

We make an effort to buy from Michigan farms that take pride in humane, organic, and sustainable practices. These high quality ingredients, coupled with equal amounts of skill and imagination are how we deliver a delicious culinary experience. Bon appétit.

- Chef Max



Wednesdays 4-7pm | Appetizer & Drink Specials

Italian Tuesday

TUESDAYS 5-8 PM

Watch the Chef prepare your pasta entree to order at our "Pasta Bar"
\$16 - adult | \$10 - kids



WE ARE OPEN AFTER SHOWS!

Desserts | Lite Bites Menu | Drink Specials

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all ingredients are listed. Alert your server of any food allergies.

Starters

Soup Du Jour	Cup 5 / Bowl 7
house made daily	
Farmhouse Salad	8
tossed with herb vinaigrette	
Shawarma Tenderloin Tips* , Bin 43	14
Lebanese spiced beef tips with garlic sauce	
Lobster Cake , Bin 24	16
lobster meat stacked on an Asian inspired fried cabbage cake with aioli sauce	
Seared Blackened Ahi Tuna* , Bin 10	12
AAA Sushi grade, with slaw, wasabi & soy	
Tempura Shrimp , Bin 19	10
with lemon blackberry gastrique	
Sweet Potato Fritters , Bin 11	10
with honey butter glaze	
Fried Brussels Sprout Chips , Bin 17	8
with shaved parmesan	

Flatbreads - \$14

The perfect sharable for 2 - 4 people

Shawarma

seasoned beef, goat cheese, gruyere, pickled onions & mixed greens, and garlic sauce

Zesty Chicken

Cajun Chicken, bacon, cheddar, ranch & green onion

Andouille

Andouille sausage, roasted red pepper, caramelized onion, goat cheese, & mixed greens

Tarte Flambé

caramelized onion, goat cheese, gruyere, & bacon



"Drinking good wine with good food in good company is one of life's most civilized pleasures."

The bin numbers next to menu items are suggested wine pairings. Maybe you'll find a new favorite.

Entrées - Sea

Pan Seared Scallops* , Bin 22	29
U10 Sea Scallops with gruyere risotto, caramelized onions and asparagus	
Lobster Risotto , Bin 24	26
creamy risotto with sautéed lobster served with asparagus	
Pan Seared Halibut , Bin 18	24
with butternut squash puree, baby zucchini, topped with brown butter	
Wild Caught Perch , Bin 20	20
lightly dusted and fried. Served with house seasoned waffle fries and green beans	

Entrées - Land

Bone-In Ribeye* , Bin 44	36
16 oz. with sweet potato mash, and sautéed broccolini	
Beef Tenderloin* , Bin 28	29
6 oz. grass fed tenderloin with house steak butter, french green beans, and roasted baby potatoes	

Accompaniments

Sautéed mushrooms and onions	4
Lobster Cream Sauce	8
Cherry Balsamic Glaze	4
Black and Bleu	6

Roasted Pork Tenderloin , Bin 39	20
herb seasoned, served with roasted baby potatoes, apple jam, and sautéed broccolini	
Maple Bourbon Chicken , Bin 31	20
seared and glazed whole breast with sweet potato mash, and green beans.	

Burgers

Bistro Burger* , Bin 30	16
grass fed ground short rib, with cheddar on a brioche bun with house waffle fries	
Vegan Burger , Bin 11	13
Beyond Meat® patty on a pretzel bun, with house waffle fries	

Entrées - Pasta

Thai Peanut , Bin 17	14
linguini tossed in spicy peanut sauce, with broccolini	
Rouge Alfredo , Bin 33	14
linguini tossed in a red wine reduction, garlic, cream, and parmesan	
Garden Pasta , Bin 23	14
sautéed vegetables and linguine tossed in olive oil with garlic and shredded parmesan	

Pasta Additions

Sautéed Chicken	5
Sautéed Shrimp	8
Beef Tenderloin Tips*	12

Entrées - Garden

Farmhouse Dinner Salad	10
romaine, pickled onion, cucumber, tomato, croutons, and shaved parmesan, tossed in house vinaigrette	
Roasted Beet Salad	11
Artisan greens with toasted pine nuts, goat cheese, roasted beets, tossed in house maple vinaigrette	
Chopped Romaine Salad	11
with cucumber, tomato, applewood smoked bacon, pickled onion, crumbled bleu, tossed in house ranch	
Chopped Brussels Salad	12
Applewood smoked bacon, sunflower seeds, parmesan, tossed in cashew honey vinaigrette	

Salad Additions

Sautéed Chicken	5
Sautéed Shrimp	8
Beef Tenderloin Tips*	12

Beverages

Coffee / Tea Thrive Farmhouse Brand	2
Soda Coke, Diet Coke, Sprite, Vernors, Root Beer	2
Iced Tea / Lemonade	2
Acqua Panna Still/Pellegrino Sparkling (750 ml)	4