
Starters

Sun-Dried Tomato & Caper Bruschetta	10
Accompanied with grilled telera bread	
Steamed Crawfish	12
Served with Cajun tarragon butter	
Grilled Peach & Brie Flatbread	13
Arugula, caramelized red onion & balsamic reduction	
Crab & Avocado Quesadilla	14
Grilled corn, Boursin, scallions & sriracha crème fraiche	
Linguine	11
Crispy pancetta, parmesan Reggiano, extra virgin olive oil & duck egg yolk	

Soup

Soup of the Day

Ask your server for today's offerings

Cup 4 Bowl 6

Salads

*For all salads: Add Chicken + \$4 Tuna + \$6
All salads accompanied with warm bread & butter.*

*Caesar	11
Romaine, Caesar dressing, parmesan & croutons served in a parmesan bowl ~Anchovies by request	
House	6
Mixed greens, cucumber, tomato, red onion, croutons & choice of dressing	
The Wuskowhan Wedge	10
Iceberg lettuce, praline bacon, tomato, bleu cheese served with ranch dressing	
Almond Chicken Breast Salad	14
Sliced almond-crust chicken over baby spinach, Michigan feta, strawberries, red onion & sweet lemon dressing	

Alternatives

*All Sandwiches accompanied with house made chips.
Substitute fries or fresh fruit for an additional \$2.00*

*Blackened Ahi Tuna Sandwich	15
Avocado, lettuce, tomato & lime dressing	
Chicken Caesar Naan Wrap	14
Grilled chicken, romaine, Caesar dressing, croutons and parmesan on grilled naan	
* Half-Pound Burger	13
Grilled prime grade burger, lettuce, tomato, red onion, pickle and choice of cheese	

Entrees

Chef's Daily Fish Special

MP

Ask your server about today's fresh catch

Alaskan Halibut

37

Pan-roasted, warm farro salad with asparagus and sweet peas, slow roasted tomatoes, pea shoots and a caper beurre noisette

Lake Michigan Whitefish

23

Panko and horseradish crusted, baby carrots, broccoli Romanesco, leek fondue, lemon and remoulade

*Grilled Angus Filet of Beef

38

Horseradish whipped Yukon potatoes, Romanesco & chimichurri

Heffron Farms Chicken Pappardelle

28

Chicken leg confit, pappardelle pasta, fennel, charred tomato, parmesan Reggiano, crispy capers & sage browned butter

*Delmonico

45

Porcini mushroom crusted, duck fat frites, braised Swiss chard, trumpet mushrooms & Balinese pepper laced demi-glace

Trio of Pork

29

Grilled local pork loin, pulled pork risotto with sweet peas, braised Swiss chard with cold-smoked bacon, sweet corn sauce & chive oil

Arancini Marinara

18

Grilled trumpet mushrooms, asparagus tips, parmesan Reggiano and Tuscan oil

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food illness.
Ask your server about gluten free options.*