

Small Plates

Shrimp Cocktail **\$8.95**
Plump Shrimp served with Horseradish Cocktail Sauce

Mussels **\$4.95**
In White Wine & Garlic Broth

Crab-Stuffed Crêpe **\$4.95**
Crêpe stuffed with Crabmeat & served with
Homemade Hollandaise Sauce

Crab Sliders **\$8.95**
A dollop of Chipotle Mayonnaise tops these Crab sliders
with Spring Mix & Roma Tomatoes

Spiced Pulled Pork Sliders **\$4.95**
Slow cooked spiced pulled Pork sliders with
Spring Mix & Roma Tomatoes

Stuffed Mushroom Caps **\$3.95**
Boursin Cheese filled Mushroom Caps

The Bread Bowl **\$6.95**
Bread bowl filled with creamy Spinach &
Artichoke Dip topped with Swiss Cheese

Calamari **\$4.95**
Lightly floured & fried tossed in a White Wine,
Lemon Caper Sauce

Hoisin BBQ Ribs **\$4.50**
Marinated in a Hoisin BBQ Sauce

Prosciutto wrapped Gnocchi **\$3.95**
Spinach, Potato & Roasted Red Pepper Gnocchi wrapped
in Prosciutto served with a Pesto Cream Sauce

Scallop Ceviche **\$4.95**
Scallops in Lemon Juice, Ginger & Jalapeño Peppers with
Olive Oil, Scallions & fresh Dill

Crostini alla Napolitana **\$3.95**
Grilled Herb Flat Bread layered with fresh Mozzarella,
Prosciutto & Roma Tomatoes

Crab Cakes **\$8.95**
Crab Cakes served with Red Pepper Aioli

Bruschetta **\$3.95**
Toasted Baguette with chopped Roma Tomatoes, Garlic,
fresh Basil & Mozzarella Cheese with a light Balsamic
Vinaigrette

Crab Imperial Casserole **\$7.95**
Lump Crabmeat Baked in a White Sherry Sauce

Escargot with Brie Cheese **\$4.95**
Herb Buttered Escargot smothered Brie Cheese served
with slices of a French Baguette

**Polenta with Gorgonzola Duck &
Mushrooms*** **\$5.95**
Gorgonzola Polenta paired with sliced Duck in a
Mushroom Sauce

Smoked Salmon* **\$5.95**
Served with Crème Fraîche, Capers, diced Onions,
chopped Eggs & toasted Baguette

Vegetarian Spring Roll **\$4.95**
Served with Sweet & Sour Sauce

Crispy Chorizo Quesadilla **\$4.95**
Filled with Spicy Chorizo, fresh Cilantro, Cheddar Cheese
& Chipotle Chili with a dollop of Guacamole, Sour Cream
& Salsa

Polenta with Gorgonzola **\$3.95**
Sliced Fresh Strawberries & Pears garnish the Polenta
topped with Gorgonzola Cheese

Pepperkosh Beef Tips* **\$5.95**
Spicy Beef Tips sautéed with Mushrooms & Onions

Coquilles St. Jacques **\$5.95**
Scallops baked in a White Wine & Lime Juice topped
with Parmesan Cheese served in a shell

Soups

Roasted Red Pepper Bisque

Soup du Jour
\$2.95 Cup **\$3.50 Bowl**

French Onion Soup **\$3.50**

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Salads

Asian Chicken Salad **\$7.95**
Marinated Grilled Chicken Breast served atop Mesclun Greens with Julienne Vegetables, Cashews & Mandarin Orange slices Sprinkled with Chow Mein Noodles tossed with Hoisin Sesame Dressing

Graham's Cobb Salad **\$7.95**
Grilled Chicken, Bacon, Tomato, Egg, Cheddar & Blue Cheese, Black Olives & Avocado chopped & mixed with Romaine

Graham's House Salad **\$3.95**
Mixed Greens, Almonds, dried Michigan Cherries, & Croutons

Seafood

Shrimp Rebecca **\$18.95**
Jumbo Shrimp stuffed with Blue Cheese, Shallots & Bacon, wrapped in Puff Pastry & served with an Herbed Cream Sauce served on a bed of Rice Pilaf with seasonal Vegetables

Crab Cake Dinner **\$15.95**
Chef's recipe Crab Cakes served with Roasted Red Pepper Aioli with Rice Pilaf & seasonal Vegetables

Tuna Steak Au Poivre* **\$13.95**
Black Pepper encrusted Ahi Tuna Steak served with Wasabi Aioli, accompanied with Rice Pilaf & seasonal Vegetables

Garlic Herb Walleye **\$14.95**
Baked Walleye encrusted with Garlic Herb Breading served with & Rice Pilaf & seasonal Vegetables

Vegetarian

Pasta Primavera **\$11.95**
Fettuccini & fresh garden Vegetables tossed in a Garlic Butter & fresh Basil

Spinach & Duck Breast Salad **\$7.95**
Fresh Spinach with Duck, Gorgonzola Cheese, Strawberries, sliced Pears & Asian Dressing

Chimichurri Beef Tip Salad **\$7.95**
Romaine Lettuce, Fresh Mozzarella, Tomatoes & Beef Tips with a Chimichurri dressing

Fiesta Salad **\$7.95**
Seasoned Chicken Breast served over Mixed Greens with Roasted Corn & Black Bean Salsa served in a Tortilla bowl with Salsa Ranch Dressing

