



Appetizers

Pierogi - three potato pierogi, sautéed in a white wine, garlic butter sauce with bacon and caramelized onion 9.95

Mussels Marinere-one pound, steamed blue shell mussels in a wine, butter and garlic broth, French bread 14.95 or Cajun style with Andouille sausage and a spicy corn broth 16.95

Artisan Cheese Plate – chef's selection of four artisan and Michigan cheeses, with house made crackers, portioned for sharing 16.95

Bruschetta – fresh basil pesto, vine ripe tomato, fresh mozzarella, balsamic reduction, fresh herbs on grilled roasted garlic bread (v) 9.95

Charred Brussels Sprouts- brussels sprouts, caramelized sweet onion, drunk cherries, bacon, and toasted pecans (gf) 9.95

Olives - marinated French olives (v) 6

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, crostinis 12.95

Black Bean Hummus- sliced cucumber, peppers, red onion, feta, grilled tandoori naan bread, Kalamata olive, balsamic reduction 9.95

Smoked Fish Dip-a blend of house smoked salmon and whitefish, warmed and topped with melted gruyere cheese, crostinis 12.95

Pizzaladiere-grilled flat bread, topped with basil pesto, tomato, kalamata olives, gruyere cheese 9.95

Soup-tomato basil or soup of the day, cup 4.95, bowl 6

French Onion, caramelized sweet onions in a vermouth infused broth, crouton, gruyere-crock 7.00

Fresh Baked French Bread *full loaf 6.95 half loaf, with whipped housemade garlic herb butter 3.50*

Fresh Greens

Smoked Salmon Salad-house smoked salmon on organic field greens with feta, capers, bell pepper, red onion, and dill dressing 18.95

Kale Greek Salad- Kale with Kalamata olives, red onion, capers, tomato, cucumbers, bell pepper, feta cheese and house made vinaigrette, croutons 12.95 side salad 7.95

Caprese Insalata-vine ripe tomato, fresh basil, fresh mozzarella on field greens, oregano vinaigrette, balsamic reduction 12.95

Blue Cow Steak Salad – beef tenderloin, grilled to temperature on a bed of kale and field greens with blue cheese, mushrooms, tomato, red onion, croutons, house blue cheese dressing 18.95

Kale Caesar Salad – Kale, shaved aged parmesan, crouton, and anchovy on request 12.95, side 6.95

House Specialties

All entrees, with the exception of pastas, are served with a seasonal vegetable, sourced locally whenever possible. Add a house salad with Vidalia vinaigrette or Caesar \$6.95 or soup of the day \$4.95

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

Montmorency Duck

Pan seared Maple Leaf Farms duck breast with creamy polenta, Kale apple salad, drunk cherries and a cherry port gastrique 39.95

Champagne Chicken

A guest favorite, organic chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 19.95, two breast portion 23.95

Pork Chops

Smoked Michigan bone in pork chop, finished on the grill, with apple chutney and potato pierogi, petite single 6 ounce chop 16.95, two chop entrée 21.95

Firehouse Ribeye

16 ounce, USDA choice marinated in our signature firehouse recipe, grilled to temperature with gratin dauphinois (gf)* 44.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4

Filet Mignon

choice Angus beef, hand cut from the center of the tenderloin, grilled to temperature with gratin dauphinois (gf)* 49.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4

Chicago Black and Blue Tenderloin

8-ounce, hand cut certified Angus choice tenderloin, bacon wrapped, seasoned and flash seared, oven finished to temperature, blue cheese sauce, gratin dauphinois *(gf) 39.95

Mediterranean Pasta

Housemade fresh basil pesto and white wine sauce tossed with penne pasta and grilled summer vegetables, Parmesan cheese (v) can be modified vegan and dairy free 16.95 add smoked chicken 21.95

Bolognese

a rich red wine infused fresh ground beef steak ragu tossed with penne pasta, aged Parmesan 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

Kobe Burger

*Snake River farms American wagyu, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, romaine, chipotle aioli with rosemary Parmesan crusted French fries 18.95 for \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, bleu cheese, cheddar, fried egg, goat cheese

*can contain raw or under cooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Cocktail Party

Clearly Chocolate Martini

Crème de Cacao, Absolut vanilla, vodka, ganache 12

Mexican Martini

Cuervo, Cointreau, fresh lime juice, jalapeño olive 12

Raspberry Martini

Skyy Raspberry, crème de cassis, raspberries 12

Smoked Old Fashioned

Woodford Reserve, cured orange,
Luxardo, orange bitters, finished with smoke 14

Moscow Mule

Tito's Handmade Vodka, fresh lime, ginger beer 12

Cucumber Martini

Hendrick's Gin, dry vermouth, mint, cucumber 12

Big Rapids Uptown

Maker's Mark Bourbon Whiskey,
sweet vermouth, Warre's port 12

French 75

Bombay Sapphire, lemon, Champagne
14

Down the Rabbit Hole

400 Conejos Mezcal, Cucumber, fresh lime juice
14

Save Room for Dessert

Crème Brulee

vanilla custard, torched turbinado glaze 7

Cheesecake

Chef Freiberg's mother's traditional family recipe 7
Add fruit topping: Strawberry, Blueberry, Raspberry \$
+1

Peanut Butter Cheesecake

rich, peanut butter mousse in a graham cracker crust
with chocolate ganache 7

Palazzolo's Artisan Gelato

white chocolate raspberry, Tahitian vanilla 7

Brownie Sundae

warm house baked brownie, vanilla gelato, semi-sweet
chocolate fudge 7

Bananas Foster

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

Truffles and Pastry Case selections

Ask your server about seasonal offerings.

Wine by the Glass

Feel free to browse our collection of wine in
the racks and bring your selection back to the
table for the server to open

Sparkling

Risata, Moscato di Asti, 6

Cristalino Brut, Spain, 5

La Marca Prosecco, Split 12

Rose

Yes Way Rose, Split 12

White

St. Julian, Riesling, 8

Decoy, Sauvignon Blanc, 10

Seaglass, Sauvignon Blanc, 7,

Dark Harvest, Chardonnay, 7

Lagaria, Pinot Grigio, Italy, 9,

Wente Estate, Chardonnay, 12

Red

Dante, Merlot, Glass 8

Layer Cake, Zinfandel, Italy 11

DeLoach, Pinot Noir, California 8

Sean Minor, Cabernet Sauvignon, California 10

Napa Valley Quilt, Cabernet Sauvignon, 14

Beer By the Bottle

Bud Light 4

Coors Lite 4

Miller Lite 4

White Claw 4

Ginger Beer (NA) 6

M43 Old Nation 7

Ask your server for our selections
on draft

Kids Menu

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 French