

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 24

Pomegranate/ garlic/ shallot/ herbs/ mandarin marinade/ orange supremes

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

Crab Cake 18

Lump crab/ slaw/ burnt onion aioli/ 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

Octopus Salad 12 / 24

Octopus/ arugula/ citrus vinaigrette/ red onion/ ricotta salata/ tomato/ chorizo/ orange supremes

WOOD FIRE FLATBREADS & PIZZA

Mushroom VE 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

Alfredo/ 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 28

Mandarin orange/ cilantro rice/ seasonal vegetables/ 8oz

Ahi Tuna 32

Sesame seared/ arborio rice/ asian slaw

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 38

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

Gnocchi GF 27

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

HANDHELDS

Feast Burger 16

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

French Dip ★ 18

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

Grouper Sandwich 20

Crispy grouper/ hogie/ leaf lettuce/ tomato/ burnt onion aioli/ 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.