

STARTERS

Calamari

Dusted, fried, lemon, pomodoro sauce \$ 17.55

Fish Dip

Smoked Michigan whitefish, lemon & crispy crackers \$ 16.85 gf

Wings

Boneless OR traditional - Buttermilk ranch for dipping
Tossing sauces - buffalo, bbq, garlic, spicy honey garlic
Small 9 pieces \$ 16.95 | Large 18 pieces \$33.90

Meatballs

Pomodoro, whole milk ricotta, crushed red pepper \$ 16.65
Add: Additional meatball \$ 5

Crispy Brussels Sprouts

House-made pesto & balsamic glaze \$ 14.95 gf | v

SHAREABLES

Meat & Cheese Board

Presented with accoutrements \$ 24.95 gf

Mussels Fra Diablo

From the coast of Maine, spicy tomato sauce & shaved parmesan \$ 18.95 gf

Arancini

Fried Arborio, pomodoro & fresh pesto \$ 16.85

Bruschetta Board

Michigan cherry & local goat cheese - Heirloom tomato and pesto burrata \$ 15.65 gf

Spinach Dip

Spinach, artichokes & parmesan cream \$ 15.85 gf | v

Bread Service

Pesto for dipping \$ 3.95 small \$5.95 large

CLASSICS

Seafood Risotto

Arborio rice, mussels, shrimp, calamari & parmesan cream \$4 3.85

Eggplant Napoleon

Fried with vine ripe tomato, fresh burrata & pesto \$ 35.25 v

Wild Mushroom Risotto

Arborio rice, wild mushrooms, parmesan cream \$ 36.95

Loaded Spaghetti

Fennel sausage, meatball, shaved parmesan, ricotta & sauce pomodoro \$ 31.75

BBQ Ribs

Finished with house bbq
Half slab \$ 24.95 Full slab \$38.95

Chicken Paillard

Lightly breaded, lemon, arugula, pecorino romano & pine nuts \$ 29.95 gf

Tortellini Ala Vodka

Italian sausage, vodka tomato cream sauce \$ 28.95

Penne Alfredo

Garlic parmesan cream \$ 27.25
Add: Chicken \$ 6 Tenderloin Tips \$ 13 Shrimp \$ 10 Salmon \$ 13

Spaghetti & Meatballs

Fresh pomodoro & house meatballs \$ 24.95

- No substitutions on classic dishes -

*gluten-free buns \$4.00 | gluten-free crust \$5.25

*gf: This item can be prepared gluten-free or is already gluten free. Request gluten-free with your server. If you have celiac disease, please refrain from the gluten-free pizza crust due to potential cross-contamination with regular crusts in our oven.

*Note: We are not 100% gluten-free facility (as most restaurants are unable to be) and cannot guarantee all items requested can be 100% gluten-free, but we will always do our best to ensure your safety by utilizing proper handling procedures.

*v: This item is vegetarian or can be prepared with alternate products. Request vegetarian with your server.

*we are not responsible for your satisfaction with items you have altered or changed in any way or steaks ordered medium well or above.
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Filet

Two 4oz filets \$ 48.95

New York Strip

12oz hand cut strip loin \$ 45.95

Tenderloin

8oz blackened tenderloin tips \$ 35.75

Ribeye

14oz Angus rib steak \$ 44.15

- AMERICAN WAGYU & DRY AGED CHOPS -

Kansas City

16oz bone-in strip \$ 77.85

Tomahawk



30oz bone-in ribeye \$ 149.95

Japanese A5

6oz certified genuine strip loin MKT

Add a lobster tail OR crab leg to any steak MKT

All steaks presented with whipped potato

	<p>Black & Blue - seared raw 110° • Rare - cold, purple center 120° • Medium Rare - warm, red center 130° Medium - hot, pink center 140° • Medium Well - slightly pink 150° • Well Done - hot, gray center 160°</p> <p><small>*All chops can be prepared gluten-free; request with your server*</small></p>	
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Halibut

Lemon zest, parsley, breadcrumb & parmesan baked \$ 42.55

Salmon

Honey, garlic & lemon \$ 36.65

Perch

Dusted, sautéed, lemon caper aioli \$ 38.95

Alaskan King Crab

1.25 lb jumbo legs - melted butter, fresh lemon MKT

Lobster Tail

8oz - melted butter, fresh lemon MKT

Surf and Turf for Two

30oz tomahawk ribeye & two 8oz lobster tails MKT

All seafood dishes served with wild rice

Add a lobster tail OR crab leg to any steak MKT

All of our chops / seafood can be prepared gf or are already gluten-free

Accompaniments \$ 5

- Wild Mushrooms gf | v
- Caramelized Onions gf | v
- Mushroom & Onions gf | v
- Demi-glacé gf
- Blue Cheese Crumbles gf
- Hollandaise gf
- Bearnaise gf

