

# THE MIXED GRILLE

## APPETIZERS

### Prince Edward Island Mussels | \$14

garlic, tomato, capers, lemon butter sauce, toasted baguette

### Salmon & Scallop Mousseline | \$20

lemon beurre blanc, blistered cherry tomato, basil gel, crispy tuile

### Wild Mushroom Crepes | \$12 \*V

wild mushrooms, braised fennel bulb, goats cheese, sherry cream reduction, arugula, red wine shallot vinaigrette

### Meat & Cheese Board | \$18

aged cheddar, beemster, brie, salami, duck pastrami, lamb bacon, ground mustard, apricot jam, olives, toasted baguette

## SIDE SOUPS & SALADS

### Lobster Bisque

CUP | \$8 BOWL | \$14

### Soup Du Jour

CUP | \$5 BOWL | \$7

### Caesar Salad | \$6

romaine, croutons, parmesan, house dressing

### Traverse City Salad | \$8 \*GF

spring mix, dried cherries, feta, sliced almonds, blueberries, raspberry dressing

### Garden Salad | \$6 \*GF

tomato, cucumber, carrot, choice of dressing

### Chopped Goddess Salad | \$6 \*GF

avocado, spinach, brussel sprouts, green goddess dressing

## MAIN ENTREES

*includes choice of soup or salad*

### Middle Eastern Vegetarian Plate | \$18

\*V, GF

hummus, falafel, tabbouleh, garlic sauce, arugula greens, toasted almond, lemon vinaigrette

### Puttanesca | \$18

\*V

angel hair pasta, tomato, olive, caper, oregano, toasted baguette

### Smoked Airline Chicken | \$36

\*GF

raspberry gel, veal demi, garlic goat cheese hasselback potatoes, asparagus

### Whole Roasted Cornish Hen | \$34

\*GF

lemon thyme garlic rub, sautéed mushrooms, mashed potatoes, english peas

### Pan Fried Chilean Sea Bass | \$46

\*GF

pea puree, chili glazed bacon, wild mushroom risotto, pea tendrils, caramelized pearl onion, basil oil

### Pan Fried Perch | \$25

caper remoulade, mashed potatoes, haricot vert bundle

### 12oz Creekstone New York Strip | \$36

\*GF

rosemary pearl onion & mushroom, baked potato, haricot vert bundle

### Creekstone Filet 6oz | \$34 10oz | \$46

\*GF

port demi, gratin potato, asparagus

### Garlic Thyme Roasted Lamb Rack | \$42

\*GF

blackberry ketchup, garlic goat cheese hasselback potatoes, asparagus

*\*\*Gluten free items are prepped and cooked in a kitchen that also handles gluten products*

*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*

# THE MIXED GRILLE

## COCKTAILS

### GI Martini | \$12

chilled Grey Goose vodka with a drop of dry vermouth, blue cheese olive garnish

### Black Cherry Cosmo | \$11

Effen black cherry vodka, black cherry puree, with a splash of cranberry juice and lime juice

### Smoked Jefferson Reserve Manhattan | \$16

traditional Manhattan served in a hickory smoke dome, luxardo cherry garnish

### Pink Martini | \$8

Beefeater Pink, splash of pineapple juice, strawberry puree

### Maple Bourbon Mosco Mule | \$11

Makers Mark bourbon, apple cider, ginger beer, maple syrup, lime juice

### Crown Apple Manhattan | \$12

served with a luxardo cherry

## DRINK SPECIALS

### Cabernet Sauvignon Wine Flight | \$18

Greg Norman, Quilt by Caymus, Post & Beam by Far Niente

### Premium Beer Selections | \$6 ea.

Truth IPA, Rhinegeist Brewery, 7.2%  
*tropical fruit aroma, notes of grapefruit and mango*

Blood Orange Honey, Cheboygan Brewery, 6.2%  
*American style medium bodied wheat ale*

Barbarian Haze IPA, 3 Floyd's Brewing, 6.5%  
*golden color, complex soft malt character*

## BOTTLED BEERS

Budweiser  
Bud Light  
Amstel Light  
Miller Light  
Coors Light  
Corona  
Corona Light  
Newcastle

Labatt Blue  
Labatt Blue Light  
Blue Moon  
Miller Genuine Draft  
Killian's  
Stella Artois  
Sierra Nevada  
Heineken

Guinness  
Molson  
Bell's Two Hearted  
Michelob Ultra  
Stroh's  
Leinenkugel  
Summer Shandy  
Whiteclaw  
O'Doules

## DRAFT BEERS

### Alaskan Amber | \$6

ALT style ale 5.3%

### Atwater Dirty Blonde | \$6

lightly sweet with added wheat 4.5%

### Sam Adams Cold Snap | \$6

light and fruity beer 5.3%

### Griffin Claw Raggedy Ass | \$6

piney, citrusy, fruity hops 7.35%

### Keweenaw Red Jacket | \$6

lightly hop red ale 5.1%

### Goose Island IPA | \$6

bold hop finish 5.9%

### Two Hearted Ale | \$7

Bell's perfectly balanced IPA 7%

### Old Nation M-43 | \$8

citrusy and tropical 6.8%