

THE TASTING ROOM

RAW BAR & COLD STARTERS

PINK MOON | PRINCE EDWARD ISLAND OYSTERS

New London Bay oysters served your way
Classic, Rockefeller, or Casino with Nueske's bacon
Half dozen – 24 | Dozen – 42

U8 SHRIMP COCKTAIL

Colossal wild-caught shrimp, chilled and paired
with our signature spiced cocktail sauce – 26

BEEF CARPACCIO

Paper-thin slices of prime tenderloin with Fustini's
garlic oil, aged parmesan, and wild arugula – 18

SALMON BITES

Cold-smoked salmon over crostini, finished with
horseradish sauce, red onion, capers, and fresh dill – 18

AHI TUNA

Sushi-grade tuna layered with avocado and cucumber,
finished with wasabi crème, sriracha aioli and aged soy
reduction, served with wonton chips – 22

BURRATA

Silky burrata, made from water buffalo milk in Colombia,
with basil pesto, vine tomatoes, and balsamic glaze – 20

DUELING FETA DIPS

A vibrant contrast of fire-roasted spicy feta and
whipped feta mousse, served with warm house pita – 14

HOT STARTERS

WELLINGTON BITES

Prime beef tenderloin wrapped in prosciutto and
wild mushroom duxelles, encased in golden puff
pastry, served with a 48-hour veal demi-glaze – 22

SIGNATURE MEATBALLS

Prime beef, veal, and Italian sausage, slow-braised
in San Marzano tomato sauce with fresh herbs,
served with garlic bread – 22

CALAMARI

Panko-crusted Pacific squid, hand-cut and
seasoned with pepper, served with
lemon pepper and red pepper aioli – 20

GOAT CHEESE CROQUETTES

Golden-fried chèvre drizzled with Northern Michigan
honey, house-made candied walnuts,
a bourbon reduction and berries – 12

SPINACH & ARTICHOKE DIP

Creamy five-cheese dip with baby spinach
and marinated artichokes, served with
warm, house-made pita – 14

LETTUCE WRAPS

Baby romaine boats with your choice of
grilled chicken or tofu, tossed with
juliened vegetables and a ginger-soy glaze – 18

SOUPS | SALADS

GOATS & GREENS

Mixed greens with creamy chèvre,
candied walnuts, and dried cherries,
dressed in cherry vinaigrette – 14

CLASSIC CAESAR

Crisp romaine, shaved
Parmigiano-Reggiano,
house croutons, and traditional
Caesar dressing – 14

RIVERSIDE SALAD

Crisp greens with Romano, Swiss,
Kalamata olives, pepperoncini,
cucumber, red onion, rye croutons,
and house vinaigrette – 14

Salad Companions Grilled Chicken Breast or Seared Colossal Shrimp – 9 Lump Crab – 11

MOREL BISQUE

Silky bisque infused with wild Michigan morels – 12

LOBSTER BISQUE

A creamy classic, enriched with North Atlantic lobster – 12

CASUAL FARE

PRIME TENDERLOIN BURGER

House-ground tenderloin with your choice
of cheddar or smoked gouda, garlic aioli,
and house pickles on brioche – 23

NASHVILLE-STYLE HOT CHICKEN

Crispy hand-breaded chicken with Swiss cheese,
signature heat, sweet-hot pickles, and hot honey
on a toasted brioche bun – 23

Gluten Free Bread – 3



gluten free



vegetarian



ask your server for gluten free modifications



guest favorite

USDA *Prime Beef*

Only 2% of all beef earns the top-tier USDA Prime rating — and we go further. Each steak we serve is hand-selected and personally inspected by us. We reject any cut that doesn't meet our exacting standards.
Served with buttery Yukon Gold mashed potatoes with fresh seasonal vegetables.

PRIME CUTS

COWGIRL RIBEYE

16 oz bone-in and hand-trimmed for a leaner profile. Exceptional marbling and richness from cooking on the bone – 125

SIGNATURE FILET EXPERIENCE

8 oz prime filet mignon finished with black truffle butter, served with a twice baked potato – 67

PRIME FILET MIGNON

Center-cut filet, with a delicate marble structure that creates our most buttery, elegant steak
6 oz – 50 | 8 oz – 58

NEW YORK STRIP

14 oz bold and deeply marbled with an intense beef flavor – 58

RIBEYE

18 oz boneless, prized for its deep marbling and melt-in-your-mouth finish – 78

Enhancement Experiences

Elevate your plate with one of our curated upgrades

LOBSTER LOVER'S FINISH – Add 36

A 6oz Cold-Water lobster tail, Brûléed Sweet Potato with Bourbon Maple, and Classic Demi-Glace

CHEF'S SEAFOOD FINISH – Add 22

4 Seared Colossal Shrimp, Black Garlic Cream, and our Twice Baked Potato

Enhancements

LUXURY COMPANIONS

- 6 oz Lobster Tail – 28
- Seared Colossal Shrimp (4) – 15
- Oscar Style with Jumbo Lump Crab – 16

HOUSE-CRAFTED SAUCES

- Black Garlic Cream – 3
- Classic Demi-Glace – 5
- Black Truffle Butter – 3
- Maytag Blue Cheese Crust – 7
- Horseradish Crust – 7

SIGNATURE ENTREES

DUAL NORTH ATLANTIC TAILS

Twin cold-water lobster tails, gently poached and served with drawn butter, roasted potatoes, and seasonal vegetables – 66

CAJUN LOBSTER BOIL

Lobster, shrimp, snow crab claws, and smoked sausage simmered with potatoes and baby corn in our house-made boil broth – 57

ELK MEDALLIONS

New Zealand elk grilled to order, finished with our house whiskey-black garlic sauce, roasted potatoes, and seasonal vegetables – 65

KUROBUTA PORK CHOP

Heritage Kurobuta pork served with smoked gouda grits, bourbon apple sauce and fresh vegetable – 44

CHICKEN ROULADE

Cream cheese, spinach, roasted tomatoes, and artichokes wrapped in prosciutto and finished with lemon pepper velouté, served with roasted potatoes and fresh vegetables – 32

LOBSTER MAC & CHEESE

Cavatappi pasta folded sweet Maine lobster meat in a rich cheese béchamel, finished with buttered panko crumbs – Half – 23 | Full – 42

FUSILLI AL BLEU WITH PRIME FILET

Prime filet medallions, spinach, mushrooms, and fusilli pasta in a velvety bleu cheese sauce – 38

ALASKAN HALIBUT

Line-caught halibut, pan-seared topped with prosecco burre blanc and served with creamy parmesan risotto – 48

SIGNATURE SIDES

HOUSE SIDE SALAD Crisp mixed greens with heirloom cherry tomatoes, cucumbers, and house-made croutons, served with your choice of dressing – 7

À la carte – 12 As accompagnement – 6

- Au Gratin Potatoes with aged cheddar
- Twice Baked Potato with Nueske's bacon
- Brûléed Sweet Potato with bourbon maple
- Wild Mushroom Medley with aged balsamic
- Roasted Brussels Sprouts with butternut squash and whiskey glaze

Ask your server about menu items that are cooked to order or served raw.

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

3% Fee for Credit Cards. Automatic service charge of 22% will be added for parties of 6 or more.