



DINNER MENU

SOUPS + SALADS

SOUP OF THE DAY

FRENCH ONION SOUP 10
With caramelized onions, simple toast, three cheese gratin

WEDGE SALAD 16
Iceberg lettuce, hard-boiled eggs, cherry tomatoes, pickled shallots, Baker's bacon and blue cheese dressing

ROASTED BEET AND BURRATA 16
Watercress, candied beets, red onion, orange supremes, pistachio dukha and verjus vinaigrette V, GF

CLASSIC CAESAR SALAD 16
Romaine hearts, garlic bread sticks, creamy Caesar dressing, shaved Parmigiano Reggiano, white anchovy

APPLE HARVEST SALAD 16
Mixed greens, arugula, grapes, candied pecans, red onion, goat cheese, red wine vinaigrette V, GF

-Add -

Tenderloin tips 15, Baker's Bacon 12,
Grilled Chicken 10, Grilled Salmon 12,
or Grilled Shrimp 5 each

STEAKS & CHOPS

select one side from below

RACK OF LAMB CHOPS
Catena Red Wine Merchant Jus
43

BERKSHIRE PORK CHOP
caramelized apple demi-glaze
36

CHAR-GRILLED FILET MIGNON
8 oz Chairman's Reserve, served with signature Zip sauce
49

**CHAR-CRUSTED KANSAS CITY
DELOMONICO RIB-EYE**
Roasted garlic and rosemary butter
44

SIDES

GLAZED ASPARAGUS
Preserved lemon, herb butter, blistered tomatoes
12

BROCCOLINI
Extra virgin olive oil and marcona almonds
9

TRUFFLE PARMESAN FRIES
Shoestring cut, roasted garlic aioli V GF
9

PARMESAN DAUPHINOISE POTATOES
Layered potatoes baked with cream, garlic and thyme
14

SAUTÉED BRUSSELS SPROUTS
Applewood smoked and parmesan
9

SMASHED POTATOES
Maitre d'Hotel Butter, top secret seasoning
9

SMALL PLATES & STARTERS

SHRIMP COCKTAIL 5ea
Colossal chilled tiger shrimp, fiery cocktail sauce, fresh horseradish GF

RHODE ISLAND STYLE CALAMARI 15
Breaded and fried with crispy artichoke hearts and lemon-herb aioli

SAUSAGE & PEPPERS 18
Spicy banana peppers, Italian sausage, roasted potatoes, tomato-rosemary demi-glaze GF

SAUTÉED BRUSSELS SPROUTS 16
Miso honey glaze, applewood smoked bacon, sesame seeds with scallions

FIRECRACKER SHRIMP 18
Sushi rice cake, pickled ginger and Bam-Bam sauce

ROASTED BUTTER BABY SQUASH 14
Pickled red cabbage, Saba, candied pecans, watercress V, GF

HERB FOCACCIA 12
With Amogio and basil pesto V

HONEY ROASTED CARROTS 15
preserved lemon yogurt, sumac, toasted pistachio, with chilled arugula and edamame salad V, GF

ENTREES

CHICKEN PICCATA 25
All natural chicken breasts, capers, artichokes, lemon basil sauce and pasta Aglio e Olio

MISO-GLAZED BLACK COD 34
Sushi rice cake, broccolini, Stoney Creek mushrooms and scallion aioli

SHRIMP SCAMPI WITH LINGUINI 27
Homemade linguini, Colossal shrimp, garlic butter, parmesan cheese and fresh herbs

MONTREAL BEEF-TIP PAPARDELLE 29
Mushrooms, garlic truffle cream, spinach, sundried tomatoes and shaved parmigiano

FAROE ISLAND SALMON 29
Dill and apple cider glaze, marble potatoes, bacon roasted Brussels sprouts, green apple slaw, with pickled mustard seeds

SAUTÉED PERCH DINNER 28
Shoestring fries, cider vinegar coleslaw, tartar sauce

PECAN CRUSTED WALLEYE 32
Asparagus, roasted baby Yukon potatoes, maple Dijon cream and pea tendrils

MOROCCAN SPICED CHICKPEA CAKE 22
Red pepper-tahini sauce, arugula, pickled shallots, sweetie drop peppers V, VG, GF

ALL AMERICAN BURGER 18
Half-pound prime patty, American cheese, lettuce, tomato, onion, pickle and shoestring fries

FRENCH BURGER 19
2 smash patties, sherry vinegar glazed onions, swiss and provolone cheese, garlic aioli and shoestring fries

*Ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *20% gratuity added to parties of 6 or more. No separate checks for parties of 8 or more.

