



French Onion Soup au Gratin
a classic topped with gruyère \$8

Soup du Jour
chef's daily creation \$6

HORS D'OEUVRES

Parmigiano-Reggiano Frites
fresh thyme, rosemary, savory,
truffle aioli \$8

Escargot
roasted crimini mushrooms, Pernod herb butter,
mushroom veloute \$12

Crab Cake
red bell pepper gastrique, avocado, pea shoot,
greens, lemon oil \$18

LES SALADES

Cafe House Salad
boston bibb lettuce, ripe tomatoes,
shaved bermuda onion, lemon-herb dressing \$8

Caesar 1924
hearts of romaine, parmesan,
classic creamy caesar dressing \$9

Michigan Beet Salad
braised beets, grapefruit suprême, chèvre
mascarpone, torn mint, spiced pecans, mixed greens,
macerated blueberries \$12

Grilled Stone Fruit Salad
grilled fruit, radicchio, greens, burrata cheese,
shaved prosciutto, honey balsamic reduction \$14

Ancient Grains Salad
medley of grains, asparagus, fennel, tomato,
dried fruit, walnuts, mixed greens, fresh herbs,
ice wine vinaigrette \$10

Caprese
fresh burrata, heirloom tomatoes, balsamic glaze,
basil pesto, garlic oil, focaccia crostini \$12

ENTRÉES

***Angus NY Strip Steak**
caramelized cipollini onion, parmesan pommes puree \$34

Roasted Half Chicken Ratatouille
traditional ratatouille, parmesan pommes puree, natural jus \$28

Seared Scallops
heirloom tomatoes, farro, basil pesto, parmesan, balsamic glaze, greens \$34

***Grilled Filet Mignon**
herb roasted zucchini, carrots, roasted bell peppers, parmesan socle potato, red wine jus \$38

Green Curry Salmon
quinoa, green onions, squash, zucchini, red peppers, broccoli, peas, cashews, dried apricot \$32

Bolognese
veal, pork, beef, tomatoes, mixed diced vegetables, pappardelle pasta,
Parmigiano-Reggiano \$24

Lobster Thermidor
cremini mushrooms, shallots, shrimp, mornay, corn risotto, lobster butter \$38

Sous Vide Lamb
broccoli, mushrooms, dijon mustard, rosemary fingerling potatoes, mint, dill, red wine jus \$32

Vegetable Tofu Pad Thai
peanut sauce, rice noodles \$20
with chicken \$26 with shrimp \$29

Moroccan Plate
zaalouk, chickpeas, broccoli, bell peppers, pearl onions, la kama spice, cous cous, tzatziki sauce, pita bread \$20
with chicken \$26 with shrimp \$29

*A 20% gratuity will be added for parties of eight or more
*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for food borne illness, especially if you have certain medical conditions