# APPETIZERS

Crispy Calamari   grilled citrus, Calabrian chilis	17
Roasted Cauliflower   rainbow cauliflower, jalapeno vinaigrette, shaved red onion, pickled jalapeno v	17
Crab Cakes*   basil pesto aioli, marinated tomato relish	20
Mushroom Bruschetta   Pebble Creek mushroom, brie, pickled beech mushroom	18
<b>"Kung Pao" Lettuce Wraps</b>   spicy chicken, toasted peanuts, crispy rice sticks	16
Roasted Brussels Sprouts   white balsamic gastrique, dried cherries, chevre	16
Chicken Wings   chili-garlic sauce	18
Tuna Tartare   pickled ginger, masago, avocado, sesame wonton, chili aioli	21

### PIZZE

Fennel Sausage   tomato sauce, pepperoncini, roasted peppers, red onion, feta, pesto	19
Roasted Mushroom   caramelized onions, local goat cheese, confit garlic	19
Pepperoni   mozzarella, marinated tomatoes	18
Margherita   tomato sauce, basil, fresh mozzarella	18
Calabrian   spicy tomato sauce, nduja, roasted tomato, pepperoncini, oregano	19

### SALADS

Caesar   romaine, garlic croutons, parmesan, tomatoes	14
Asian Chicken   napa cabbage, cashews, wontons, cilantro, spicy ginger dressing	16
Cherry   cherry ginger vinaigrette, northern Michigan cherries, slivered almonds, red onion, chev	/re16

# ENTRÉES

Scottish Salmon "Hong Kong Style"*   bok choy, carrots, mushroom, soy, jasmine rice	34
Pad Thai*   scallops, shrimp, scallions, cilantro, mint, peanut sauce, egg	38
New York Strip*   cippolini agrodolce, tuscan potatoes, red wine demi-glace	48
Shanghai Noodles   wok-fried pork, wheat noodles, stir-fried vegetables, cilantro,	
garlic, sambal, oyster sauce	30
Halibut   Pebble Creek mushroom risotto, sugar snap peas, roasted tomatoes	48
Flat Iron   shishito peppers, confit new potatoes, carrot puree, chimichurri, micro cilantro	39
Wagyu Burger*   Orchard Hill Farms wagyu, bacon aioli, onion marmalade,	
aged white cheddar, fries	27
Rigatoni Bolognese   San Marzano tomato, house-made pasta, burrata	30

## CLASSICS

Half Chicken   potato purée, farm market vegetables, rosemary jus gf	30
Wiener Schnitzel   austrian potato salad, arugula, brandy mustard sauce	31
Meatloaf   smoked bacon, potato purée, onion rings, port wine sauce	25

#### SOMETHING SWEET

Chocolate Soufflé   salted caramel ice cream gf	15
Spanish Cheesecake   mixed fresh berries, raspberry coulis	14
Banana Crème Brûlée   pecan sandie, bruleed banana	13
Strawberry Rhubarb Tart   puff pastry, glazed strawberries, vanilla ice cream, micro basil	12
Half Dozen Chocolate Chip Cookies	8
Ice Cream & Sorbet   ice cream: vanilla, salted caramel   sorbet: raspberry, lemon	3/Scoop



Please tell your server if you have food allergies or other dietary restrictions. We will make reasonable efforts to accommodate your needs, but please understand that the Hotel is not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw. 20% service charge added for parties of 6 or more