

Dinner

APPETIZER

SOUP

Chef's Daily Feature
Cup \$4 Bowl \$6

STEAMED MUSSELS

Fresh Fennel, Heirloom Tomatoes, Fresh Basil and Thyme, Served in Roasted Garlic Broth with Crostini
\$11

LEANING TOWER OF FRIES

Russet Potato Fingers Served with Malt Vinegar and Ketchup
\$7

ARABIC DIP & CHIPS

Hummus, Tabbouleh, and Babaganjouj with Pita Chips
\$5

SHRIMP COCKTAIL

Chilled Prawns with Zesty Cocktail Sauce and Lemon
\$9

JUMBO LUMP CRAB CAKES*

Sauteed and Served with Lobster Aioli
\$15

MINI LAMB CHOPS*

Marinated and Grilled Lamb Chops Served with Smashed Yukon Gold Potatoes, Pickled Tomatoes, and Cabernet Jus
\$16

SPINACH AND ARTICHOKE DIP

A Blend of Spinach, Artichokes, and Creamy Reggiano Cheese, Baked and Served with Corn Tortilla Chips
\$7

SAMPLER PLATTER

Potato Skins, Cheese Sticks, Chicken Tenders and Fried Mushrooms
\$9

CRISPY FRIED CALAMARI

Seasoned Strips of Calamari, Served with Fiery Marinara, Yellow Pepper Coulis, and Topped with Slivered Scallions
\$9

COUNTRY CHICKEN TENDERS

Crispy Fried Strips of Chicken Tenderloin Served with Buttermilk Ranch and French Fries
\$7

PIZZA

PEPPERONI PIZZA

Zesty Tomato Sauce, Sliced Pepperoni, and Mozzarella Cheese
\$9

BUILD YOUR OWN PIZZA

Choose any four toppings:
Caramelized Onions, Pepperoni, Ham, Italian Sausage, Bacon, Pulled Chicken, Black Beans, Roasted Garlic, Oven Dried Tomatoes, Mushrooms, Basil, Black Olives, Green Pepper, Pineapple
\$13

BBQ CHICKEN PIZZA

Bourbon BBQ Sauce, Pulled Chicken, Black Beans, Roasted Garlic, and Mozzarella Cheese
\$11

WHITE GREEK PIZZA

Marinated Roma Tomatoes, Kalamata Olives, Pepperoncinis, Red Onions, Feta Cheese, Topped with Chiffonade Basil
\$11

SALADS

CAESAR SALAD

Crisp Romaine Lettuce, Tossed with Parmesan Cheese, Crisp Crouton, and Zesty Garlic Dressing

Side \$5 Entree \$9

Add Salmon* \$9 Add Chicken \$4

Add 6oz Filet* \$12

CHOPPED SALAD

Chopped Romaine and Iceberg Lettuce, Diced Tomatoes, Crumbled Bacon, Chopped Red Onions, and Crumbled Blue Cheese, Tossed with Blue Cheese Dressing

\$9

FATTOUSH SALAD

Chopped Romaine, Diced Tomato, Cucumber, Green Pepper, Parsley and Pita Chips tossed with Authentic Dressing

\$9

COBB SALAD

Diced Grilled Chicken Breast, Applewood Smoked Bacon, Beef Steak Tomatoes, Crumbled Blue Cheese, Guacamole, Chopped Romaine and Field Greens, Tossed with Herb Buttermilk Dressing

\$11

GREEK SALAD

Crisp Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Beets, Kalamata Olives, Peperoncini, and Feta Cheese, Tossed in Greek Dressing

\$9

PASTA

Served with Soup or Salad and Warm Artisanal Rolls

GARDEN VEGETABLE PASTA

Marinated Portabella Mushrooms, Sundried Tomatoes, Sautéed Spinach, Red Onions, and Parmesan Cheese Tossed with Ziti and Finished with a Herb Infused Butter Sauce

\$11

Add Salmon* \$8 Add Shrimp \$8 Add Chicken \$6

CAJUN CHICKEN

Cajun Seasoned Chicken Breast, Served on a Bed of Angel Hair Pasta, Tossed with Sautéed Spinach, Split Grape Tomatoes, and Wrapped with Cajun Cream Sauce

\$15

PORTABELLA

MUSHROOM RAVIOLI

Portabella Mushroom Ravioli, Covered with a Sherry Champignon, Topped with Tomato Concasse, Slivered Scallions, and Finished with Freshly Grated Parmesan Cheese

\$16

SEAFOOD LOVERS DREAM

Sautéed Shrimp, Seared Sea Scallops, Poached Mussels, Grilled Lobster, and Parmesan Crostini on a Bed of Fettuccini, Tossed with a Creamy Garlic Parmesan Sauce

\$34

SHRIMP LINGUINI

Sautéed Shrimp "Scampi Style", Tossed with Spinach and Diced Tomatoes, Served on a Bed of Linguini Pasta

\$15

SANDWICHES

Served with French Fries and Dill Pickle Spear

PRIME TIME BURGER*

Fire Grilled Ground Sirloin with Lettuce, Tomato, and Onions

\$8

Add Cheese \$1

THE "MONTE" CROISSANT

Grilled Ham, Turkey, Swiss, and Cheddar on a Warm Buttered Croissant with Crisp Lettuce and Honey Dijon Aioli

\$10

CLUB SANDWICH

Classically Prepared Featuring House Roasted Michigan Turkey and Applewood Smoked Bacon

\$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Items may be cooked to order. 18% gratuity will be added to parties of 8 or more.

