



**French Onion Soup au Gratin**  
a classic topped with gruyère \$10

**Soup du Jour**  
chef's daily creation \$6

## HORS D'OEUVRES

**Parmigiano-Reggiano Frites**  
fresh thyme, rosemary, savory,  
truffle aioli \$9

**Gnocchi Escargot Carbonara**  
prosciutto, capicola, mushrooms, scallions,  
parmesan \$18

**Southwest Hummus Plate**  
butternut squash, chipotle black bean,  
grilled maize pico de gallo, charred lime,  
cilantro, garlic oil, pan de chile tostado \$16

## LES SALADES

**Caesar 1924**  
romaine hearts, parmesan, garlic croutons,  
classic creamy caesar dressing \$9

**Cafe House Salad**  
boston bibb lettuce, ripe tomatoes,  
shaved bermuda onion, lemon herb vinaigrette \$8

**Autumn Duck Salad**  
confit duck leg, acorn squash, artisan frisée,  
toasted pepitas, dried cranberries, grilled lemon,  
maple bacon vinaigrette \$16

**Michigan Beet Salad**  
artisan greens, pumpkin sauce, roasted walnuts,  
pumpkin soil, cranberries, goat cheese,  
house honey mustard dressing \$12

## ENTRÉES

**\*Grilled Filet Mignon**  
brussels sprouts, roasted sweet potato, sauce florentine \$38

**Lamb Ragù**  
wild mushrooms, sauteed greens, pearl onions, lamb jus, shaved parmesan \$34

**Bolognese**  
veal, pork, beef, tomatoes, mixed diced vegetables, pappardelle pasta,  
Parmigiano-Reggiano \$24

**Striped Bass**  
wilted greens, pickled root vegetables, saffron, fennel and leek risotto \$34

**Beef Short Rib**  
vermouth glazed carrots, fried onion, potato leek puree, sauce de boeuf \$28

**Scallops**  
wild rice, butternut squash, brussels sprouts, crab, truffle popcorn sauce \$34

**Honey Maple Glazed Salmon**  
beets, wilted greens, farro, spiced broccoli, fresh lemon \$32

**Roasted Chicken Parmesan**  
house marinara, basil, fettuccine, burrata cheese, herb bread crumbs \$30

**\*Angus NY Strip Steak**  
parmesan shrimp, garlic pommes puree \$36

**Vegetable Tofu Pad Thai**  
peanut sauce, rice noodles \$20  
with chicken \$26 with shrimp \$29

**Middle Eastern Plate**  
falafel, toum, dahl, roasted beet fattoush, olive oil \$20  
with chicken \$26 with shrimp \$29

**Acorn Power Bowl**  
roasted squash cup, kale, sweet potato, farro, chickpeas, cranberries, pumpkin seeds, maple dressing \$20

\*A 20% gratuity will be added for parties of six or more

\*Menu items made to order: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions