

# FEAST

## Dinner

### SMALL PLATES

#### **Charcuterie Board 28**

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

#### **Calamari ★ 17**

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

#### **Filet Tartare GF 18**

Pomegranate/ garlic/ shallot/ herbs/ mandarin marinade

#### **Ceviche GF 16**

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

#### **Steak Tips GF 18**

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

#### **Tuna Poke` GF 16**

Marinated tuna/ asian slaw/ mango salsa

#### **Shrimp Cocktail GF 17**

Poached Shrimp/ cocktail sauce/ lemon/ baby tabasco

#### **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

### WOOD FIRE 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

#### **Fig & Pig ★ 15 / 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 15 / 20**

Afredo/ shrimp/ mozzarella/ parmesan/ spinach

#### **BYO Pizza 12 / 17**

Marinara or White sauce/ mozzarella/ choice toppings \$1 each

## FROM THE SEA

### **Salmon** GF 32

Bakkafrost/ crispy skin/ basmati rice/ haricot  
verts/ bacon lardons/ saffron rouille/ 7oz

### **Seabass** GF 40

Hazelnut and spice crusted/ vegetable tamari  
infused rice/ 6oz

### **Lobster Mac** 28

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

### **Halibut** GF 39

Pan seared/ basmati rice/ crab cake/ haricot  
verts/ white wine beurre blanc/ 6oz

### **Pasta Pescatore** ★ GF 32

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

### **Surf N Turf** GF MKT

7oz filet/ 8oz lobster tail/ mashed potatoes/  
asparagus

### **Scallops** GF 36

Pan seared/ seasonal vegetables/ herb  
smashed potato/ lemon beurre blanc/ (4) 2oz

### **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/ 7oz

### **Grouper** 30

Mandarin orange/ cilantro rice/ seasonal  
vegetables/ 8oz

## ADD ON

### **Lobster Tail** MKT

**1/2 Pound King Crab** MKT

**3 Sautéed Shrimp** 12

**3 Sautéed Scallops** 14

**Chicken** 6

**Salmon** 14

## 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 V 22

Seasonal mushrooms/ roasted tomatoes/  
asparagus / parmesan

### **Filet** GF 43

Asparagus/ whipped potatoes/ 7oz

### **NY Strip** GF 36

14oz/ fried egg/ mozzarella/ white gravy fries

### **Delmonico** GF 46

Whipped potatoes/ asparagus/ 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 Frenched/ herb smashed potatoes/ bone  
marrow butter/ seasonal vegetables

### **Pasta Pollo** GF 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

### **Quail** GF 28

Clementine and cranberry stuffed/ cilantro  
rice/ 2 asparagus stalks/ mandarin orange

### **Gnocci** GF 27

Garlic white cream sauce/ fire roasted  
tomatoes/ spinach/ bacon

## HANDHELDS

### **Feast Burger** 14

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

### **French Dip** ★ 16

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

Two medium well 1/4 lb bison blend  
patties/ 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. Final bills may be subject to an automatic gratuity and sales tax.