CRAFT COCKTAILS

- MICHIGAN BERRY MULE

Tito's Vodka, fresh berry puree, lime juice, ginger beer 15
- BLUEBERRY LEMON DROP MARTINI

Tito's Vodka, fresh blueberries, lemon syrup, sugar rim 15
- BLACK ORCHID

Raspberry Vodka, elderflower liqueur, white cranberry juice, fresh lemon. Garnished with an orchid flower 15
- FRENCH 75

Bombay Sapphire Gin, lemon juice, simple syrup, St. Hillaire Crémant 15
- ESPRESSO MARTINI

Titos Handmade Vodka, Kahlúa, and Espresso shot 15
- STRAWBERRY BASIL LEMONADE

Ketel One Citrus Vodka, strawberries, basil leaves, fresh lemon juice and simple syrup 15

- JALAPEÑO COCKTAIL

Hornitos Cristalino Añejo Tequila, Jalapeño nectar, fresh lime juice 15
- PALOMA ITALIANO

Corazon Reposado Tequila, Campari, red ruby grapefruit juice, fresh juice, agave nectar 15
- RE-FASHIONED

Old Overholt 100 proof rye, Luxardo Maraschino, Sfumato Rabarbaro, orange peel, filthy cherry 14
- PAPER PLANE

Basil Hayden Bourbon, Aperol, Amaro, fresh lemon juice 15
- BOURBON SMASH

1792 Small Batch Bourbon, fresh lemon juice, simple syrup, Crème de Cassis 15
- SMOKED OLD FASHIONED

Lot 40 Canadian Rye Whiskey & Cherry Wood Smoke 16

WINE BY THE GLASS

- 103 Saint-Hilaire *Blanquette de Limoux Brut, Languedoc, France 2021*
- 109 Ca’ Furlan *Prosecco, Veneto, Italy NV*
- 121 St. Michael *Riesling, Mosel, Germany 2023*
- 131 Bertani “Velante” *Pinot Grigio, Veneto, Italy 2023*
- 143 Jean-Luc Colombo *Rosé, Provence, France 2024*
- 155 Frenzy *Sauvignon Blanc, New Zealand 2024*
- 160 Louis Latour “Ardeche” *Chardonnay, Burgundy, France 2022*
- 162 Ferrari Carano *Chardonnay, Sonoma County, CA 2023*

- 16 205 Calera *Pinot Noir, Central Coast, CA 2022*
- 11 211 David Frost “Par Excellence” *Pinot Noir, South Africa 2021*
- 10 211 Donati *Merlot, Paso Robles, CA 2021*
- 16 257 Paulo Scavino *Barbera D’Alba, Piedmont, Italy 2022*
- 11 226 Gravel Bar *Cabernet Sauvignon, Columbia Valley, Washington 2021*
- 12 220 Daou “Pessimist” *(red blend), Paso Robles, CA 2021*
- 12 221 The Calling *Cabernet Sauvignon, Alexander Valley, CA 2021*
- 15

WHITES & ROSÉ

SPARKLING WINE

- 100 Les Allies Brut Rosé, France NV (Split)
- 101 Veuve Clicquot, Reims, France NV
- 102 Schramsberg Brut Rosé, North Coast, CA 2020
- 103 Saint-Hilaire Blanquette de Limoux Brut, Languedoc, France 2021
- 104 Louis Roederer Collection, Reims, France NV
- 107 Canard-Duchene Brut, Reims, France NV
- 109 Ca’ Furlan Prosecco, Veneto, Italy NV

WHITES & ROSÉ

- 121 St. Michael Riesling, Mosel, Germany 2023
- 131 Bertani “Velante” Pinot Grigio, Veneto, Italy 2023
- 142 Château de Trignon Roussanne, Rhône, France 2023
- 143 Jean-Luc Columbo Rosé, Provence, France 2024

