

FEAST

Dinner

SMALL PLATES

Charcuterie Board 26

Assortment of cured meats/ artisanal cheese/ crostini/ pickled vegetables/ jam/ crackers

Calamari ★ 16

Bourbon sweet chili/ fresh herbs

Steamed Mussels GF 15

Wine steamed mussels/ ammoghio/ parmesan/ toast points

Truffle Fries ★ 8

Rosemary/ garlic/ parmesan/ truffle oil/ roasted garlic aioli

Carpaccio GF 16

Raw prime beef/ parmesan/ pickled mustard seeds/ capers/ dijon/ arugula/ EVOO

Ceviche GF 16

House cured seafood/ leaf lettuce/ cucumber slices/ toast points

Steak Tips GF 17

Tenderloin tips/ portobello/ caramelized onion/ bleu cheese crumble/ toast points

Tuna Poke` GF 16

Marinated tuna/ asian slaw/ mango salsa

Oysters (Raw) GF 24 / 48

East coast/ west coast/ mignonette/ cocktail sauce/ lemon

Available in half dozen or full dozen

Oysters Rockefeller GF 28 / 52

East coast/ romano blend/ spinach/ lemon
Available in half dozen or full dozen

Seafood Tower GF ★ 36 PP

Chilled shrimp/ oysters/ lobster tail/ king crab/ mussels/ ceviche
(2 person min)

SOUP

French Onion 7

4 onion/ brioche/ provolone/ parmesan

Soup De Jour 6

Chef's selection

SALAD

Michigan GF 8 / 14

Mixed greens/ dried cherries/ bleu cheese/ red onions/ walnuts/ cider vinaigrette/ Michigan apples

Caesar 8 / 14

Romaine/ parmesan crisp/ brioche croutons/ caesar dressing

Arugula GF 8 / 14

Quinoa/ golden raisins/ ricotta salata/ avocado/ squash/ cherry tomatoes/ mustard vinaigrette

Burrata Caprese GF ★ 14

Burrata/ tomatoes/ basil/ balsamic reduction/ arugula

Feast Steakhouse GF 12 / 24

Mixed greens/ steak tips/ bleu cheese/ bacon lardons/ tomato/ crispy onions/ ranch dressing

Spinach Salad 8 / 14

Spinach/ ricotta salata/ almonds/ red onion/ dried cranberries/ orange supremes/ honey balsamic

FLATBREADS & PIZZA

Mushroom VG 13 / 18

Seasonal mushrooms/ thyme/ caramelized onions/ goat cheese/ parmesan/ truffle oil

Margherita 13 / 18

Basil pesto/ sliced tomato/ shredded mozzarella/ fresh basil/ balsamic glaze

Philadelphia 14 / 20

Italian dressing/ mozzarella/ prime rib/ onions/ peppers/ mushrooms

Fig & Pig ★ 14 / 20

Prosciutto/ fig jam/ bleu cheese/ dried figs/ arugula/ balsamic glaze/ mozzarella

Classic Pepperoni 13 / 18

Marinara/ mozzarella/ pepperoni

Italian ★ 13 / 18

Grilled chicken/ basil pesto/ tomato/ red onion/ roasted garlic/ mozzarella

Shrimp Alfredo 14 / 20

Alfredo/ shrimp/ mozzarella/ parmesan/ spinach

FROM THE SEA

Salmon GF 30

Crispy skin/ basmati rice/ haricot verts/ bacon lardons/ saffron rouille

Seabass GF 39

Hazelnut and spice crusted/ vegetable tamari infused rice

Lobster Mac 28

Cavatappi pasta/ lobster cream/ fresh lobster/ parmesan/ bread crumbs

Halibut GF 38

Pan seared/ basmati rice/ crab cake/ haricot verts/ white wine beurre blanc

Pasta Pescatore ★ 30

House-made pasta/ shrimp/ mussels/ scallops/ prosciutto/ herbs/ white wine butter sauce/ parmesan

Surf N Turf GF MKT

7oz filet/ 7oz lobster tail/ mashed potatoes/ asparagus/ merchant sauce

Scallops GF 35

Pan seared/ seasonal vegetables/ herb smashed potato/ lemon butter beurre blanc

Fish and Chip Feast 20

Atlantic cod/ beer batter/ malt powder/ fries/ lemon/ tartar sauce

Mahi GF 32

Blackened mahi/ vegetable tamari infused rice/ mango salsa

ADD ON

Lobster Tail MKT

1/2 Pound King Crab MKT

3 Sautéed Shrimp 10

3 Sautéed Scallops 12

Chicken 6

Salmon 12

Sirloin 12

DESSERT

Chef's House-Made Dessert 7

Rotating flavors/ different styles

Bread Pudding 7

Brioche/ crème brulee custard/ bourbon caramel/ vanilla bean ice cream

Flourless Cake GF 6

Chocolate cake/ vanilla bean ice cream/ Amarena cherry/ white mousse

House-Made Whole Cheesecakes 45

Rotating flavors/ different styles/ custom options available

FROM THE LAND

Risotto GF 22

Seasonal mushrooms/ roasted tomatoes/ asparagus / parmesan (vegan upon request)

Filet GF 43

Steak butter/ asparagus/ whipped potatoes/ merchant sauce/ 7oz

Steak Frites GF 29

9oz Bistro steak/ fries/ roasted tomatoes/ merchant sauce

Delmonico GF 46

Prime beef/ whipped potatoes/ asparagus/ merchant sauce/ 14oz

Southern Chicken ★ 26

Fried chicken/ beer batter/ white gravy/ herb smashed potatoes/ seasonal vegetables

Rack of Lamb GF 44

1 Full pound/ seasonal vegetables/ basmati rice/ mint

Bone-In Pork Chop GF 32

16oz Chop/ herb smashed potatoes/ bone marrow butter/ seasonal vegetables

Pasta Pollo 25

House made pasta/ chicken/ spinach/ garlic white cream sauce/ parmesan

Pan-Seared Duck Breast ★ 36

Seasonal Vegetables/ herb smashed potato/ port wine gastrique sauce

Tomahawk GF 124

36oz/ 30 day aged/ Coffee rubbed/ asparagus/ mashed potatoes

Quail GF 28

Clementine and cranberry stuffed/ rice/ mandarin orange sauce

HANDHELDS

Feast Burger 14

1/2 lb house blend/ leaf lettuce/ provolone/ burnt onion aioli/ egg/ tomato/ brioche bun/ fries

French Dip ★ 15

Shaved prime rib/ provolone/ horsey cream/ crispy onions/ baguette/ au jus/ fries

Hot Chicken 🍴 13

Crispy chicken/ Nashville hot butter/ pickles/ tomato/ slaw/ brioche/ fries

Bison Burger 15

1/2 lb bison blend/ bacon/ caramelized onion/ provolone/ leaf lettuce/ tomato/ garlic aioli/ brioche bun/ fries

SIDES

Side Salad 6

Wild Mushrooms 5

Truffle Fries 5

Asparagus 6

Whipped Potatoes 4

Herb Smashed Potatoes 4

Risotto 6

Lobster Mac 13

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.