Signature Sides

- Loaded Baked Potato \$ 9 gf
- Mushroom Risotto \$ 12
- Garlic Shrimp \$ 15 gf
- Lump Crab Oscar \$ 13 gf
- Baked Crab Mac \$ 17

Starch & Veggies \$ 6

- Baked Potato gf
- Baked Mac & Cheese
- Truffle Parmesan fries
- Sweet Potato Fries
- Truffle Whipped Potato gf
- Poached Asparagus gf | v
- Green Beans & Carrots gf | v

Strawberry

Mixed greens, candied pecans, goat cheese & raz vin \$ 11

Caesar

Hearts of romaine, house Caesar dressing, Parmesan cheese \$ 6

Arugula

Lemon, olive oil, shaved parmesan, cracked pepper & toasted pine nuts \$ 6

Caprese

Whole milk burrata, local grown tomatoes, balsamic & fresh pesto \$ 11

Farmed

Greens, carrot, cucumbers, vine ripe tomato, Parmesan cheese \$ 6
 -ranch - Italian house - blue cheese - raz vin

Wedge

Apple wood bacon, heirloom tomatoes, aged blue cheese, red onion & blue cheese dressing \$ 11

HANDHELDS

Shrimp Tacos

Cumin dusted, fried, fresh cilantro, pico, shredded lettuce & sriracha aioli \$ 17.65 gf

French Dip

Shaved rib eye steak, Swiss cheese & rosemary jus for dunking - with fries \$ 16.15

Perch V Sandwich

Crisp fried, Vernales lemon caper remoulade & fresh citrus - with fries \$ 20.95

V-C-F

Fried buttermilk chicken, mac & cheese, brioche, honey hot sauce - with fries \$ 17.75

- Burgers -

8oz dry aged American Wagyu & all natural prime custom blend

Brioche with lettuce & tomato

Gluten free bun \$ 2.00

All burgers served with fries

Classic

Char-grilled & seasoned \$ 15.95 gf

Texan

Apple wood bacon, caramelized onion, aged cheddar, jalapeños & chipotle bbq \$ 17.55 gf

OMG

Green olive mayo & swiss \$ 16.95 gf

Veggie

Black bean patty, sautéed onions, mushrooms & spicy aioli & 16.95 gf

DiMarco's Patty Melt

American, swiss, caramelized onion, house patty melt sauce on sourdough \$ 17.55 gf

Enhance Your Burger

Add cheese: American - Cheddar - Provolone - Swiss - Blue \$ 1.50

Add toppers: Bacon \$ 3.50 - Sautéed Onion, Mushroom, or Jalapeño \$ 1.50

Add or substitute sides: Sweet Potato Fries \$ 6 - Truffle Parmesan Fries \$ 6

- Personal Pizzas -

House dough OR flatbread with two toppings \$ 16.95 gf | v

BYO

Veggies

Onion, green pepper, mushroom, green olive, pineapple, tomato, jalapeño

Proteins

Ham, pepperoni, fennel sausage, bacon, anchovy

Each additional topping \$2ea

Wild Mushroom

Mushrooms, spinach, shallot, goat cheese, mozz & balsamic \$ 3.00 additional

Margherita Please!

Garlic, basil, tomato, fresh mozzarella, pesto & balsamic \$ 3.00 additional

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CASUAL

GREENS

Served as a side or an entrée, gf

Proteins only to be added to entrée salads

Chicken \$ 6 - Salmon \$ 13 - Steak \$ 13 - Shrimp \$ 10

Strawberry

Mixed greens, candied pecans, goat cheese & raz vin
entrée \$ 18.95 | side \$ 11

Caesar

Hearts of romaine, house caesar dressing, Parmesan cheese
entrée \$ 14.55 | side \$ 6

Arugula

Lemon, olive oil, shaved parmesan, cracked pepper & toasted pine nuts
entrée \$ 16.55 | side \$ 6

Caprese

Whole milk burrata, local grown tomatoes, balsamic & fresh pesto
entrée \$ 17.55 | side \$ 11

SIDES

Accompaniments \$ 5

Wild Mushrooms gf | v
Caramelized Onions gf | v
Mushroom & Onions gf | v
Demi-glacé gf
Blue Cheese Crumbles gf
Hollandaise gf
Bearnaise gf

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Starch & Veggies \$ 6

Baked Potato gf
Baked Mac & Cheese
Truffle Parmesan Fries
Sweet Potato Fries
Truffle Whipped Potato gf
Poached Asparagus gf | v
Green Beans & Carrots gf | v



**EXECUTIVE CHEF KEITH LYNCH
& CHEF BEN KAISER**