SAUVIGNON BLANC

- 150 The Colene David Frost, South Africa 2022
- 152 Domaine Fournier “Les Belles Vignes” Sancerre, Loire, France 2023
- 153 Domaine Barons de Rothschild “Legende”, Bordeaux, France 2023
- 155 Frenzy, Marlborough, New Zealand 2024

CHARDONNAY

- 160 Louis Latour Ardeche, Burgundy, France 2022
- 162 Ferrari-Carano, Sonoma, CA 2023
- 163 Château Vitallis Pouilly-Fuissé, Burgundy, France 2022
- 165 Fisher “Unity”, Sonoma, CA 2021
- 166 Ramey, Russian River, CA 2022
- 167 Sonoma Cutrer “Russian River Ranches”, Sonoma, CA 2023
- 168 Duckhorn, Napa, CA 2021
- 169 Vincent Girardin Meursault, Burgundy, France 2019
- 170 Far Niente, Napa, CA 2023

RED WINE

PINOT NOIR

- 14 201 Emeritas “Hallberg Ranch”, Russian River, CA 2020
- 140 202 EnRoute “Les Pommiers”, Russian River 2022
- 95 203 The Calling, Russian River, CA 2022
- 65 205 Calera, Central Coast, CA 2022
- 150 206 Louis Latour “Valmoissine”, France 2022
- 90 207 Domaine Arnoux, Chorey le Beaune, France 2021
- 40 208 Lucia “Gary’s Vineyard”, Santa Lucia Highlands, CA 2019
- 209 David Frost “Par Excellence”, South Africa 2021

MERLOT

- 40 211 Donati, Paso Robles, CA 2021
- 48 212 Ferrari Carano, Sonoma, CA 2021
- 50 213 Frog’s Leap, Rutherford, CA 2020

MERITAGE BLENDS

- 215 Orin Swift “Abstract”, California 2022 (Grenache, Syrah, Petit Syrah)
- 48 217 Ferrari Carano “Tresor”, Sonoma, CA 2021 (Cab, Merlot, Cab Franc, Petit Verdot, Malbec)
- 76 218 Alpha Omega “Two Squared”, Napa, CA 2018 (Cab, Zinfandel Merlot Malbec, Cab Franc)
- 58 220 Daou “Pessimist”, Paso Robles, CA 2021 (Petite Sirah, Zinfandel, Syrah)
- 48

CABERNET SAUVIGNON

- 60 221 The Calling, Alexander Valley, CA 2020
- 58 226 Gravel Bar, Columbia Valley, WA 2021
- 69 228 Faust, Napa, CA 2022
- 75 229 Austin Hope, Paso Robles, CA 2022
- 60 231 Hoopes, Napa, CA 2019
- 80 235 O’Shaughnessy, Napa, CA 2021

INTERNATIONAL REDS

- 125 250 Catena “La Consulta” Malbec, Mendoza, Argentina 2022
- 120 251 Muga, Rioja, Spain 2020
- 261 Juan Gil “Blue Label”, Jumilla, Spain 2022 (Monastrell, Cabernet, Syrah)
- 252 Querciabella “Mongrana”, Tuscany, Italy 2021
- 255 Vietti Barolo “Castiglione”, Piedmont, Italy 2020
- 256 Luigi Righetti Amarone, Veneto, Italy 2021
- 257 Paulo Scavino Barbera D’Alba, Piedmont, Italy 2022
- 258 Domaine du Vieux Lazaret Chateauneuf-du Pape, Southern Rhone, France 2022
- 259 Chateau Bel-Air Gloria, Haut-Medoc, France 2017
- 260 Château Quintus “Dragon de Quintus”, Saint Émilion Grand Cru, France 2021
- 262 Château de Palmer “Alter Ego”, Margaux, France 2019
- 263 Mary Taylor Jean Marc Barthez Rouge, Bordeaux, France 2020

BEER

<i>Bottle</i>		<i>Draft</i>	
Miller Lite	4	Coors Light	6
Guinness Stout	5	Stella Artois 8	8
Heineken Non-Alcoholic	5	Bell’s Oberon	7
Heineken	5	Bell’s Two Hearted	7
		Michelob Ultra Light	8
		Sam Adams Summer Ale	7