



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

BURGERS

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

All burgers served with fries

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

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

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 | v

STEAK TARTARE

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

HANDHELDS

All sandwiches served with fries

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

SHRIMP TACO

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

CHICKEN SALAD

House-made Michigan cherry chicken salad, lettuce, tomato \$ 15 gf

SHRIMP BASKET

Buttermilk shrimp dusted & fried, cocktail sauce, lemon \$ 17

CRISPY CHICKEN & PIMENTO

Panko breaded chicken, pimento spread, microgreens \$ 17.50

PERCH V SANDWICH

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

FRENCH DIP

Shaved ribeye steak, Swiss cheese, rosemary jus \$ 16.75

CHOPPED ITALIAN

Chopped Italian meats & cheese, arugula, roasted red peppers, pepper rings \$ 16.50

WHITEFISH SANDWICH

Dusted & fried, microgreens, lemon caper aioli \$ 19 gf

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

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

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* 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.

SIGNATURES

-No substitutions please-
All chicken served with rice

GNOCCHI

Potato gnocchi, wild mushroom cream sauce \$ 38
Add Chicken \$ 6.75

CHICKEN & BRIE

Grilled, blackened, brie, arugula, asparagus \$ 35

CHICKEN PAILLARD

Lightly breaded, lemon, arugula, pecorino romano, pine nuts \$ 36 gf

TRUFFLED RAVIOLI

White truffle cream, three cheese ravioli, wild mushroom \$ 43

CHICKEN OSSO BUCCO

Frenched chicken leg, San Marzano 'gravy', spaghetti \$ 38

TORTELLINI ALA VODKA

Italian sausage, vodka tomato cream sauce \$ 34

TUSCAN MUSSELS & SHRIMP

White wine, butter, pesto, heirloom tomato, spaghetti \$ 42.95

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 wild rice

FILET

Two 4oz filets \$ 53

FLANK

8oz Prime marinated, sliced \$ 39

RIBEYE

14oz Angus rib steak \$ 50

- AMERICAN WAGYU -

MAHHATTAN

8oz hand carved strip \$ 69

VEAL

Scallopini, lemon, butter, capers \$ 45

DRY AGED TOMAHAWK

30oz bone-in ribeye \$ 154

JAPANESE A5

6oz certified genuine strip loin MKT

SALMON

Broiled, spiced honey jam \$ 42

PERCH

Dusted, sautéed, lemon caper aioli \$ 40

HALIBUT

Blackened, pineapple relish \$ 39

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

30 oz tomahawk ribeye & two 8 oz lobster tails MKT



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



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

ACCOMPANIMENTS \$ 5.50

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

SIGNATURE SIDES

Loaded Baked Potato \$ 9 gf
Truffle Fries \$ 7
Garlic Shrimp \$ 15 gf
Baked Mac & Cheese \$ 9
Baked Crab Mac \$ 17.50
King Crab Oscar \$ 14.50 gf

STARCH & VEGGIES \$ 6.50

Baked Potato gf
Sweet Potato Fries
Onion Rings
Truffle Whipped Potato gf
Steamed Broccoli
Asparagus
Green Beans & Carrots

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese
side \$ 6.25

ARUGULA

Lemon, olive oil, shaved parmesan, roasted beets, cracked pepper, toasted pine nuts
side \$ 6.25

STRAWBERRY

Mixed greens, strawberries, goat cheese, candied pecans, raspberry vinaigrette
side \$ 11

CAPRESE

Whole milk burrata, tomato, balsamic, fresh pesto
side \$ 11.25

FARMED

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

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