



Appetizers

Mussels Marinere

one pound, steamed blue shell mussels in a wine, butter and garlic broth, roasted garlic bread 21.95

Basil Pesto Bruschetta

vine ripe tomato, fresh mozzarella, basil pesto, balsamic reduction, basil chiffonade on grilled roasted garlic bread (v) 12.95

Brazilian Feijoada

warm three meat baked cheese crusted bean dip with house fried tortillas chips (gf) 14.95

Firecracker Deviled Eggs

four deviled eggs with crispy lardon, fried jalapenos 14.95

Smoked Fish Dip

house smoked salmon and Great Lakes whitefish, baked with melted cheese and served with crostini's 14.95

Escargot

cremini mushroom, garlic herb butter, burgundy, brandy, parmesan 14.95

Hush Puppies

seasoned fried cornbread with chipotle aioli 5.95

French Bread

Served with whipped garlic herb butter 6.95

Soup & Salads

Tomato Basil / Soup du Jour

Cup 7 Bowl 9.95

French Onion

crock with toasted crouton, melted Gruyere 9

Morel Mushroom Soup

a rich blend of cremini and morel mushroom, hint of sherry 13.95

Garden Salad

organic spring mix, red onion, mushrooms, tomato, house made Vidalia vinaigrette 9.95 Entrée 14.95 add chicken 8, or smoked salmon 10

Greek Salad

crisp romaine with marinated olives, red onion, capers, tomato, cucumbers, bell pepper, feta cheese and house made Vidalia vinaigrette, croutons Side 10.95 Entrée 19.95

add smoked salmon or five grilled shrimp 10

Caesar Salad

crisp romaine lettuce with shaved Parmesan cheese, house baked croutons, house made Caesar Dressing*, complimentary anchovies on request, petite 9.95 Entrée 18.95 add grilled chicken 8 or shrimp 10

Blackened Steak Salad

blackened beef tenderloin tips* on crisp romaine with tomato, mushrooms, red onion and house made blue cheese dressing, croutons 24.95

Grilled Halloumi Salad

grilled Cyprus halloumi cheese, field greens, vine ripe tomato, olive oil, balsamic reduction, fresh basil chiffonade (v) (gf) 16.95

Beet Salad Michigan

red beets, whipped honeyed goat cheese, organic spring mix chiffonade, red onion, balsamic reduction, pistachio crumbles 16.95

House Specialties

Cadillac Chicken

pan seared farm fresh chicken breast with a Champagne and shallot sauce, Parmesan risotto, Petite 21.95, two breast portion 26.95 (gf upon request)

Chicken Marsala

seasoned and pan seared chicken breast with a mushroom Marsala sauce, Parmesan risotto 26.95

Thai Curry

Massaman style with coconut milk, potato, ginger and onion over steamed rice (vegan) 18.95 add chicken breast 23.95 or sauteed shrimp 26.95 (gf)

Raven Burger

Certified Angus beef, chargrilled to temperature*, with lettuce, tomato, onion, on toasted brioche bun with Great Lakes Potato Chips 16.95

add rosemary Parmesan French fries +4 caramelized onions and a bordelaise sauce +3, add fried egg, Swiss, cheddar or blue cheese, +1 or sauteed mushrooms +2

Mushroom Ravioli

Pasta stuffed with a blended mushroom filling, truffle oil and black garlic served with a Parmesan cream sauce, truffle oil drizzle (v) 24.95

Jagerschnitzle

pork tenderloin cutlets pounded thin, red wine infused morel mushroom sauce, herbed spaetzle 28.95

Parma Rosa

pan seared parmesan crusted chicken breast with creamy tomato and alfredo sauces, fresh basil over penne pasta 26.95

Filet Mignon

8-ounce certified Angus choice, hand cut, chargrilled to temperature*, herb roasted potato hash (gf) 62.95 or petite 4 ounce 36.95

add sauteed mushrooms, caramelized onion, Blue Cheese or Bordelaise sauce +4

Coconut Shrimp

large, crispy coconut crusted shrimp with seasoned rice, seasonal veggies and a sweet garlic chili sauce 21.95

Salmon

Fresh Atlantic salmon fillet, seasoned and chargrilled to temperature (chef suggests medium rare) with dill aioli and Parmesan risotto (gf)* 29.95

Great Lakes Whitefish

always fresh, Lake Superior whitefish, your choice of blackened with a lemon caper remoulade or pan seared with a citrus beurre blanc, Parmesan risotto 36.95 add morel mushroom sauce+4

New York Strip

12 ounce USDA choice Montréal seasoned, grilled to temperature*, herb roasted potato hash (gf) 49.95 add sauteed mushrooms, caramelized onion, Blue Cheese or Bordelaise sauce +4