

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

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

U8 SHRIMP COCKTAIL

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

BURRATA

Authentic Colombian burrata, crafted from rich
water buffalo milk 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-crusting 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

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



gluten free



vegetarian



ask your server for gluten free modifications



guest favorite

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.

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

SIGNATURE FILET EXPERIENCE

8 oz prime filet mignon finished with black truffle butter, served with a twice baked potato – 79

PRIME FILET MIGNON

Center-cut filet, with a delicate marble structure that creates our most buttery, elegant steak
6 oz – 55 | 8 oz – 72

NEW YORK STRIP

14 oz bold and deeply marbled with an intense beef flavor – 65

RIBEYE

18 oz boneless, prized for its deep marbling and melt-in-your-mouth finish – 82

COWGIRL RIBEYE

16 oz bone-in, hand-trimmed for a leaner profile. 28-day dry-aged to intensify flavor and tenderness, with exceptional marbling and richness from cooking on the bone – 125

Enhancements

SURF & TURF ADDITIONS

- 6 oz Lobster Tail – 28
- Seared Colossal Shrimp (4) – 15
- Oscar Style – 16
Jumbo lump crab and silky béarnaise butter

SIGNATURE BUTTERS Crafted with imported European butter – 5

- Black Truffle Butter
- Blue Cheese Butter
- Béarnaise Butter

FINISHING SAUCES

- Classic Demi-Glace – 5
- Black Garlic Cream – 3

Ask your server about our seasonal wine pairings, hand-selected to complement our Prime Cuts and signature entrées.

SIGNATURE ENTREES

DUAL NORTH ATLANTIC TAILS

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

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

FILET IN BLEU ❖

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

ALASKAN HALIBUT

Line-caught halibut, pan-seared topped with prosecco beurre blanc and served with creamy parmesan risotto – 53

LANGOUSTINE LOBSTER MAC & CHEESE ❖

Cavatappi pasta folded with tender langoustine in a rich cheese béchamel – 38

SNOW CRAB

Premium snow crab clusters, minimum one pound, gently steamed and served with drawn butter, roasted potatoes, and fresh seasonal vegetables – 62

CAJUN LOBSTER BOIL

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

PRIME FILET TIPS

Tender USDA Prime beef tips, pan-seared and finished in a rich black garlic gravy, served with buttery Yukon Gold mashed potatoes and fresh vegetable – 42

CHICKEN ROULADE

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

PRIME TENDERLOIN BURGER ❖

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

SIGNATURE SIDES

HOUSE SIDE SALAD Crisp mixed greens with heirloom cherry tomatoes, cucumbers, and house-made croutons. Your choice of dressing or Classic Caesar – 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 – 5

• Roasted Brussels Sprouts with butternut squash and whiskey glaze