



DINNER TABLE

Appetizers

VEGAN CURRIED MILLET CAKE*

Onions, Coconut, Ginger, Garlic and Millet Formed into Cakes, Topped with Cilantro Chutney on a bed of Red Bell Pepper Sauce

16

CARLSON'S BOARD*

Locally Smoked Fish Sausage, Smoked Salmon, and Whitefish Spread with Cornichon Pickles and Rosemary Crackers

19

SESAME PORK POT STICKERS*

Pork, Tamari and Chili Garlic Sauce in a Gluten Free Wrapper on a bed of Asian Slaw with Peanut Ginger Dressing

18

Entrees

Crab Cakes

Two Jumbo Lump Crab Cakes Served on a bed of Greens with Remoulade, Roasted Mixed Vegetables and Buttermilk Mashed Potatoes

43

SALMON

Pan Seared Salmon on a bed of Couscous with Roasted Mixed Vegetables, Topped with a Maple Dijon Vinaigrette and Feta Crumbles

38

SPRING AHI*

Lightly Seared Ahi with Fried New Potatoes, Dill Sauce, Crème Fraiche and Micro Greens

36

WALLEYE*

Parmesan and Panko Encrusted Walleye Filet Topped with a Spinach and Mushroom Marsala Cream Sauce Served with Roasted Vegetables and Buttermilk Mashed Potatoes

40

LEELANAU CASSOULET*

Seared Duck Breast over Venison Sausage, Cannellini Beans and Kale in a Lemon Parmesan Cream Sauce

38

BEEF SHORT RIBS*

1 lb. Beef Short Ribs Braised, Slathered in Home-Made BBQ Sauce and Served with Roasted Vegetables and Buttermilk Mashed Potatoes

42

SMOKED PORCHETTA*

Pork Tenderloin Seasoned with Rosemary, Garlic and Fennel and Rolled into a Roast, Topped with Black Cherry Dijon Sauce, Served with Asparagus and Three Cheese Gratin Potatoes

34

SURF AND TURF AND CURDS*

A 14 oz. New York Strip Steak Topped with Shrimp and a Parmesan Garlic Cream Sauce, Served with Asparagus and Three Cheese Gratin Potatoes

50

VEGAN CHILES RELLENOS*

A Poblano Stuffed with Rice, Vegan Chorizo, Corn and Black Beans on a bed of Salsa Topped with Vegan Cheddar and Vegan Crème Fraiche

30

Ask your server about menu items that are cooked to order

NOTICE: The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish, may increase your risk of food borne illness

*Denotes menu items that are or can be Gluten Friendly, please alert your server
There will be a 3.0% Service Charge for Credit Card Payments