

Appetizers

Mussels Mariniere-one pound, steamed blue shell mussels in a wine, butter and garlic broth, French bread 16.95 or Cajun style with Andouille sausage and a spicy corn broth 18.95

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

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 (v)14.95

Hummus- housemade chickpea hummus, sliced cucumber, peppers, red onion, feta, grilled tandoori naan bread, Kalamata olive, balsamic reduction (v)11.95

Smoked Fish Dip-a blend of house smoked salmon and whitefish, warmed and topped with melted gruyere cheese, crostinis 14.95

Pizzaladiere-grilled flat bread, topped with basil pesto, tomato, kalamata olives, gruyere cheese (v) 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

Greek Salad- a blend of field greens, kale and arugula with olives, red onion, capers, tomato, cucumbers, bell pepper, feta cheese and house made vinaigrette, croutons 12.95 side salad 7.95 add smoked or grilled salmon, grilled chicken breast or shrimp 18.95

Caprese Insalata-vine ripe tomato, fresh basil, fresh mozzarella on arugula and field greens, Vidalia vinaigrette, balsamic reduction 12.95 add smoked or grilled salmon, grilled chicken breast or shrimp 18.95

Blue Cow Steak Salad – beef tenderloin, grilled to temperature on a bed of kale, arugula 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 add smoked or grilled salmon, grilled chicken breast or shrimp 18.95

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 ancient grain and rice pilaf, arugula apple slaw, 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 24.95

Duroc Heritage Pork Chop

Midwest raised heritage Duroc breed, fresh bone in porterhouse chop, grilled to temperature, ancient grain and rice pilaf, Dijon cream sauce, apple chutney 24.95

Firehouse Ribeye

16 ounce, USDA Angus choice marinated in our signature firehouse recipe, grilled to temperature with gratin dauphinois (gf)* 46.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4 add a shrimp scampi sauce 8

Filet Mignon

8 ounce, choice Angus beef, hand cut from the center of the tenderloin, grilled to temperature with gratin dauphinois (gf)* 49.95 or petite 4 ounce 24.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4 add a shrimp scampi sauce 8

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

Thai Curry

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

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

Creole Shrimp and Sausage Jambalaya

Gulf Shrimp and Andouille sausage sauteed with Cajun trinity, spicy tomato sauce over steamed rice. (gf) 16.95

*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. No split plates, please. Please advise your server of any food allergies. There is a 2.85% service fee for non-cash transactions.