Gorgonzola Beef Tip Salad **\$7.95**
Romaine & Spring Mix with Gorgonzola Cheese, Tomatoes, Grilled & Marinated Beef Tips, Bermuda Onions, Haricot Verts, Red Peppers & Zucchini

Grilled Salmon Fillet* **\$15.95**
Char-grilled Salmon Fillet served with Apple Chutney, Rice Pilaf & seasonal Vegetables

Rainbow Trout **\$12.95**
Pan-Seared Rainbow Trout with julienne Vegetables & Rice Pilaf

Angel Hair Pasta with Calamari **\$13.95**
Angel Hair Pasta tossed with a White Wine Caper Sauce topped with lightly floured & fried Calamari

Maine Lobster Ravioli **\$16.95**
Maine Lobster stuffed in a Saffron Pasta topped with a Tomato Cognac Sauce garnished with sautéed Baby Shrimp

Pork

Bar-B-Que Baby Back Ribs **\$13.95**
Served with French Fries & seasonal Vegetables

Roasted Butternut Squash Ravioli **\$13.95**
Apple Walnut Sauce tops Roasted Butternut Squash Ravioli garnished with Bleu Cheese

Porcini & Wild Mushroom Ravioli **\$13.95**
Mushroom Ravioli tossed in a Garlic Herb Cream sauce topped with Button & Portabella Mushrooms

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Poultry

Chicken Graham's **\$12.95**
Sautéed Chicken Breast rolled in Sour Cream & Bread Crumbs served with Chardonnay Sauce, & Rice Pilaf & seasonal Vegetables

Artichoke Spinach Chicken **\$11.95**
Sautéed Chicken topped with a creamy Artichoke & Spinach Sauce served with Rice Pilaf & seasonal Vegetables

Game

Venison Tenderloin* **\$18.95**
Grilled Venison with Choron Sauce served with Yukon Gold Mashed Potatoes & seasonal Vegetables

Pan Seared Duck Breast* **\$16.95**
Tender Duck Breast pan seared & topped with Michigan Cherry Sauce served with Roasted Red Skin Potatoes & seasonal Vegetable

Florentine Pesto Ravioli with Homemade Venison Bolognese Sauce **\$16.95**
Spinach, Basil & Ricotta Cheeses stuffed Ravioli tossed in a homemade zesty Bolognese with ground Venison

Pan Seared Breast of Pheasant* **\$18.95**
Rosemary Chambord Demi Glace tops this Pheasant Breast served with Rice Pilaf & seasonal Vegetables

Beef

New York Strip Steak* **\$16.95**
12 oz. Steak grilled to your liking, served with Yukon Gold Mashed Potato & seasonal Vegetables

Mediterranean Meatloaf **\$11.95**
Ground Beef & Pork combined with Pancetta, Parmesan Cheese, fresh Herbs topped with Demi sauce served with Yukon Gold Mashed Potatoes & seasonal Vegetables

10 oz. Rib Eye* **\$14.95**
Served with a Chimichurri Sauce, Yukon Gold mashed Potatoes & seasonal Vegetables

Veal Piccata* **\$17.95**
Sautéed Scaloppini of Veal with a Lemon Capers & Mushroom Butter Sauce served with Rice Pilaf & seasonal Vegetables

Filet Mignon* **\$19.95**
6 oz. Filet Mignon served with Béarnaise Sauce served with Yukon Gold Mashed Potatoes & seasonal Vegetables

Friday & Saturday Evening

12oz. Prime Rib* **\$14.95**
14oz. Prime Rib* **\$15.95**

Sides

Roasted Red Skins Potatoes - French Fries – Rice Pilaf – Yukon Gold Mashed Potatoes

Sweet Potato Fries – Seasonal Vegetables

Loaded Baked Potato served with Butter, Sour Cream, Cheddar Cheese and Green Onions additional \$1.95

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WHITE WINES

Lindeman's Bin 65 Chardonnay	\$23.00	\$5.75
Kendall Jackson Chardonnay	\$35.00	\$8.00
Cortenova Pinot Grigio	\$27.00	\$6.00
Chateau St Michelle	\$27.00	\$6.00

RED WINES

Kendall Jackson Merlot	\$42.00	\$9.00
Penfold's Shiraz Cabernet Sauvignon	\$23.00	\$5.75
Rodney Strong Cabernet Sauvignon	\$30.00	\$7.50
Kendall Jackson Cabernet Sauvignon	\$38.00	\$8.50
Robert Mondavi Costal Red Zinfandel	\$27.00	\$6.75
Rodney Strong Pinot Noir	\$30.00	\$7.50

HOUSE WINES

Beringer White Zinfandel	\$18.00	\$4.50
Fetzer Merlot	\$22.00	\$5.00
Fetzer Cabernet Sauvignon	\$22.00	\$5.00

SPARKLING WINES

Cooks Brut	\$18.00	
Korbel Brut / Split	\$28.00	\$9.95

APERITIFS

Tio Pepe Sherry		\$4.25
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BEERS

Amstel Light	\$3.75	Heineken	\$3.75
Bass Ale	\$3.75	Labatt's	\$3.75
Bell's Amber Ale	\$3.75	Labatt's Blue Light	\$3.75
Bell's Two Hearted Ale	\$3.75	MGD	\$3.00
Bud	\$3.00	Michelob Ultra	\$3.00
Bud Light	\$3.00	Miller Lite	\$3.00
Coors	\$3.00	O'Doul's	\$3.75
Coors Light	\$3.00	Sam Adams	\$3.75
Corona	\$3.75	Sierra Nevada	\$4.25
Guinness	\$4.25		

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