

BISTRO SELECTIONS

December 4th - December 15th, 2018

ROASTED CAULIFLOWER & CHICKPEA SALAD (GF)

Roasted cauliflower, red onion, bell pepper,
spiced chickpeas, flat leaf parsley, walnuts, lemon
tahini dressing

7

TEXAS WILD BOAR CHILI

Braised wild boar stewed with fire roasted
chiles, beans & vegetables, served topped with
sharp cheddar, sour cream, onions, scallions &
corn tortilla crisps

10

BEEF TENDERLOIN STROGANOFF

Prime grade beef tenderloin tips sautéed with
mushrooms, onions & garlic, sour cream pan
gravy, egg noodles, grilled garlic crostini

33

BLACK PEPPER CRUSTED TOFU (V)

Lemon tofu cream risotto, roasted fennel,
scallions, roasted red pepper, basil pesto sauce

20

CHARGRILLED CITRUS POMPANO

Citrus marinated pompano, Mediterranean
couscous, Kalamata olive, artichoke hearts,
heirloom tomato, grilled zucchini

38

PRETZEL CRUSTED PORK SCHNITZEL

Pork tenderloin cutlets breaded with pretzel
crumbs, sweet & sour braised red cabbage,
spätzle, brown butter cream sauce

26

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

