

BISTRO SELECTIONS

April 16 - April 27, 2024

CHOICE OF SOUP OR SALAD WITH ENTRÉE

BURRATA & TOAST

sundried tomato & artichoke pesto, arugula, cracked black pepper, pickled onion, toasted pine nuts, chargrilled house sourdough with parmesan garlic butter

14

BLACKENED MAHI TACOS

hand-picked dockside Florida mahi, chipotle-lime aioli, citrus cabbage slaw, queso fresco, flour tortillas, served with fresh guacamole & house fried tortilla chips

27

SPRING GRAIN BOWL

farro, quinoa, sautéed morels, spinach, spring ramps, asparagus, peas, carrots, bell pepper, arugula pesto, pecorino Romano

29

FLASH FRIED FANTAIL SHRIMP

roasted tomato-parmesan aioli, arugula, heirloom tomato, shaved fennel, cucumber, red onion, citrus vinaigrette

34

HILLS DOUBLE DOUBLE BURGER

two four-ounce american wagyu patties, American cheese, grilled onion, lettuce, tomato, cucumber, jalapeño, cilantro, smoked paprika aioli, parmesan truffle fries
salad not included

18

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

