

Chianti

MISSION POINT

APPETIZERS

ANTIPASTI (GF)	16
PROSCIUTTO DE PARMA AGED SALAMI SOPRESSATA GLAZED FIGS PARMIGIANO-REGGIANO MARINATED OLIVES PICKLED VEGETABLES	
BEEF TARTAR (GF)	15
HAZELNUT CAPERS FIG CROSTINI	
FIG, VENISON & GOAT CHEESE FLATBREAD	14
VENISON SAUSAGE GOAT CHEESE BRAISED FENNEL FIG REDUCTION	
ZUCCHINI SALTIMBOCCA	10
PROSCIUTTO DE PARMA CRISPED SAGE TRUFFLE OIL MARINARA SAUCE	
ARANCINI (V)	9
FRESH MOZZARELLA CREAMY SPINACH TOMATO-BASIL SAUCE	

SOUPS

POLPETTA ZUPPA MINISTRONE	11
MEATBALL AUTUMNAL VEGETABLES BROTH BASE	
KALE AND SQUASH MINESTRA (V)	10
DITALINI BUTTERNUT SQUASH PARMESAN	

SALADS

CAPRESE SALAD (GF) (V)	10
HEIRLOOM TOMATOES FRESH MOZZARELLA BASIL AGED BALSAMIC VINAIGRETTE	
CAESAR SALAD	12
BABY ROMAINE LETTUCE WHITE ANCHOVY FILLETS PARMESAN CRISP CAESAR DRESSING	
BEEF SALAD (GF) (V)	12
ROASTED BEETS TOASTED PINE NUTS MICHIGAN GOAT CHEESE WHITE BALSAMIC VINAIGRETTE	
BABY GEM LETTUCE (GF)	12
PIMIENTOS RADISHES GOAT CHEESE ARTICHOKE HEARTS PECANS SOPRESATTA AGED BALSAMIC VINAIGRETTE	

HOUSEMADE PASTA

FETTUCCINE A LA CARBONARA	25
FETTUCCINE CRISPY PANCETTA PARMIGIANO-REGGIANO EGG-CREAM SAUCE	
PUMPKIN GNOCCHI (V)	22
BROWNED BUTTER SAUCE CRISPY SAGE	
THREE CHEESE & VEGETABLE LASAGNA (V)	22
MOZZARELLA PARMIGIANO-REGGIANO ASIAGO ROASTED EGGPLANT SEARED SPINACH BÉCHAMEL SAUCE	
BEEF LASAGNA	25
GROUND BEEF RICOTTA CHEESE TOMATO-BASIL SAUCE	

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MISSION POINT

FISH, POULTRY AND MEAT

SEARED WILD-CAUGHT LAKE SUPERIOR WHITEFISH	34
TUSCAN-HERB CRUSTED WHITEFISH SEARED KALE LEMON RISOTTO PUTTANESCA SAUCE	
GRILLED BAY OF FUNDY SALMON (GF)	32
ROASTED ARTICHOKEs GLAZED GREEN BEANS WILD RICE LEMON-CAPER SAUCE	
PAN ROASTED ANTARCTIC BLACK SEA BASS (GF)	45
SEARED RAMPS BLISTERED CHERRY TOMATOES CELERY ROOT PUREE	
PAN-SEARED DUCK BREAST (GF)	29
BRAISED KALE CRISPY PANCETTA TRUFFLE CONFIT POTATO	
CHICKEN PARMESAN	23
FRESH MOZZARELLA SPAGHETTI MARINARA SAUCE SUBSTITUTE EGGPLANT - 20	
ROASTED PORK LOIN (GF)	27
GLAZED GREEN BEANS CONFIT SHALLOT FENNEL GRATIN WHOLE GRAIN MUSTARD PAN SAUCE	
LAMB OSSO BUCCO	38
ROASTED SWEET POTATO GLAZED ROOT VEGETABLES CLASSIC GREMOLATA DEMI-GLACE	
CERTIFIED ANGUS BEEF® FILET MIGNON (GF)	48
SEARED SPINACH CARAMELIZED PEARL ONIONS GARLIC MASHED POTATO DEMI-GLACE	
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE (GF)	58
ASPARAGUS TIPS BLISTERED CHERRY TOMATOES CONFIT YUKON POTATO DEMI-GLACE	
“SIMPLY GRILLED” – MEAT, POULTRY AND FISH YOUR WAY	
GRILLED, SEARED, OR BROILED; INCLUDES TWO SIDES AND ONE SAUCE.	
MEAT & POULTRY	FISH
CERTIFIED ANGUS BEEF® FILET MIGNON - 48	BAY OF FUNDY SALMON - 32
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE - 58	BLACK SEA BASS - 45
CHICKEN BREAST - 22	
SIDES	SAUCES (GF)
FETTUCCHINI OR SPAGHETTI - 8	RED WINE DEMI-GLACE - 3
WILD RICE - 7	BÉARNAISE - 3
GARLIC MASHED POTATOES - 6	LEMON-CAPER - 2
CONFIT TRUFFLED YUKON POTATOES - 7	MARINARA - 4
SEARED MUSHROOMS, SAUTÉED LEEKS - 7	ALFREDO - 4
STEAMED SPINACH AND GREENS - 6	PUTTANESCA - 4
ROASTED ARTICHOKEs, GARLIC, PARSLEY - 6	
GRILLED ASPARAGUS, PARMESAN, LEMON - 6	
CRISPY BRUSSELS SPROUTS, PANCETTA, APPLE GASTRIQUE - 7	

All pastas, sauces, and dressings are proudly made in house.

(GF) Gluten Free (V) Vegetarian

*Consuming raw or undercooked meats, eggs, seafood or poultry may increase your risk of foodborne illness.