canadian cold water salmon, seasoned and pan blackened, with cheese infused Southern style grits and a spicy sweet corn and chipotle sauce (gf) 29.95

Grilled Bourbon Cherry Duck

8 ounce Maple Leaf Farms duck breast, chargrilled to temperature with a Bourbon cherry glaze, Montrachet goat cheese risotto (gf) 42.95

Wild Caught Scallop Skewer

All natural, wild caught North Atlantic sea scallops, on a skewer with local summer vegetables and char grilled, Parmesan risotto and a fresh citrus beurre blanc. 54.95

Pastas

Pappardelle Bolognese

Rich red wine, tomato and vegetable infused beef ragu with herbed pappardelle pasta. 19.95

Lasagna

Fresh sheets of pasta layered with a rich, red wine and tomato infused beef ragu and basil seasoned ricotta cheese with roasted garlic bread. 16.95

Smoked Chicken Penne

Marinated, house smoked chicken, penne pasta, roasted red peppers and red onion in a creamy alfredo sauce, shaved aged Parmesan cheese. 19.95

Cajun Shrimp and Sausage Alfredo

Gulf shrimp and Andouille sausage in a spicy sweet corn infused parmesan alfredo sauce tossed with penne pasta. 23.95

Kids Plates

For our guests under age 12

Cheesy Bread Sticks

with tomato sauce for dipping 6.95

Mac and Cheese

Penne pasta, cheese sauce, herbs, and breadcrumbs 8.95

Grilled Cheese Sandwich

with choice of fresh veggies or potato chips 6.95

Fresh Greens

Greek Salad

Crisp Romaine with olives, red onion, capers, tomato, cucumber, bell pepper, feta cheese and house made vinaigrette, house baked croutons. 16.95 Side salad 9.95

Caprese Insalata

Vine ripe tomato, fresh basil, fresh mozzarella on arugula, Vidalia vinaigrette, balsamic reduction. 16.95

Blackened Steak Salad

*Beef tenderloin tips, seasoned and seared to temperature on crisp Romaine with mushrooms, red onion, blue cheese crumbles, tomato, house baked croutons, our signature blue cheese dressing. 24.95

Caesar Salad

Crisp Romaine, shaved aged parmesan, house baked croutons, complimentary anchovies upon request. 18.95 Side salad 9.95

Blueberry Salad

Field greens with Blue cheese crumbles, toasted pecans, local blueberries in season and a house made blueberry vinaigrette. 14.95

Add 4 oz *grilled or smoked salmon 12 | five grilled shrimp 10 blackened beef tips 17 | marinated, house smoked chicken 8

Sweets & Confections

Crème Brulee

Vanilla custard, torched turbinado glaze 9

Cheesecake

Chef Freiberg’s mother’s traditional family recipe 9 Add fruit topping: Strawberry, Blueberry, Raspberry+1

Peanut Butter Cheesecake

Rich, peanut butter mousse in a graham cracker crust with chocolate ganache. 9

Palazzolo’s Artisan Gelato

White chocolate raspberry, Tahitian vanilla or diary free raspberry sorbet. 7

Brownie Sundae

Warm house baked brownie, vanilla gelato, semi- sweet chocolate fudge. 9

Bananas Foster

A tableside presentation with banana in a rum infused caramel sauce with vanilla gelato for two people. 14

Affogato

Tahitian vanilla gelato, espresso, ganache. 10

Truffles and Pastry Case selections
Ask your server about seasonal offerings

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