

MAY DINNER MENU

STARTERS & SMALL PLATES



FRIED BRUSSELS 12

Flash Fried Brussel Sprouts | Sea Salt | Lemon-Garlic Aioli

POOK THAI TENDERLOIN TIPS 16

Beef Tenderloin Tips | Rice Noodle Sauté | Pineapple Salsa
Pook Thai Sauce | Wonton Chips



TRUFFLE FRIES 13

Waffle Fries | White Truffle Oil | Lemon-Garlic Aioli
Parmesan | Parsley

CHARCUTERIE BOARD 18

Italian Prosciutto | Cheeses | House Pickles & Olives
Mustard | Toasted Bread

CHICKPEA HUMMUS 10

Toasted Pistachios | Carrots & Celery | Pita Bread
Extra Virgin Olive Oil | Smoked Paprika

CALAMARI FRITTO 15

Cherry Pepper Relish | Lemon Butter Sauce

BARBEQUE CHICKEN FLATBREAD 16

Crispy Flatbread | Grilled Chicken | Smoked Cheddar Blend
House Barbeque | Onion | Bacon | Fried Jalapenos

SHORT RIB MAC & CHEESE 20

Braised Short Rib | Caramelized Onions | House Cheese Sauce
Fried Jalapenos | Grilled Ciabatta



CHICKEN POWER BOWL 20

Grilled Chicken Breast | Tri Colored Quinoa | Black Bean & Corn | Egg
Avocado | Seasonal Vegetables | Cilantro Lime Vinaigrette



VEGAN IMPOSSIBLE BOWL 16

Baby Kale | Impossible Burger | Quinoa | Avocado
Tomato Bruschetta | Toasted Almonds | Dark Balsamic Vinaigrette

BLACKENED TUNA TACOS 18

Blackened Ahi Tuna | Pineapple Salsa
Red Cabbage Slaw | Pook Thai Sauce

SOUPS & SALADS

Add Grilled Chicken 5 | Grilled Salmon 9 | Beef Tips 9



CHICKEN TORTILLA 5

Cheddar-Jack Cheese | Tortilla Hay



BOUNTY REVIVAL 10

Mixed Baby Greens | Bleu Cheese Crumbles | Pickled Red Onion
Smoked Cherries | Candied Pecans | Garlic-Poppy Seed Vinaigrette

CHOPPED CAESAR SALAD 10

Hearts of Romaine | Shaved Parmesan Reggiano Cheese | Bacon Crumbles
Marinated Tomatoes | White Anchovies | Croutons
House Made Caesar Dressing

GREEK SALAD 11

Chopped Romaine Lettuce | Pickled Beets | Marinated Olives | Tomatoes
Red Onions | Bulgarian Feta | Cucumber | Roasted Peppers
Oregano Vinaigrette | Pita Bread



TOMATO BASIL 5

Parmesan Reggiano | Balsamic Glaze



KALE & QUINOA SALAD 12

Tender Baby Kale | Tri-Color Quinoa | Bulgarian Feta
Roasted Red Peppers | Pickled Onions | Toasted Almonds
White Balsamic Vinaigrette

CHEF'S SIMPLE SALAD 10

Chopped Romaine | Marinated Tomatoes | Red Onion | Cucumber
Carrots | House Cheddar | Croutons

AHI TUNA SALAD 10

Blackened Ahi Tuna | Spring Mix | Pickled Red Cabbage Slaw | Avocado
Mandarin Oranges | Toasted Almonds | Sesame-Peanut Vinaigrette

ENTREES

Entrees Served with Choice of Soup | Small Bounty Revival Salad | Small Caesar Salad

*FILET MIGNON 38

Char-Grilled 8 Ounce Filet | Whipped Yukon Potato
Vegetable Du Jour | Zip Sauce

*PRIME GRADE NEW YORK STRIP 42

USDA Prime Strip Steak | Whipped Yukon Potato
Vegetable Du Jour | Zip Sauce



TUSCAN CHICKEN RISOTTO 25

Pesto Glazed Chicken Breast | Italian Prosciutto | Artichokes
Roasted Peppers | Wild Mushrooms | Caramelized Pearl Onion
Parmesan Reggiano | Tomato Sauce



