



**SOUP**

**Maine Lobster Bisque 5.95 cup 9.95 bowl**

Rich, homemade lobster bisque with a touch of Cognac and sherry

**Fresh Broccoli Soup Cup 3.95 Bowl 6.95**

Broccoli puree finished with light cream garnished with Parmesan

**SMALL PLATE**

**Oysters Rockefeller 13.95**

6 James River oysters baked with creamed spinach finished with Herbsaint

**East Coast PEI Mussels & Fries 12.95**

One-pound mussels with tomato, garlic-basil broth, fresh cut fries

**Oysters \$2 each**

On the half-shell Bevans - James river Virginia

**BIG PLATES**

**Maine Lobster Tail 26.95!**

10 oz. Maine Lobster tail, drawn butter mashed potatoes, fresh broccoli

**Herb Crusted Whitefish 15.95**

Fresh Lake Superior whitefish pan-seared with a fresh rosemary, thyme and chive crust, mashed potatoes & broccoli

**Beef Tenderloin Brochettes 19.95**

2 Filet Mignon skewers, mushrooms, peppers & onions, herb-butter, wild rice

**DESSERT**

**Chocolate Mousse 6.95**

Rich, creamy mousse with raspberry coulis and whipped cream, dark chocolate shavings

**Triple Berry Crumble 5.95**

**Texas Sheet Cake 5.95**

**Key Lime Pie With Coconut Crust 5.95**

**WINE**

**Santa Cristina "Cipresseto" Rosato '15 Toscana 9G 31 B**

Rose petals and subtle spicy citrus, tart berries, vanilla oak

**A To Z Oregon Pinot Gris '14 9 G 30B**

Citrusy, with flavors of lemon zest and nutmeg

**♥ DRAUGHT BEERS**

**FEBRUARY IS FOR LOVERS BEER FLIGHT - FOUR 5 OZ. GLASSES \$9**

♥ **Sketchbook "Pinky Sweater" 6 Pint**

Red rice pilsner with a crisp dry finish 6%

♥ **Bell's "Smitten" 6 Pint**

Golden-rye pale ale with bright citrus hops & rye malts. 6%

♥ **Pollyanna "Lechery" 6 Glass**

Oatmeal Blonde ale brewed with tart-cherries and cocoa nibs 5.8%

♥ **21st Amendment "Toaster Pastry" 7 Pint**

Nutty Amber ale with crust-like flavor brewed with experimental hops 7.6%

.....  
**Schlafly "Grapefruit" IPA 4.50 Pint!**

Dry hopped with citra hops and grapefruit 5.9%

**Revolution "Local Hero" IPA 6.50 Pint**

IPA brewed with Cascade, Chinook, Centennial and Nugget hops from Hop Head Farms in MI. 6.5%

**Tighthead Brewing "Bear's Choice" 6 Pint**

IPA brewed with mango & tangerine citrus and lots of mosaic hops 6.3%

**Penrose Brewing "Vector" IPA 7 Glass**

Imperial IPA from Chicago 9.1%

**Mad Mouse "Langer Mann" 5.50 Pint**

Our own crisp kolsch, brewed by Phil Z, 5.5%

**Sierra Nevada "Narwhal" Stout 8 Glass**

High altitude series Russian Imperial Stout notes of coffee, bakers chocolate & molasses 10.2%

**Three Floyds "Confidentiality & Disclosure" 7 Pint**

Extra small batch collaboration "experimental IPA" with Fat Head's brewery in Ohio 7.5%

**Dogfish Head "120" \$5 (5oz). \$10 (10oz).**

The "Holy Grail" for Hopheads, monster IPA 18%

**Maplewood "Son of Juice" IPA 6.50 Glass**

Local, juicy IPA with simcoe, mosaic and nugget hops 6.3%



**Vander Mill "Nunica Pine" 7 Pint**

Crisp MI apple cider with Columbus hops 6.8%

**Left Hand "Milk Stout" Nitro Pour 6.50 Pint**

Nitro poured cream stout brewed with milk sugar, 6%