

THE MIXED GRILLE

APPETIZERS

Sushi | \$16

spicy tuna, cucumber, avocado, pickled ginger, wasabi caviar, asian slaw

*GF

Cong You Bing | \$12

scallion pancake, bi chay vegetables & tofu, soy honey reduction

*V, GF

Steak Bites | \$20

Gl zip sauce, fried onions, blue cheese, toast points

*GF

Middle Eastern Braised Lamb Belly \$18

hummus, cucumber mint yogurt

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 | \$18 with Salmon \$24 *GF

spring mix, dried cherries, crumbled blue cheese, pine nuts, dried blueberries, raspberry dressing

Garden Salad | \$6

tomato, cucumber, carrot, choice of dressing

*GF

MAIN ENTREES

includes choice of soup or salad

Vegetable Pakara Cake | \$18

cucumber yogurt riata, chickpea curry, cilantro chutney

*V, GF

Puttanesca | \$18

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

*V

Smoked Airline Chicken | \$36

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

*GF

Whole Roasted Cornish Hen | \$34

lemon thyme garlic rub, sautéed mushrooms, mashed potatoes, haricot vert bundle

*GF

Pan Seared Tuna | \$36

pineapple & mango habanero sauce, hearts of palm avocado salad, whipped purple yams

*GF

Pan Fried Perch | \$30

caper remoulade, mashed potatoes, haricot vert bundle

12oz Creekstone New York Strip | \$38

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

*GF

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

port demi, gratin potato, asparagus

*GF

Garlic Thyme Roasted Lamb Rack | \$42

blackberry ketchup, garlic goat cheese hasselback potatoes, asparagus

*GF

***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

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COCKTAILS

GI Martini | \$12

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

"Poli Doli" | \$12

Zim's Polish vodka marinated in pineapple for seven days to make the ultimate martini

Smoked Jefferson Reserve Manhattan | \$16

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

Raspberry Lemonade | \$8

Ciroc berry vodka, fresh lemonade, splash of cranberry juice

Lemon Drop Martini | \$11

Aboslut Citron and Limoncello served with a sugar rim

Strawberry Mint Mojito | \$8

a classic refreshing summer drink

DRINK SPECIALS

Red Varietal Wine Flight | \$14

Carmenet Pinot Noir (Napa Valley), Joel Gott Red Blend (Washington), Altos Malbec (Argentina)

Bourbon Tasting | \$18

1.5 oz pour each of three of Kentucky's finest small batch bourbons
Bulleit, Jefferson Reserve, Elijah Craig

BOTTLED BEERS

Budweiser
Bud Light
Amstel Light
Miller Light
Coors Light
Corona
Corona Light
Labatt Blue
Labatt Blue Light

Miller Genuine Draft
Killian's
Stella Artois
Heineken
Guinness
Modelo
Molson
Bell's Two Hearted
Michelob Ultra

Stroh's
Leinenkugel
Summer Shandy
Whiteclaw
High Noon

Non Alcoholic Beers
O'Doules
Heineken 0.0
Labatt Blue NA

DRAFT BEERS

Alaskan Amber | \$6

ALT style ale 5.3%

Atwater Dirty Blonde | \$6

lightly sweet with added wheat 4.5%

Griffin Claw Raggedy Ass | \$7

piney, citrusy, fruity hops 7.35%

Blue Moon | \$6

Belgian white with citrus aroma 5.4%

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%