

Chianti

MISSION POINT

APPETIZERS

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| ANTIPASTI | 16 |
| PROSCIUTTO DE PARMA AGED SALAMI SOPRESSATA GLAZED FIGS PARMIGIANO-REGGIANO MARINATED OLIVES PICKLED VEGETABLES | |
| BEEF TARTARE | 16 |
| HAZELNUT CAPERS GLAZED-FIG SPREAD QUAIL EGG CRUSTINI | |
| PISTACHIO CRUSTED SEA SCALLOPS (GF) | 18 |
| WINTER CITRUS SALSA ARUGULA SALAD | |
| ZUCCHINI SALTIMBOCCA | 12 |
| PROSCIUTTO DE PARMA CRISPED SAGE TRUFFLE OIL MARINARA SAUCE | |
| ARANCINI (V) | 12 |
| FRESH MOZZARELLA CREAMY SPINACH TOMATO-BASIL SAUCE | |
| CAULIFLOWER (V) | 14 |
| ROASTED TOMATO BÉCHAMEL SAUCE SHAVED PARMESAN SLICED ALMONDS | |

SOUPS

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| POLPETTA ZUPPA | 11 |
| HOUSE-MADE MEATBALL AUTUMNAL VEGETABLES CHICKEN BROTH BASE | |
| KALE AND SQUASH MINESTRA (V) | 10 |
| DITALINI BUTTERNUT SQUASH PARMESAN | |

SALADS

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| CAPRESE SALAD (GF) (V) | 13 |
| HEIRLOOM TOMATOES BURRATA BASIL AGED BALSAMIC VINAIGRETTE | |
| CAESAR SALAD (GF) | 12 |
| BABY ROMAINE LETTUCE WHITE ANCHOVY FILLETS PARMESAN CRISP SUN-DRIED TOMATOES CAESAR DRESSING | |
| BEET SALAD (GF) (V) | 13 |
| ROASTED BEETS DRIED CRANBERRIES POMEGRANATE WALNUTS MICHIGAN GOAT CHEESE WHITE BALSAMIC VINAIGRETTE | |
| BABY GEM LETTUCE SALAD (GF) (V) | 14 |
| SHAVED YELLOW SQUASH AND ZUCCHINI WALNUT SLICED RED ONION HEIRLOOM TOMATOES ROQUEFORT CHEESE CHAMPAGNE VINAIGRETTE | |

HOUSE-MADE PASTA

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| PUMPKIN GNOCCHI | 27 |
| BROWN BUTTER SAUCE TOASTED PINE NUTS SAGE LEMON ZEST | |
| THREE CHEESE & VEGETABLE LASAGNA | 23 |
| MOZZARELLA PARMIGIANO-REGGIANO ASIAGO ROASTED EGGPLANT SEARED SPINACH BÉCHAMEL SAUCE | |
| BEEF LASAGNA | 25 |
| GROUND BEEF RICOTTA CHEESE TOMATO-BASIL SAUCE | |

Chianti

MISSION POINT

FISH, POULTRY AND MEAT

ADD A SIDE OF PASTA TO ANY ENTRÉE FOR \$4

CHOICE OF FETTUCCHINE OR SPAGHETTI WITH ALFREDO, MARINARA, CAPONATA, OR PUTTANESCA

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| PAN-SEARED WILD-CAUGHT LAKE SUPERIOR WHITEFISH | 35 |
| TUSCAN-HERB CRUSTED WHITEFISH SEARED KALE LEMON RISOTTO PUTTANESCA SAUCE | |
| PAN-SEARED DUCK BREAST | 34 |
| BUTTERNUT SQUASH PUREE CRISPY KALE CONFIT YUKON POTATO TRUFFLE MICHIGAN BLUEBERRY SAUCE | |
| EGGPLANT PARMESAN | 24 |
| HAND ROLLED SPAGHETTI FRESH MOZZARELLA MARINARA SAUCE | |
| KUROBUTA BONE IN PORK CHOP | 39 |
| GLAZED HARICOT VERTS FENNEL GRATIN WHOLE GRAIN MUSTARD PAN SAUCE | |
| PAN-SEARED SALMON | 32 |
| ROASTED GRAPE TOMATO AND SHALLOT RISOTTO GLAZED HARICOT VERTS LEMON ZEST | |
| LAMB OSSO BUCCO | 48 |
| ROASTED SWEET POTATO GLAZED ROOT VEGETABLES CLASSIC GREMOLATA DEMI-GLACE | |
| CERTIFIED ANGUS BEEF® FILET MIGNON (GF) | 50 |
| ASPARAGUS TIPS CARAMELIZED PEARL ONIONS GARLIC MASHED POTATO RED WINE VEAL DEMI-GLACE | |
| CERTIFIED ANGUS BEEF® BONE-IN RIB EYE (GF) | 58 |
| ASPARAGUS TIPS BLISTERED CHERRY TOMATOES CONFIT YUKON POTATO RED WINE VEAL DEMI-GLACE | |

“SIMPLY GRILLED” – MEAT, POULTRY AND FISH YOUR WAY

YOUR CHOICE OF PROTEIN PREPARATION: GRILLED, SEARED, OR BROILED ALONG WITH YOUR CHOICE OF TWO SIDES AND ONE SAUCE.

MEAT & POULTRY

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| CERTIFIED ANGUS BEEF® FILET MIGNON - 50 |
| CERTIFIED ANGUS BEEF® BONE-IN RIB EYE - 58 |
| KUROBUTA BONE-IN PORK CHOP - 39 |
| CHICKEN BREAST - 25 |
| DUCK BREAST - 34 |

FISH

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| SEA SCALLOPS - 38 |
| WHITEFISH - 34 |
| SALMON - 32 |

SIDES AND SAUCES

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| STEAMED SPINACH - 7 |
| GRILLED ASPARAGUS - 7 |
| FENNEL GRATIN - 7 |
| SEARED MUSHROOMS AND FRIED LEEKS - 7 |
| CRISPY BRUSSELS SPROUTS, APPLE GASTRIQUE - 8 |
| CONFIT TRUFFLE YUKON POTATOES - 8 |
| GARLIC MASHED POTATOES - 6 |
| CLASSIC PARMESAN RISOTTO - 7 |
| RED WINE DEMI-GLACE - 3 |
| LEMON-CAPER - 3 |
| CAPONATA SAUCE - 3 |
| PUTTANESCA - 3 |

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

(GF) Gluten Free (V) Vegetarian

Automatic gratuity of 18% will be applied to parties of 8 or more

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