



STARTERS

FISH DIP

Smoked Michigan whitefish, jalapeños, hot sauce, lemon, crackers \$ 19 gf

MEATBALLS

Pomodoro, whole milk ricotta, crushed red pepper \$ 17.75

Add: Additional meatball \$ 5

BREAD SERVICE

House made pesto, herb butter, pimento cheese spread

small \$ 6 | large \$ 8 gf | v

BURRATA BRUSCHETTA

Sliced baguette, vine ripe tomato, pesto, balsamic glaze, burrata \$ 16.75 gf | v

CRISPY BRUSSELS SPROUTS

House-made pesto, balsamic glaze, parmesan \$ 16.25 gf | v

WINGS

Boneless OR traditional - Buttermilk ranch for dipping

Tossing sauces - buffalo, bbq, garlic, spicy honey garlic, mango habanero

Small 9 pieces \$ 18.50 | Large 18 pieces \$ 37

CALAMARI

Dusted, fried, lemon, pomodoro sauce \$ 19.25

ZUPPA DEL GIORNO

cup \$ 6 | crock \$ 9

DRUNKEN MUSSELS

White wine, Canadian lager, butter, crostini \$ 17 gf

STEAK TARTARE

Tenderloin, avocado mescolanza, yolk, caper, red onion \$ 19 gf

CASUAL

All burgers & sandwiches served with fries

Upgrade to Sweet Potato Fries, Truffle Fries or Onion Rings for \$ 4ea

BURGERS

8oz dry aged American Wagyu & all natural prime custom blend, Brioche with lettuce & tomato

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

CLASSIC

Char-grilled & seasoned \$ 17.50 gf

TEXAN

Applewood bacon, caramelized onion, aged cheddar,

jalapeños, chipotle bbq \$ 19 gf

OMG

Green olive mayo, swiss \$ 18.75 gf

VEGGIE

Black bean patty, sautéed onion, mushroom, spicy aioli \$ 18.50 gf | v

DIMARCO'S PATTY MELT

American, swiss, caramelized onion, house patty melt sauce, sourdough \$ 19 gf

PERSONAL PIZZAS

House dough OR flatbread with two toppings \$ 18.25 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

Mushroom, spinach, shallot, goat cheese,

mozzarella, balsamic \$ 20.50

MARGHERITA

Garlic, basil, tomato, fresh mozzarella, pesto, balsamic \$ 21

PERCH V SANDWICH

Crisp fried, lemon caper remoulade, fresh citrus \$ 22

FRENCH DIP

Shaved rib eye steak, Swiss cheese, rosemary jus \$ 16.75

SPAGHETTI & MEATBALLS

Fresh pomodoro, house meatballs \$ 27

PENNE ALFREDO

Garlic parmesan cream \$ 30

Add: Chicken \$ 8 | Steak \$ 17 | Shrimp \$ 14

SHRIMP TACOS

Cumin dusted, fried, fresh cilantro, pico, shredded lettuce, sriracha aioli \$ 18.25 gf

CHICKEN PARMESAN

Breaded chicken breast, house made marinara, parmesan, provolone, mozz, spaghetti \$ 34

GREENS

Served as a side or an entrée, gf

Chicken \$ 8 | Steak \$ 17 | Salmon \$ 16 | Shrimp \$ 14

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese

entrée \$ 16 | side \$ 5.50

SPINACH & BERRY

Strawberries, pistachio, local goat cheese, raz vin

entrée \$ 20 | side \$ 9.50

FARMED

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese

-ranch - Italian house - blue cheese - raz vin-

entrée \$ 16 | side \$ 5.50

WEDGE

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing

entrée \$ 18 | side \$ 8.50

CAPRESE

Whole milk burrata, tomato, balsamic, fresh pesto

entrée \$ 18 | side \$ 8.50

HOUSE ENTRÉES

-No substitutions please-

TORTELLINI ALA VODKA

Italian sausage, vodka tomato cream sauce \$ 39

CHICKEN PAILLARD

Lightly breaded, lemon, arugula, pecorino romano, balsamic, pine nuts \$ 36.50 gf

SEAFOOD ARRABIATA

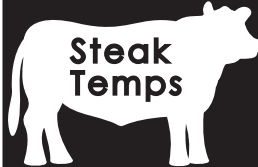
Shrimp, mussels, spaghetti, spicy tomato sauce \$ 45

EGGPLANT NAPOLEON

Fried, vine ripe tomato, fresh burrata, pesto, balsamic, arugula, asparagus \$ 37.50

LAND - LAKE - SEA

All steaks presented with whipped potato & fried leek garnish
All seafood served with a cous cous vegetable medley



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°

All chops can be prepared gluten-free; request with your server



TENDERLOIN MEDALLIONS

Two 4oz Angus filets \$ 55

FLANK

8oz Prime marinated, sliced \$ 39.75

RIBEYE

14oz Angus rib steak \$ 50

FILET MIGNON

7oz center cut Angus \$ 59

DRY AGED TOMAHAWK

30oz bone-in American Wagyu ribeye \$ 158

SURF & TURF FOR TWO

30oz tomahawk ribeye & two 8oz lobster tails MKT

WHITEFISH ROULADE

Superior Whitefish, garlic herb spread, spinach, roasted red peppers, lemon crème \$ 39 gf

SALMON

Lemon dill compound butter \$ 42 gf

PERCH

Dusted, sautéed, lemon caper aioli \$ 41

ALASKAN KING CRAB

1.25 lb jumbo legs - melted butter, fresh lemon MKT gf

LOBSTER TAIL

8oz - melted butter, fresh lemon MKT gf

ACCOMPANIMENTS

Mushrooms & Onions gf | v

Blue Cheese Crumbles gf | v

Bearnaise gf

\$ 5 ea

STARCH

Baked Potato \$ 5 gf | v

Loaded Baked Potato \$ 8 gf | v

Steak Fries \$ 7 gf | v

SIGNATURE SIDES

Garlic Shrimp \$ 16.50 gf

Baked Mac & Cheese \$ 11 v

Baked Lobster Mac \$ 18

VEGGIES

Local | Seasonal \$ 6 gf | v

Asparagus \$ 7 gf | v

Green Beans & Carrots \$ 6 gf | v

All sides are only to be served in addition to an entrée
Baked potatoes available after 4pm

SIDE SALADS

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese \$ 5.50

SPINACH & BERRY

Strawberries, pistachio, local goat cheese, raz vin \$ 9.50

FARMED

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese
-ranch - Italian house - blue cheese - raz vin- \$ 5.50

WEDGE

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing \$ 8.50

CAPRESE

Whole milk burrata, tomato, balsamic, fresh pesto \$ 8.50

* gluten-free buns \$ 2.50 | gluten-free crust \$4.75

All of the above listed cash discount prices represent item prices if your visit is paid for in cash. Please see your server or on duty manager for details about our current electronic payment regular pricing or for more informaton on our current dual payment program pricing. Both cash pricing and electronic payment pricing totals will be presented on your check before making payment.

* 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 a 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 alternative products. Request vegetarian with your server.

* We are not responsible for your satisfaction of items you have altered. We are also not responsible for steaks ordered medium well or above that are not to your satisfaction.

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

* Groups of 8 or more may have a 20% service charge added.



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