

204 Michigan Avenue || Detroit 48226 || 313.964.3821 || \$39 Hours: Mon. - Thur. 5 p.m. - 12 a.m. | Fri. - Sat. 5 p.m. - 2 a.m.

FIRST COURSE:

Spinach Salad

(Prepared with baby spinach, boiled egg, bacon, candied pecan, roasted tomatoes and champagne vinaigrette)

Caesar Salad

(Prepared with baby romaine hearts, cornbread croutons, shaved Parmesan and caesar dressing)

Chicken Pot Pie

(Prepared with buttermilk biscuit and chicken pot pie)

SECOND COURSE:

Garden Risotto

(Prepared with asparagus, cherry tomatoes and mushrooms)

Kona-crusted Ribeye

(Served with potato purée and grilled asparagus)

Balsamic-glazed Salmon

(Seared salmon, served with basmati rice and sautéed kale)

Fried Lobster Tail

(Lobster tail, served with potato purée, asparagus and spicy remoulade)

Chicken Marsala

(Pan-seared chicken breast, served with potato purée and seasonal vegetables)

THIRD COURSE

Apple Dumpling à la Mode

Bayou Bananas Foster Cheesecake