



Appetizers

Mussels Mariniere—one pound, steamed blue shell mussels in a wine, butter and garlic broth, French bread \$12.95
or Cajun style with Andouille sausage and a spicy corn broth \$15.95

Artisan Cheese Plate – Chef's selection of four artisan and Michigan cheeses, with house made crackers, portioned for sharing \$15.95

Bruschetta – fresh basil pesto, vine ripe tomato, fresh mozzarella, balsamic reduction, fresh herbs on grilled roasted garlic bread (v) \$6.95

Charred Brussels Sprouts- Brussels sprouts, caramelized sweet onion, drunk cherries, bacon, and toasted pecans (gf) \$6.95

Olives - marinated French olives, a perfect pairing for champagne or chardonnay (v) \$5

Escargot—imported, French helix snails, baked in butter, garlic, and parmesan \$9.95

Honey Goat Crostini—warm, French Montrachet chevre, local seasonal chutney, local honey, crostinis \$8.95

Hummus—our house recipe hummus, sliced cucumber, grilled tandoori naan bread, Kalamata olive, feta, balsamic reduction \$8.95

Smoked Fish Dip—a blend of house smoked salmon and whitefish, warmed and topped with melted Gruyere cheese, crostinis \$11.95

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, bowl \$6

French Onion—crock \$6.50

Fresh Greens

Smoked salmon salad—house smoked salmon on organic field greens with feta, capers, red bell pepper, red onion, and dill dressing \$14.95

Greek salad- Crisp romaine with Kalamata olives, red onion, capers, tomato, cucumbers, red bell pepper, feta cheese and house made Oregano dressing, croutons \$12.95, side salad \$7.95

Caprese Insalata—ripe tomato, local in season, fresh basil, fresh mozzarella on arugula, oregano vinaigrette, balsamic reduction \$11.95

Blue Cow Steak Salad – beef tenderloin, grilled to temperature on a bed of crisp romaine with blue cheese, mushrooms, tomato, red onion, croutons, house blue cheese dressing \$18.95

Blueberry Salad – Organic field greens, blueberries, toasted pecans, blue cheese, blueberry vinaigrette \$10.95, side \$6.95

Caesar Salad – Crisp romaine, shaved aged parmesan, crouton, and anchovy on request \$12.95, side \$6

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 or soup of the day \$4

Atlantic Salmon – Fresh, Canadian cold-water salmon, seasoned and chargrilled to temperature (chef suggests medium rare) with Parmesan risotto, fresh dill aioli (gf)* \$24.95

Champagne Chicken – Seasoned and pan seared chicken breast with a Champagne and shallot sauce, with Parmesan risotto, Petite \$14.95, two breast portion \$18.95

Cajun Jambalaya Pasta – Louisiana Gulf Shrimp, Andouille Sausage, tossed in a spicy tomato sauce with the Cajun trinity, penne pasta \$23.95

Smoked Chicken Penne – house smoked chicken, fire grilled red peppers, red onion with a creamy garlic and fresh herb parmesan cheese sauce \$16.95

Firehouse Ribeye – Our award winning, lightly marinated 16-ounce, certified Angus choice ribeye, grilled to temperature, with gratin dauphinois (gf)* \$34.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce \$4

Filet Mignon – certified Angus beef, hand cut from the center of the tenderloin, grilled to temperature with gratin dauphinois. \$39.95 (gf)* add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce \$4

Steak Burger and Frites – a full half pound of ground USDA choice Angus beef, seasoned and chargrilled to temperature, Brioche bun, red onion, field greens, tomato, chipotle aioli with Rosemary Parmesan French fries* \$14.95 for \$1 each add bacon, caramelized onions, sautéed mushrooms, Gruyere, Cheddar, provolone, blue cheese, fresh mozzarella or fried egg. Gluten free bun +\$2

Chicago Black and Blue Tenderloin - 8-ounce, hand cut certified Angus tenderloin, bacon wrapped, seasoned and flash seared, oven finished to temperature, blue cheese sauce, gratin dauphinois \$32.95

Thai Curry - Our classic Thai peanut coconut curry sauce with sautéed summer vegetables over steamed rice, vegan and dairy free, \$14.95 add tofu, smoked pork, or chicken +\$2, or Gulf shrimp +\$8, order mild, medium or spicy

Brisket and Blue – House smoked brisket, mushrooms, caramelized onion, penne pasta in a creamy blue cheese sauce topped with herbed bread crumb \$19.95

*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.