

APPETIZERS

Shrimp and Jumbo Lump Crab Cake
With Sweet Whole Grain Mustard Sauce
\$ 10.00

Great Lakes Bowfin Caviar
And Smoked Salmon Napoleon
\$ 12.00

Trio of Bruschetta
Tomato-Mozzarella, Portabella Mushroom and Olive, each on a grilled Baguette
With Capriole Goat Cheese Spread
\$7.00

Carpaccio of Beef Filet
Wild Garlic Pesto, Shaved Parmesan Cheese, Truffle Oil and
Sautéed Shiitake Mushroom
\$ 10.00

SOUPS

Three Onion Soup
Served in a Bread Bowl finished with Jegelehner Indiana “Swiss style” Cheese
\$7.00

Corn Chowder
With Apple Smoked Bacon
\$7.00

Soup of the Day
Made Daily with Fresh Ingredients from our Local Farmers
\$6.00

SALADS

Field Green Salad
Farm Fresh Greens tossed in Lavender “Traders Point” Organic Yogurt Vinaigrette with
Roasted Pine Nuts, Radish, Cherry Tomatoes and diced Cucumber
\$7.00

Boston Bibb
Sprouts, Sunflower Seeds, sliced Strawberries, Rhubarb and
Grape Seed Oil Vinaigrette
\$7.00

**We request that all parties of 8 or more be on one check and an 18% Service Charge will be added.
Please mention all food allergies to your server.**

ENTREES

Ohio Valley Filet Mignon

With a Horseradish Crust, Merlot Sauce, Yukon Gold Mashed Potato,
Sautéed Spinach and Vegetable Pearls

\$ 32.00

Markham, Merlot

Rib Eye Steak of Beef

12 oz. cut grilled with our House Rub topped with Onions and Herb Butter
Served with Baked Potato and Sautéed Spinach

\$ 24.00

Louis Martini, Cabernet

Indiana Spring Lamb Shank

Slow braised in Indiana Ale over a Wild Garlic Risotto and Asparagus

\$ 19.00

Ravenswood, Zinfandel

Free Range Grilled Pork Chop

Celery-Apple Mashed Potato, Dried Michigan Cherry Jus, Green Cabbage and Broccoli Rabe

\$ 18.00

Beringer, Pinot Noir

Free Range Chicken Breast

Poached in white wine, served over Fresh Wild Garlic Risotto, Sorrel Cream and Asparagus

\$ 17.00

Chateau Thomas, Chardonnay

Mustard Glazed Salmon

Served with Sauce Verjus, Truffled White Bean Puree and Sautéed Spinach

\$ 17.00

Beringer, Sauvignon Blanc

“120 West” Nicoise Salad

Ahi Tuna seared rare, topped with Fried Egg,
Served over Field Greens with Green Bean, Fingerling Potatoes,
Artichoke Heart and Tomato, all tossed in Red Wine Vinaigrette

\$ 16.00

Estacia, Syrah

Homemade Tomato Fettuccini Alfredo

Our homemade Tomato Fettuccini tossed in Alfredo Sauce, Parmesan Cheese,
Cherry Tomatoes, Spinach, Shiitake Mushrooms, Fresh Herbs and Broccoli Rabe

\$ 13.00

Add Chicken...**\$ 16.00**

Add Shrimp...**\$ 17.00**

Beringer, Pinot Noir

**There is a \$4.95 plate charge for all split entrees.
Consumption of undercooked meat or eggs may increase your risk of food borne illness.**