

BISTRO SELECTIONS

JUNE 3 - JUNE 15, 2025

SUMMER MARKET GREENS

gem lettuce, shaved zucchini & yellow squash,
heirloom cherry tomatoes,
English cucumbers, watermelon radish, grilled
sweet corn, torn mint & basil, sunflower seeds,
whipped lemon ricotta,
honey-champagne vinaigrette

9 | 13

CHIMICHURRI NY STRIP & SWEET CORN SUCCOTASH

sliced New York strip, summer corn succotash
with cherry tomatoes, snap peas, & poblano,
roasted fingerlings, arugula
& pickled red onion salad, crispy shallots, garlic
herb chimichurri, lemon zest aioli

32

ROASTED CHICKEN & SUMMER PASTA PRIMAVERA

Herb-roasted chicken breast over lemon basil
orecchiette pasta with grilled zucchini, blistered
tomatoes, charred corn, peas, shaved Parmesan,
arugula pesto cream

23

SEARED YELLOWTAIL SNAPPER & CITRUS FARRO SALAD

crispy skin yellowtail snapper fillet, warm citrus
farro salad with fennel, grilled scallions, cherry
tomatoes, orange segments, arugula, lemon
vinaigrette,
saffron-garlic aioli

35

SUMMER RATATOUILLE & POLENTA NAPOLEON

layered grilled eggplant, zucchini, squash, red
pepper, & tomato with basil oil over creamy
herbed polenta cakes; topped with whipped
goat cheese, pine nut crunch,
& aged balsamic reduction

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LOCAL PRODUCE PROVIDED BY
INGRABERG FARM (ROCKFORD, MI) &
EAGLEWOOD FARM (ENSLEY CENTER, MI)

