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## Starters

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- Charcuterie Board** 14  
Chef's offerings of assorted meats, cheese and accompaniments
- Cajun Calamari** 11  
Flash-fried with Cajun spices served with corn maque choux, scallions, red pepper & lime dressing
- Tempura Sweet Potato Frites** 8  
Served with sriracha aioli
- Ahi Poke Nachos** 12  
Wonton Crisps, spicy ahi tuna, wasabi crème fraiche, pickled ginger, scallions, pickled baby carrot, cilantro crystals & gold pea shoots

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## Soup

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- Soup of the Day**  
Ask your server for today's offerings  
*Cup 4 Bowl 6*

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## Salads

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

- \*Caesar** 9  
Romaine, Caesar dressing, parmesan & croutons served in a parmesan bowl  
~Anchovies by request
- House** 5  
Mixed greens, cucumber, tomato, red onion, croutons & choice of dressing
- The Wuskowhan Wedge** 9  
Iceberg lettuce, praline bacon, tomato, bleu cheese served with ranch dressing

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## Alternatives

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

- Korean Braised Beef Lettuce Wraps** 14  
Slow-cooked short ribs, lettuce, cucumbers, carrots, radish, cilantro and peanuts accompanied by sweet soy, chili sauce and green tea soba noodles
- Naked Black Bean Burger** 10  
House made black bean patty, corn Pico de Gallo, tomato, guacamole, cheese quesadilla garnish
- \* Half-Pound Burger** 12  
Grilled prime grade burger, lettuce, tomato, red onion, pickle and choice of cheese

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## Entrees

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- Alaskan Halibut** 36  
Pan-roasted, warm farro salad with asparagus and sweet peas, slow roasted tomatoes, pea shoots and a caper beurre noisette
- Lake Michigan Whitefish** 21  
Panko and horseradish crusted, baby carrots, broccoli Romanesco, leek fondue, lemon and remoulade
- \*Certified Angus Filet of Beef** 35  
Pan-seared, Michigan white cheddar potato-speck croquettes, French green beans, roasted wild mushrooms, marrow butter and Blis steak sauce
- Heffron Farms Smoked Chicken** 26  
Herbed rubbed and roasted breast, kale and pine nut risotto, pea shoots, wild mushroom jus & Blis truffle oil
- \*Moraine Park Farms New York Strip** 35  
Grilled and served with grilled new potato salad with Chimichurri dressing, roasted baby turnips and carrots, cocoa nib demi
- Creswick Farms Pulled Pork** 19  
Smoked pork shoulder, Blis maple bourbon soft polenta, haricot verts and fried leeks
- Cavatoppi & Creswick Farms Italian Sausage** 20  
House-made marinara, grilled artichokes, asparagus, parmesan reggiano, Tuscan olive oil and crispy Iowa speck
- Grilled Cauliflower** 17  
Moroccan spiced cauliflower head grilled, dried cherry and chickpea couscous, haricot verts, toasted almonds and raita sauce

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food illness.*

*Ask your server about gluten free options.*