



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

Escargot Tomato Scampi
chablis, sun-dried tomato, shallot, garlic, lemon,
capers, parmesan dill stuffed puff pastry \$18

Grilled Asparagus
prosciutto, burrata, honey, lemon, basil oil,
crushed focaccia \$13

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

Little Gem Salad
artisan greens, bacon, tomato, avocado,
Allepo infused oil, green goddess dressing \$12

Caprese Salad
heirloom tomatoes, toasted baguette, burrata,
basil pesto, balsamic reduction \$12

Michigan Beet Salad
peas, spinach, grapefruit,
ricotta, candied pistachios,
savory chili onion vinaigrette \$12

ENTRÉES

***Grilled Filet Mignon**
grilled asparagus, confit tomato, coddled egg, candied bacon vinaigrette \$38

Herb Roasted Lamb
chickpea cilantro salad, hummus, honey mustard roasted nuts, garlic oil \$36

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

Striped Bass
corn poblano couscous, lemon, confit tomato, cilantro pesto, red bell pepper coulis \$36

***Grilled Ribeye**
garlic sea salt marinade, red wine onion jus, pommes anna de lyonnaise \$38

Scallops Beurre Noisette
asparagus, wild mushrooms, sweet corn polenta \$34

Chili Coconut Salmon
pineapple chili sambal, sesame snap peas, jalapeño, garlic lemon almond basmati rice \$32

Roasted Chicken Breast
charred zucchini, eggplant puree, warm roasted tomato bell pepper vinaigrette \$28

***Angus NY Strip Steak**
sautéed greens, boursin pommes dauphine, porcini truffle butter \$34

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

Soba Noodle Bowl
radish, cucumber, roasted carrot, snap peas, tomatoes, shiitake mushroom crisp, toasted sesame 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