APPETIZERS

Shrimp Cocktail // 14
Wild caught Gulf shrimp, micro arugula, classic cocktail sauce

Crab Stuffed Portobello // 10
Chesapeake lump, watermelon radish, limoncello-basil cream

Vegetable Napoleon // 8
Crispy goat cheese, grilled squash, roasted pepper, green onion, tomato jam, sherry reduction

Asparagus // 8
Grilled Michigan asparagus, hard boiled egg, smoked salmon tartare, camembert-tarragon dressing

Beef Carpaccio // 12
Gorgonzola sponge cake, local arugula, pickled red onion, strawberry syrup, lemon crème fraîche

Parmesan Crème Brulée // 8
Port sugar crust, braised short rib, spring onion chutney, garlic rubbed crostini

Mini Kobe Burgers // 9
Caramelized onion, bacon jam, pepperjack cheese

SALADS AND SOUPS

Crisp Romaine // 8
Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

Garden Salad // 6
Cherry tomato, red onion, cucumber, celery, choice of dressing

Green Sense Grilled Romaine // 10
Sliced red grapes, crushed bacon, cherry tomato, spring onion chutney, crumbled blue cheese, spiced marcona almonds, buttermilk cabernet dressing

Bibb // 8
Feta cheese, nicoise olives, honey sherry vinaigrette

Baby Kale // 8
Sunflower seeds, strawberries, pickled red onion, goat cheese

French Onion Soup // bowl 8 // cup 5
Savory rosemary bread pudding, gruyere cheese

Morel Mushroom Bisque // bowl 8 // cup 5
Truffle oil, balsamic cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
STEAKS, CHOPS AND FRESH FISH

Our steaks are Angus cattle raised with no added hormones or antibiotics and are fed 100% vegetarian diet with no animal by-products. We source our pork and chicken from all natural farms within a 100 mile radius of South Bend. Our seafood is purchased from sustainably responsible farms when not wild caught.

- 4 oz. Filet Mignon // 20
- 8 oz. Filet Mignon // 29
- 10 oz. New York Strip // 32
- 12 oz. Ribeye // 33
- 6 oz. Wagyu Skirt Steak // 36
- Pan-Seared Pacific Rim Halibut // 29
- Grilled Faroe Island Salmon // 22
- Indiana Pork Chop // 20
- Amish Roast Chicken // 18

ENHANCEMENTS

- Cab Franc Bordelaise Sauce // 2
- Detroit Zip Sauce // 2
- Bearnaise Sauce // 3
- Black Truffle Butter // 3
- Seared Foie Gras and Onion Marmalade // 8
- Asiago Cheese Crust // 3
- Jumbo Grilled Garlic Rubbed Shrimp // 8
- Lemon-Caper Sauce // 2

SIDES

- Wilted Spinach, Lemon, California Ranch Olive Oil // 3
- Grilled Asparagus with Herb Butter // 4
- Garlic and Rosemary Roasted Mushrooms // 3
- Spring Pea Risotto with Parmesan Cheese // 3
- Steamed Broccoli with Soy Dressing, Toasted Almonds and Red Cabbage // 4
- Truffle Orzo Pasta “Mac and Cheese” // 4
- Chive Whipped Yukon Gold Potatoes // 3
- Maine Lobster Mashed Potato // 7