

BISTRO SELECTIONS

December 18th -
December 29th, 2018

TORTELLINI SPINACH SALAD

Cheese tortellini, sliced apple, pecans, dried cranberry, mandarin orange, blue cheese crumbles, honey Dijon vinaigrette

8

CAST IRON SHEPHERD'S PIE

Ground lamb & beef stewed with pearl onions, peas & carrots, red wine gravy, mashed potato

24

SAUTÉED CHICKEN OSCAR

100% antibiotic free chicken breast, grilled asparagus, king crab, hollandaise sauce, chef's vegetable du jour

28

MUSSELS & LINGUINI

Prince Edward Island mussels, spinach, heirloom tomatoes, shallots, white wine garlic broth, chargrilled parmesan crostini

26

VEGAN SWEET POTATO BUDDAH BOWL (V+GF)

Steamed brown rice topped with sautéed kale, broccoli, quinoa, sweet potato, chili rubbed chickpeas, topped with avocado, scallions & tahini drizzle

22

CHARGRILLED MAHI MAHI

Parsnip purée, baby carrots, Lacinato kale, leeks, tarragon mustard sauce

35

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

