



**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 a la Bourguignonne**  
trumpet mushrooms, garlic butter, parsley,  
white wine, puff pastry \$18

**Poached Oysters**  
chardonnay garlic butter, spinach parsley sauce,  
crispy lardon, roasted bread crumbs \$16

**Pork Belly & Pear**  
celeriac puree, fig, artisan greens,  
golden raisin jus \$14

**Beef Crostini**  
red onion jam, moutarde au raifort, ciboulette \$12

## LES SALADES

**Caesar 1924**  
romaine lettuce, crushed crostini, anchovy,  
house dressing \$9

**Michigan Beet Salad**  
mixed greens, lavender goat cheese gougeres,  
honey, walnut balsamic vinaigrette \$12

**Cafe House Salad**  
mixed greens, tomato, bell pepper,  
cucumber, fresh herbs,  
lemon honey white balsamic vinaigrette \$8

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

**Wedge Salad**  
iceberg lettuce, tomato, bacon, basil, blue cheese,  
ranch dressing \$10

## ENTRÉES

**\*Tournedo Rossini**  
filet tenderloin, foie gras, spinach, brioche, béchamel, jus \$38

**Lobster Thermidor**  
mushrooms, shrimp, bread crumbs, parmesan risotto \$38

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

**Baked Rainbow Trout**  
haricot vert, smoked whitefish pate, pommes gaufrettes \$30

**Braised Short Rib**  
mushroom ragout, celeriac pommes puree, natural rib jus \$28

**Paprika Crusted Scallops**  
spinach, bacon, great northern beans, white wine sauce \$34

**Salmon & Shrimp Mousseline**  
haricot vert, sauce nantua \$34

**Half Roasted Chicken**  
brussels sprouts, ricotta parmesan gnocchi, natural jus \$30

**\*Angus NY Strip Steak**  
parsley onion cream, pommes frites \$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

**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