

T A B L E

PRIME French Onion
a classic topped with gruyère \$10

White Bean Soup
chef's house creation \$12

Small Plates

Table Crab Cake

lump crab, house-made mayonnaise, pickled jalapeno
creamed corn \$18

Baby Beet & Goat Cheese Gratin

locally farmed beets, goat cheese, chives, walnuts,
dijon & red wine vinaigrette \$11

Rice Cracker Crusted Lobster

avocado, shiso cream fraiche, cavier \$21

Foie Gras

brioche, jam \$17

Black Pepper Duck & Chicken Liver Pate

crostini, Bing cherry compote, corn shoot \$17

Brick Dough Shrimp

shrimp, thin brick pastry, cilantro, sriracha cream sauce \$17

Short Rib Ravioli

beef short rib, parmesan, sauteed spinach, chive, nutmeg,
fresh herbs \$16

Shrimp Scampi

garlic emulsion, parsley, focaccia crisp \$17

Sides:

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|------------------------------------|------|
| Sautéed Seasonal Mushrooms | \$ 7 |
| Parmesan Asparagus | \$12 |
| Seasonal Risotto | \$ 7 |
| Brussels Sprouts & Lardons | \$ 7 |
| Seasonal Vegetables | \$ 6 |
| Macaroni Rigate & Cheese | \$ 8 |
| Creamed Spinach | \$ 6 |
| Baked Potato | \$ 5 |
| French Fries | \$ 8 |
| Truffle & Parmesan Thick-Cut Chips | \$ 7 |

Salads

Table Salad

fresh herbs, crisp greens, heirloom tomato,
marinated red onion, balsamic vinaigrette \$10

Caesar

hearts of romaine, parmesan garlic croutons,
house caesar \$11

Crab & Asparagus

avocado, hollandaise, lump crab, egg,
truffle vinaigrette \$16

Wedge

iceberg lettuce, bleu cheese, heirloom tomato,
apple smoked bacon, house ranch \$12

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 |
| Delmonico | 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

Sustainable Seafood

Bay of Fundy Salmon \$ 29

Market Fish Market Price

Pan Seared Scallops \$ 36
served with Béarnaise Sauce

*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