PARMESAN SAGE PORK CHOPS 25

Parmesan-Sage Crust | Tomato Relish
Whipped Yukon Potato | Vegetable Du Jour

MICHIGAN LAKE PERCH 28

Wild Rice Pilaf | Vegetable Du Jour | Cherry Pepper Relish
Lemon Beurre Blanc



CHAR GRILLED SCOTTISH SALMON 29

CHOICE OF BLACKENED, GRILLED WITH LEMON SAUCE, OSCAR
Wild Rice Pilaf | Vegetable Du Jour | Butter Sauce

SHRIMP & SCALLOP CAPELLINI 31

Pan Seared Sea Scallops | Jumbo Shrimp | Asparagus
Wild Mushrooms | Pearl Onions | Sun-Dried Tomato
Sherry Cream Sauce

CHEF'S CHOICE

CANDIED PORK BELLY 16

Candied Pork Belly | Garlic Crostini | Tomato Chutney
Lemon Aioli | Arugula



SHRIMP & GRITS 26

Organic Corn Grits | Jumbo Shrimp | Andouille Sausage
Mushrooms | Tomato | Boursin Cream Sauce

CRAB CRUSTED RED SNAPPER 31

Florida Red Snapper | Blue Crab Crust | Roasted Marble Potato
Vegetable Du Jour | Lemon Sauce



VEAL CHOP MOREL 31

Gilled Veal Chop | Morel Mushroom Ragout | Roasted Marble Potato
Vegetable Du Jour | Marsala Jus Lie



GLUTEN-FREE

*ASK YOUR SERVER ABOUT MENU ITEMS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Wine List

Bubbles

Ruggeri Giallo'oro, Prosecco 1/2 bottle.....	12
Chandon, Champagne Split	14
Mionetto, Prosecco Italy	12
Le Grand Courtage, Brut Blanc de Blanc.....	25
Mawby Sex, Leelenau.....	28
Bisol Jeio Rose, Italy.....	30
Veuve Clicquot Yellow Label.....	95

White

Chardonnay

Sea Sun, California 2018	8/32
Les Charmes, Lugny France 2018	10/40
Landmark, Sonoma 2018	32
Butter, Napa 2018.....	30
Cakebread, Napa 2016	65

Sauvignon Blanc

Les Jamelles, France 2018	10/40
Matua, Marlborough 2019	12/48
Groth, Napa 2018	54
Cakebread, Napa 2018	60

Pinot Grigio

Bocelli, Italy 2018	9/36
12 e Mezzo, Italy 2018	32
Santa Margherita, Valdadige 2020	40

Misc. Whites

Chateau Grand Traverse, Riesling	8/32
Castello Del Poggio, Moscato, Italy	9/36
La Fage Miraflores Rose, France	11/44
Tarima, Mediterranean 2019	25
Ferrari Carano Rosé, Sonoma 2019	28
Vie Vite Rose, Provence 2018	38
Celani Family Rose, Napa 2019	40

Red

Pinot Noir

Boen, California 2017	12/48
Marc Cellars, California 2018.....	9/36
Patton Valley, Willamette Valley 2016	28
Elk Cove, Willamette Valley 2017	44
Bell's End, Russian Valley 2017	46
Domaine Anderson, Anderson Valley, CA 2014	50
Cuvaison Carneros California 2015	65

Merlot

Decoy, Sonoma 2018	11/44
Celani Family, Robusto, Napa 2018.....	15/60
Elysse, Napa 2016.....	38
Duckhorn, Napa 2017.....	50
Darioush, Napa 2017.....	105

Tabernet Sauvignon

Bonanza, California	10/40
Hess Select, Napa 2017	12/48
Justin, Paso Robles 2018	15/60
Clos De Napa, Oakville 2018.....	45
Frank Family, Napa 2017	65
Post & Beam, By Far Niente, Napa 2018	80
Groth, Oakville 2015	80
Duckhorn, Napa 2017	86
Caymus, Napa 2018	130
Shafer One Point Five, Napa 2017	145
Darioush, Napa 2017	170

Misc. Reds

Solo Contiga Malbec, Mendoza 2016.....	10/40
Klinkler Brick Zinfandel, Lodi 2015.....	13/52
Volver Tempranillo, LaMancha 2017.....	32
Love You Bunches Sangiovese, CA 2019.....	34
Stags Leap Hands of Time, Napa 2017.....	48
Ruffino Modus Chianti, Toscana 2016.....	60
Ferrari-Carano Tresor, Sonoma 2015.....	60
Celani Family Tenacious, Napa 2017	110