



SOUP

Maine Lobster Bisque cup 5.95 bowl 8.95

Homemade lobster stock, cream, Sherry

SMALL PLATE

Oysters Rockefeller 13.95

6 James River oysters baked with creamed spinach finished with Herbsaint

Blue Crab & Shrimp Ceviche 11.95

Gulf shrimp, blue crabmeat, jalapeno, cilantro-lime cocktail sauce, avocado, tortilla chips

Blue Crab Stuffed Shrimp Louise 12.95

2 colossal shrimp with a blue crab, sweet pepper stuffing over spinach with a fresh herb Louise sauce

BIG PLATES

Prime Rib Sandwich 14.95

Thinly sliced, roasted prime rib, rosemary au jus, horseradish cheddar, grilled sweet peppers & onions, horseradish sauce, grilled rye, fresh cut fries

Seafood Big Mamou 18.95

Sautéed Gulf shrimp and jumbo sea scallops tossed in a spicy cayenne-tomato beurre blanc & served over white rice

Tony's Pot Roast 15.95

Pot roast of beef braised in red wine with root vegetables, mashed potatoes, steamed broccoli with a rosemary pan sauce

Baby Back Ribs 14.95 half 24.95 full

Hickory smoked, bbq mop, cut fries, sweet & sour cucumbers

DESSERT

Michigan Blueberry Crisp 5.95

* vanilla ice cream *

New York Cheesecake 6.95

* fresh strawberry sauce *

Texas Sheet Cake 5.95

* dense chocolate, vanilla ice cream *

Key Lime Pie 5.95

* coconut crust, whipped cream *

WINE

Lucchetti Verdicchio Di Jesi Classico, ITA '17 7G 22B

Aromatic, smooth, lush fruit, mineral, citrus, saline

Purple Star Syrah WA '14 10 G - 36 B

Berry and smoke, light grainy tannins

LOCAL FLIGHT 4 X 5 OZ BEERS \$10

1 Church St. Brewing "Heavenly Helles" Lager 6 Pint

Crisp, golden German style Helles Lager from Itasca, IL 5.4%

2 Haymarket "Speakerswagon" 6 Pint

Fresh, crisp, clean, hand-crafted Pilsner

3 Buckledown "Broken Rival" 6 Pint

Light bodied APA with citra hops and Pilsner malts from Lyons, IL 5.9%

4 Lagunitas "Mozango" IPA 7 glass

Mosaic hopped ale brewed with mango juice, citrusy and piney 7.7%

Sierra Nevada "Celebration" Ale SPECIAL 4.50 PINT!

Dry hopped IPA brewed for the holiday season. 6.8%

Weihenstephaner "Kristal" 6 Pint

Crystal-clear wheat beer with fresh citrus flavor 5.4%

Temperance "Basement Party" 6 Pint

Pale lager, local, uncomplicated, easy drinking 4.9%

Three Floyd's "Zombie Dust" 7 Pint

Extraordinary citrus flavors in a very limited American pale ale 6.2%

Stone "Enjoy By 01/01/19" Brut IPA 7 Glass

Devastatingly fresh, bright effervescence and a super dry finish, Double IPA 9.4%

Perrin "Black" 6 Pint

German style Schwarzbier, deceptively light dark ale 5.8%

Virtue "Michigan Brut" Cider 7 pint

Normandy style, off-dry, fresh pressed 6.7%

Two Brothers "A Bretter Day" 6 Pint

Sessionable Belgian style Biere De Garde 5.5%

Left Hand "Milk Stout" Nitro Pour 6.50 Pint

Nitro cream stout brewed with milk sugar from CO 6%

Alesmith "Hall Of Fame" Imperial IPA 7 Pint

Exceptional Double West Coast style IPA from San Diego 9%

Victory "Sour Monkey" 6 Glass

Sour version of their famed Belgian style Golden Monkey, from Philadelphia Big sour at 9.5%

COCKTAILS

⚔ Vieux Carre 9

Classic New Orleans cocktail, Sagamore rye, Carpano Antica, Cognac, Benedictine, Peychaud's bitters, up with lemon peel

* Bonal & Rye 9

Bonal Gentiane-Quina liqueur, Sagamore rye whiskey, Cointreau, orange bitters, Angustura bitters, up with orange peel