

Appetizers and Salads

Signature Caesar Salad 10.95

add chicken 4.95 or broiled shrimp 10.95

Baked Brie Cheese 14.95

caramelized brown sugar almond sauce, assorted fruit and fresh baked sourdough baguette

Escargot Bourguignon 12.95

garlic, burgundy wine butter, and garlic toast

Steamed Mussels 12.95

white wine, garlic, and lemon

Fried Calamari 12.95

with lemon caper sauce

Chesapeake Bay Raw Oysters 13.95

1/2 dozen with horseradish cocktail sauce

Chesapeake Bay Oysters Rockefeller 17.95

creamed spinach, bacon, and béarnaise sauce

Chilled Shrimp Cocktail 15.95

house made horseradish cocktail sauce

Portabella Mushroom 13.95

gulf shrimp, and chablis butter sauce

Baked French Onion au Gratin

cup 4.95 crock 6.95

Napa Salad 9.95

field greens, goat cheese, strawberries, roasted pecans, dried cherries, olive oil and balsamic glaze dressing

Michigan Garden Salad 9.95

romaine lettuce, strawberries, dried cherries, granny smith apples, crumbled blue cheese, house made raspberry dressing

Chophouse Salad 18.95

sliced peppercorn encrusted filet mignon, tomatoes, mixed greens, fried onions, mushrooms, roasted garlic dressing

Steaks and Chops

Chateaubriand for Two 73.95

served tableside

steak's and chop's are hand cut, seasoned, and charbroiled served with au jus and mushroom cap

Porterhouse Steak 22oz. 38.95

Creekstone Farms New York 14oz. 35.95

Black Angus Rib Eye 16oz. 42.95

28 days dry aged

Petite Filet and Lobster Tail 69.95

Bone-In Filet 14oz. 45.95

Center Cut Pork Chops 20.95

classic apple sauce

Sliced London Broil 21.95

Black Angus Prime Rib 16oz. 30.95

Tournedos Henry IV 35.95

artichokes, béarnaise and bordelaise sauce

Filet Mignon 9oz. 35.95

Petite Filet Mignon 6oz. 28.95

Colorado Lamb Chops 43.95

cornichons mint relish

Compliments

Oscar Style 10.50

Black Peppercorn and Brandy Sauce 3.00

Béarnaise Sauce 3.00

Melted Blue Cheese 4.00

Gulf Shrimp or Frog Legs 12.95

Bordelaise Sauce 3.00

House Selections

Sautéed Chicken Piccata 19.95

artichokes, capers, lemon, and white wine

Sautéed Chicken Princess 19.95

sherry wine, artichokes, bell peppers, mushrooms

Sautéed Chicken Diane 19.95

shitake mushrooms, garlic, madeira wine sauce

Veal Oscar 30.95

king crab meat, asparagus, and béarnaise sauce

Veal Marsala 26.95

sweet marsala wine, garlic, mushrooms, and fettuccine alfredo pasta

Fettuccine Pasta with Chicken 19.95

olive oil, garlic, broccoli, spinach, and mushrooms

Fettuccine Pasta with Tenderloin Tips 27.95

asparagus, mushrooms, garlic, and bordelaise sauce

Sautéed Calves Liver 19.95

bacon or onions

Bourbon BBQ Baby Back Ribs 25.95

full rack of pork ribs, and french fries

Roast Half Duckling 25.95

maple cherry sauce with broccoli florets and rice almondine

Seafood

Broiled Lake Superior Whitefish 19.95

tartar sauce

Jumbo Gulf Shrimp 20.95

tempura battered

Frog Legs 19.95

roadhouse style

Australian Lobster Tail Single 43.95

10oz. Tail Double **84.95**

Wild Mushroom Encrusted Walleye 25.95

chablis wine sauce

Sautéed Lake Erie Perch 22.95

tartar sauce

Pan Seared Norwegian Salmon 27.95

fennel, onions, fresh orange

King Crab Legs 30.95

one pound

Baked Chilean Sea Bass 32.95

basil butter, fire roasted Michigan vegetables

Sautéed Ruby Red Idaho Brook Trout 24.95

tartar sauce

your meal will include: soup du jour or tossed salad and potato
cup of baked french onion soup ala cart 2.00

Additions

Special Baked Potato 5.00

bacon, sour cream, parmesan cheese

Cauliflower or Broccoli 5.00**Asparagus or Peapods 5.00****Sautéed Mushrooms 5.00****Hot Garlic Toast 2.50**

Desserts and Cafe

Assorted Pastries 8.00 to 10.00**Sanders Hot Fudge Cream Puff 10.00****Cappuccino 5.00****Espresso 4.00****Coffee or Tea 3.00**

please inform staff of any food allergies or special diet restrictions
desserts may contain nuts

“ask your server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.”