ENTREES

Served with Choice of Soup or Salad and Artisanal Rolls

PECAN CRUSTED CHICKEN

Sautéed Chicken Breast with a Pecan Panko Crust, Whipped Sweet Potatoes, Asparagus, and Maple Demi

\$16

GRILLED CHICKEN KABOBS

Two 4oz. Chicken Kabobs Marinated and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Garlic Sauce

\$11

GRILLED BEEF & CHICKEN KABOBS COMBO

One 4oz. Beef Kabobs, One 4oz. Chicken Kabobs Marinated, and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Garlic Sauce

\$12

GRILLED BEEF KABOBS

Two 4oz. Beef Kabobs Marinated and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Hummus

\$12

BRAISED SHORT RIBS

Oven Braised Beef Short Ribs, Smashed Yukon Gold Potatoes, Sautéed Spinach, and Roasted Root Beer Jus with Horseradish Crème Fraîche

\$18

DEE-TROIT BBQ

Slow Smoked Fire Grilled Baby Back Ribs, Brushed with House Made Bourbon BBQ Sauce, and Served with Fries and Coleslaw

Half Slab \$17

Full Slab \$26

SIDES

Coleslaw
French Fries
House Salad
Hummus
Chef's Vegetable
Vermicelli Rice
Broccoli

\$3

Wedge Salad
Caesar Salad
Greek Salad
Babaganjouj
Twice Baked Potato
Smashed Yukon Gold Potatoes
Whipped Sweet Potatoes
Asparagus

\$4

MASGOUF

Whole Trout Baked or Fried served with Vermicelli Rice, Roasted Roma Tomato and Tarator Sauce

\$12

FENNEL SCENTED SALMON*

Pan Roasted and Served with Smashed Yukon Gold Potatoes, Chef's Vegetable, Tomato Fennel Slaw, and Whole Grain Mustard Butter Sauce

\$25

TWIN TAILS

Twin Lobster Tails Served with Drawn Butter, Smashed Yukon Gold Potatoes, and Chef's Vegetable

\$65

SURF & TURF*

Filet of Beef and Lobster Tail Served with Natural Sauce, Drawn Butter, Smashed Yukon Gold Potatoes, and Asparagus

\$62

PRIME RIB*

Slow Roasted and Served with Natural Jus, Twice Baked Potato, and Chef's Vegetable

\$19

NEW YORK STRIP*

Char Grilled 12oz New York Strip with Sautéed Mushrooms, Smashed Yukon Gold Potatoes, and Sautéed Spinach

\$29

BEEF & MUSHROOM TOWER*

Two 3 oz. Beef Tenderloin Tournedos, Potato Cakes, a Portabella Mushroom Ring, Sautéed Spinach, Beef Demi, Mushroom Béchamel, Crumbled Blue Cheese, and Roasted Roma Tomato

\$26

FILET MIGNON*

8oz. Beef Tenderloin Served with Natural Sauce, Smashed Yukon Gold Potatoes, and Chef's Vegetable

\$30

ADD ONS

4 oz. Lobster Tail
Half Pound of Snow Crab Legs
Half Pound of Peel N Eat
Shrimp

\$7 with Entree
\$9 without Entree

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SWEET THINGS

DUTCH APPLE PIE

\$4
À La Mode \$1

BROWNIE BITES

Warm Fudge Brownies served with Hot Fudge
\$5

STRAWBERRY CHEESECAKE

MARTINI

\$5

ICE CREAM SUNDAE

Choice of Vanilla or Chocolate Ice Cream, Hot Fudge,
Strawberries, and Whipped Cream
\$4

BANANA CREAM PIE

\$6

CHOCOLATE CHIP COOKIE SUNDAE

Warm Chocolate Chip Cookie, Vanilla Ice Cream, Hot Fudge,
Whipped Cream, and Chocolate Shavings
\$5

CHOCOLATE LOVER'S DREAM CAKE

\$7

NY STYLE CHEESECAKE

\$6

BEVERAGES

COLD BEVERAGES

Whole Milk
2% Milk
\$2

Chocolate Milk
Soda
Bottled Water
\$3

Fruit Smoothies
San Pellegrino 500 ml
\$5

HOT BEVERAGES

Regular and Decaf Coffee
Hot Tea
\$3

Hot Chocolate
\$2

Espresso
Cappuccino
\$5

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