

# rel • ish

dinner

## introduction

### SOURDOUGH BITES

House-made fried sourdough, tossed with garlic confit, oregano & parmesan cheese. Served with a Michigan craft beer cheese sauce

8

### MUSSELS

New Zealand green-lipped mussels, garlic, shallots, Spanish chorizo, Tequila and lime cream, garnished with fresh cilantro & toasted French baguettes

11

### DUCK FAT FRIES

Thick-cut potato wedges, tossed in duck fat, sprinkled with black truffle salt, parsley and served with garlic aioli

8

### SHRIMP BASQUAISE

Sautéed gulf shrimp with Italian plum tomatoes, bell peppers, garlic and onions with goat cheese and served with French baguettes

11

### CHARCUTERIE BOARD

A variety of imported cured meats & cheeses, grilled artichokes, stone ground mustard & toasted French baguettes

15

## greens

### <sup>VG GF</sup> GRILLED HALLOUMI & TOMATO SALAD

A mix of Romaine & Kale, sliced beets, cucumbers, garbanzo beans, Kalamata olives, pepperoncini, grilled halloumi cheese & cherry tomatoes, served with our house-made creamy Greek Vinaigrette

12

### MICHIGAN APPLE CHERRY CHICKEN SALAD

A blend of lettuces with grilled Otto Farm chicken breast, sliced Granny & Gala apples, Michigan sun-dried cherries, glazed walnuts, shaved gouda served with an Apple Balsamic Vinaigrette

13

### CLASSIC CAESAR

Torn leaves of Romaine lettuce, shaved parmesan cheese & ciabatta croutons, tossed in our house-made Caesar dressing

9

With chicken 13

With salmon 16

### \*<sup>GF</sup> GRILLED STEAK SALAD

8 oz. sirloin steak grilled to order, served on a bed of seasonal greens, grilled sweet corn, roasted red and poblano peppers, grilled cherry tomatoes, queso blanco, pickled onions, and house made creamy avocado dressing

16

### CHOPPED COBB SALAD

Grilled Otto Farm chicken, Applewood bacon, tomato, egg, cheddar & bleu cheese crumbles, black olives, avocado, & tossed together with chopped romaine lettuce & house-made ranch dressing

13

## entrees

### \* NEW YORK STRIP

Center cut 14oz. NY strip served with smashed potatoes & sautéed broccolini

27

### \*<sup>GF</sup> APPLE BALSAMIC PORK CHOP

A 14oz. marinated porterhouse chop, served over sautéed fingerling potatoes, wilted spinach topped with apple chutney

21

### \* CHAR-GRILLED FILET

Char-grilled 8oz. Filet, charred broccolini, truffled duck fat fingerling potatoes, red wine sauce, garnished with carrot straws

28

### SMOKED MAC

House-made white cheddar sauce, radiatore noodles, chorizo, grilled onions, smoked chicken & smoky gouda

16

### \*<sup>GF VG</sup> SMOKED SWEET POTATO

Charred brussels, red onion, butter-seared cauliflower, fried egg, goat cheese, balsamic vinegar & micro greens

16

### <sup>GF</sup> GRILLED ATLANTIC SALMON

Wild caught 8oz. Atlantic Salmon char-grilled & finished with a Michigan whiskey maple glaze. Served with sun-dried tomato and leek risotto & broccolini

22

### MEATLOAF

Ground beef, pork, pancetta, parmesan cheese & fresh herbs. Topped with a demi-glace & served with smashed potatoes & broccolini

17

### GRAHAM'S CHICKEN

Otto Farm breast of chicken rolled in sour cream & herbed bread crumbs. Served with garlic white wine cream sauce, house smashed potatoes & broccolini

18

### HOUSE SALAD

Cucumbers, tomatoes, shaved parmesan, house-made croutons

5

### SOUP

Cup 3 Bowl 5

## a la carte sides

Sautéed fingerling potatoes, Sun-dried tomato & leek risotto, Smashed Potatoes, Asparagus, Broccolini

4 each

your choice of one

GF - Gluten Free VG - Vegetarian

NOTICE: \*Can be cooked to order or served under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness