

Starters

French Onion Soup **New England Clam Chowder** **Vegetarian Tomato Basil**

Cup 4.00 Bowl 5.00

Escargot-Stuffed Mushroom Caps 8.00

Sautéed in an herb garlic butter sauce with Parmesan cheese

Cajun Shrimp 8.50

Sautéed in butter with peppers and Cajun spices

Shrimp Cocktail 8.50

Shrimp gently poached in herbs and white wine - Served chilled

Stuffed Portabella Mushroom 7.50

Broiled mushroom stuffed with mushroom duxelles and Parmesan cheese

Crab Wontons 9.00

Deep fried premium lump crab wontons served with Asian dipping sauce

Vegetable Egg Rolls 7.50

Deep fried mixed vegetable egg rolls served with Asian dipping sauce

Three Cheese Ravioli 7.50

Ravioli served with basil pesto sauce

Spinach Salad 8.00

With poppy seed dressing, d'anjou pears, strawberries and pecans

Harbour Vineyard Salad 8.50

Served with raspberry-maple dressing, crumbled blue cheese, red onion, pine nuts and dried Michigan cherries

House Salad

Mixed greens, strawberry, cucumber, mandarin orange, Parmesan cheese served with choice of our house honey-dijon dressing, ranch, blue cheese or vinegar and oil

With entrée 4.00 a la carte 5.00

Signature Selections

Chicken Frangelico 18.00

Marinated chicken breasts, sautéed and flambéed with hazelnut liqueur accompanied by sautéed mushrooms and green peppers in a light cream sauce

Filet Diane 30.00

Succulent aged beef tenderloin, pan roasted, deglazed with brandy and finished with a Jus de Veau Lie and sautéed mushrooms Certified Black Angus *

Jamaican Shrimp 19.00

Shrimp coated with a shredded coconut batter and fried, served with a tangy tropical jerk fruit sauce

Michigan Whitefish 18.00

Sautéed and flambéed with Traverse City cherry wine, served with sautéed mushrooms and Michigan dried cherries

Sautéed Garlic Perch 18.00

Perch filets lightly breaded, sautéed with garlic until golden brown and flambéed with sherry

Entrees

Steak Au Poive 30.00

Grilled prime aged tenderloin seasoned with cracked tellicherry pepper, finished with a Parisian mustard sauce and sautéed mushrooms Certified Black Angus *

Filet Mignon 30.00

Prime aged tenderloin stuffed with Gorgonzola cheese, grilled and served with a red wine merchant sauce and sautéed mushrooms Certified Black Angus *

Pecan Encrusted Chicken 17.00

Sauteed chicken breast encrusted with toasted pecans served with an orange citrus sauce

Chicken Mediterraneo 17.00

Marinated breast of chicken with capellini, montrachet cheese, pancetta, fresh tomatoes, baby spinach And cracked tellicherry pepper

Lemon Artichoke Chicken 16.00

Lemon scented chicken breast, sautéed with artichoke hearts and mushrooms, flambéed with white wine and kissed with a touch of cream, served over capellini pasta

Great Lakes Perch 18.00

Lake Perch gently tossed in our herb breading and deep fried, served with tartar sauce

Great Lakes Walleye 19.00

Lightly coated with herbs and a touch of breading, sautéed in olive oil and served with sautéed mushrooms

Parmesan Cous Cous 16.00

Cous Cous seasoned with parmesan, sautéed leeks, mushrooms and sun-dried tomatoes

Black Bean Rice Cakes 16.00

Black beans with basmati rice, corn, red onion, scallions, red and jalapeno pepper, broiled, served with sour cream, salsa and lime

Three Cheese Ravioli 15.00

A lovely blend of parmesan, ricotta and asiago, served with basil pesto sauce

Frog Legs 20.00

Prepared in the classic French manner, quickly deep fried and then sautéed in fragrant garlic butter

Shrimp Linguine 18.00

Shrimp served over a bed of linguine pasta with sautéed vegetables and a light garlic cream sauce

Scampi 18.00

Shrimp sautéed in garlic butter and peppers with Parmesan cheese

*The State of Michigan requires us to inform our customers that consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of food borne illness.