APPETIZERS

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

Crab Stuffed Portobello // 10
Chesapeake lump, jicama slaw, limoncello–basil cream

Goat Cheese // 8
Terrine of roasted vegetables, goat cheese, wilted spinach, parsley vinaigrette

Ahi Tuna // 10
Seared rare, grilled frisee, black garlic puree, chili paste, coconut lime dressing

Smoked Salmon Carpaccio // 12
Salt-roasted beets, baby kale, orange and pistachio vinaigrette

Parmesan Crème Brulee // 8
Port sugar crust, braised short rib, butternut squash chutney, garlic rubbed crostini

Mini Kobe Burgers // 10
Caramelized onion, bacon jam, pepperjack cheese

SALADS AND SOUPS

Crisp Romaine // small 6 // full 9
Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

Garden Salad // small 6 // full 9
Cherry tomato, red onion, cucumber, celery, choice of dressing

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

Blackened Salmon Salad // 15
Baby spinach, arugula, hazelnuts, orange segments, goat cheese, charred onions, orange basil vinaigrette

Baby Kale // 9
Granny Smith apple, gorgonzola, pickled red onion, spiced walnuts, dried cherries, honey sherry vinaigrette

Howth Head Seafood Chowder // bowl 8 // cup 6
Shrimp, scallops, salmon, pancetta

Roasted Butternut Squash Soup // bowl 7 // cup 5
Parmesan crisp, pumpkin seed oil, pumpkin seeds

Soup of the Day // bowl 7 // cup 5
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 // 21
- 8 oz. Filet Mignon // 30
- 10 oz. New York Strip // 32
- 12 oz. Ribeye // 33
- 8 oz. Wagyu Sirloin Filet // 35
- Seared Sacramento River Sturgeon // 28
- Grilled Faroe Island Salmon // 23
- 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
- Roasted Brussels Sprouts with Honey Sherry Vinaigrette // 4
- Pumpkin Risotto with Dried Cranberries and Crispy Prosciutto // 4
- Garlic and Rosemary Roasted Mushrooms // 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

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