APPETIZERS

Crispy Calamari | fried lemon, pepperoncini aioli, crispy capers, parsley ...18
Roasted Cauliflower | Thai red curry, cilantro lemon oil, toasted coconut, puffed garbanzo beans *gf/nf* ...18
Crab Cakes* | basil pesto aioli, marinated tomato relish ...21
Warm Burrata & Crostini | root vegetables, butternut squash puree, toasted pumpkin seeds *nf/mgf* ...19
"Kung Pao" Lettuce Wraps | spicy chicken, toasted peanuts, crispy rice sticks *df* ...17
Roasted Brussels Sprouts | white balsamic gastrique, dried cherries, chevre *mgf/veg* ...17
Chicken Wings | chili-garlic sauce *mgf/df* ...18
Steamed Mussels | saffron broth, fennel, grape tomatoes, toasted baguette *mgf/nf* ...20

PIZZA

Supreme | sausage, pepperoni, mushrooms, red onion, roasted peppers, olives, garlic confit *nf* ...20
Chestnut Mushroom | cream sauce, butternut squash, bacon lardons, charred leeks, rosemary *nf* ...23
Pepperoni | mozzarella, marinated tomatoes *nf* ...19
Margherita | tomato sauce, basil, fresh mozzarella *nf/veg* ...19
Fall Market | rotating seasonal selection ...21

SALADS

Caesar | romaine, garlic croutons, parmesan, tomatoes *mgf* ...15
Autumn Panzanella | toasted ciabatta, roasted squash and Brussels sprouts, arugula, and herbs with maple-balsamic vinaigrette *df/nf/veg* ...16
Asian Chicken | napa cabbage, cashews, wontons, cilantro, spicy ginger dressing *mgf/df* ...17

ENTRÉES

Scottish Salmon "Hong Kong Style"* | bok choy, carrots, mushroom, soy, jasmine rice *mgf/df* ...36
Pad Thai* | scallops, shrimp, scallions, cilantro, mint, peanut sauce, egg *mgf* ...41
New York Strip* | cippolini agrodolce, tuscan potatoes, red wine demi-glace *mgf* ...49
Shanghai Noodles | wok-fried pork, wheat noodles, stir-fried vegetables, cilantro, garlic, sambal, oyster sauce *df* ...33
Seafood Bisque | shrimp, mussels, scallops, finfish, lobster cream sauce, confit garlic, crostini *nf* ...44
Braised Short Rib | Cider braised with mushrooms, cippolini onion, root vegetables, bacon lardons *gf/nf* ...44
Wagyu Burger* | Orchard Hill Wagyu Beef, bacon aioli, onion marmalade, aged white cheddar, fries *mgf* ...28
Rigatoni Bolognese | San Marzano tomato, house-made pasta, burrata ...35
Great Lakes Walleye | Michigan ale battered, crispy shoestring potatoes, apple cabbage slaw, herb remoulade, lemon crown ...35

CLASSICS

Half Chicken | potato purée, farm market vegetables, rosemary jus *gf* ...33
Pork Wiener Schnitzel | Austrian potato salad, arugula, brandy mustard sauce ...32
Meatloaf | smoked bacon, potato purée, onion rings, port wine sauce ...28

SOMETHING SWEET

Chocolate Soufflé | salted caramel ice cream *gf* ...16
Apple Cider Cheesecake | basque cheesecake, apple cider caramel, oat crumble, dried apple *nf* ...14
Pumpkin Crème Brûlée | vanilla custard, pumpkin butter, shortbread cookie, fresh raspberries *mgf* ...13
S'mores Tart | French chocolate silk, vanilla bean, toasted marshmallow, graham cracker crumble *nf* ...14
Half Dozen Chocolate Chip Cookies | freshly baked ...8
Ice Cream & Sorbet | ice cream: vanilla, salted caramel | sorbet: raspberry, lemon *df* ...3/scoop

THE KITCHEN
BY WOLFGANG PUCK

*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*