

T A B L E

We are committed to serving only the finest meats. Featuring Certified Angus PRIME steaks, line caught or sustainably raised seafoods, and Michigan naturally raised poultry.

Prime Steaks

served with Bordelaise

Filet Mignon	8 oz. ~ \$ 48	12 oz. ~ \$ 68
New York Strip	12 oz. ~ \$ 40	16 oz. ~ \$ 48
Ribeye	14 oz. ~ \$ 44	
	Béarnaise Sauce	\$ 5
	Oscar ~ jumbo lump crab & béarnaise	\$ 15
Veal Center-Cut Chop	16 oz. ~ \$ 44	
Domestic Lamb Chops	8oz ~ \$40	16oz ~ \$65
Michigan Raised Natural Half Boneless Chicken	\$ 28	

Sides

Sautéed Seasonal Mushrooms	\$ 7
Asparagus	\$ 6
Broccoli	\$ 6
Brussels Sprouts	\$ 7
Seasonal Vegetables	\$ 6
Creamed Spinach	\$ 6
Macaroni Rigate & Cheese	\$ 8
Baked Potato	\$ 5
French Fries	\$ 6 Shareable \$ 10
Truffle & Parmesan Thick-Cut Chips	\$ 7

Sustainable Seafood

Bay of Fundy Salmon	9 oz. ~ \$ 29
Wild Line-Caught Swordfish	9 oz. ~ \$ 34
Pan Seared Scallops	6-7 oz. ~ \$ 30

T A B L E SOUPS ~ SALADS

Prime French Onion ~ caramelized onions, Prime steak jus, gruyère	\$ 10
Cream of Mushroom Soup ~ morel, crimini, wild mushrooms, chicken fan, shallots, cream, chive	\$ 14
Table Salad ~ fresh herbs, crisp greens, heirloom tomato, marinated red onion, ice wine vinaigrette	\$ 10
Wedge Salad ~ iceberg lettuce, bleu cheese, heirloom tomato, apple smoked bacon, house ranch	\$ 12
Caesar Salad ~ romaine hearts, garlic croutons, parmesan, house Caesar	\$ 11
Crab & Asparagus Salad ~ avocado, hollandaise, lump crab, egg, truffle vinaigrette	\$ 16
Baby Beet & Goat Cheese Salad ~ locally farmed beets, goat cheese, chives, walnuts, dijon & red wine vinaigrette	\$ 11

T A B L E SMALL PLATES

Tempura Vegetables ~ fresh vegetables, light tempura, mirin-dashi sauce	\$ 13
TABLE Crab Cake ~ lump crab, house-made mayonnaise, pickled jalapeno creamed corn	\$ 18
Bacon, Leek & Potato Flatbread ~ new potatoes, leeks, bacon, béchamel, egg, gruyère	\$ 17
PRIME Tartare Focaccia ~ herbed focaccia, PRIME filet, horseradish, mustard, summer truffle	\$ 19
TABLE Board ~ artisan charcuterie, hard cheeses, smoked salmon & Gruyère grillé	\$ 21
Brick Dough Shrimp ~ shrimp, thin brick pastry, cilantro, sriracha cream sauce	\$ 17
Rabbit & Mushroom Cavatelli ~ house-made cavatelli, fresh mushrooms, rabbit, parmesan	\$ 16
Short Rib Ravioli ~ beef short rib, parmesan, sautéed spinach, chive, nutmeg, fresh herbs	\$ 16

Vegetarian Selections available ~ please ask your server. A 20% gratuity will be added to parties of 6 or more.

*Consuming raw or under-cooked meat, seafood, vegetable, or egg products can increase your risk of food-borne illness.