

## Appetizers

### Mussels Marinere

one pound, steamed blue shell mussels in a wine, butter and garlic broth, French bread 19.95, Cajun style with Andouille sausage and a spicy corn broth 21.95

### Artisan Cheese Plate

chef's selection of four artisan and Michigan cheeses, with house made crackers, portioned for sharing (v) 16.95

### Bruschetta

fresh basil pesto, vine ripe tomato, fresh mozzarella, balsamic reduction, fresh herbs on grilled roasted garlic bread (v) 11.95

### Olives

Marinated French olives (v) 6

### Escargot

Imported French helix in a garlic parmesan crust with French bread 12.95

### Honey Goat Crostini

Warm, French Montrachet chevre, local seasonal chutney, local honey, crostinis (v)14.95

### Hummus

Chickpea hummus, sliced cucumber, peppers, red onion, feta, olives grilled tandoori naan bread, Za'atar (v)11.95

### Warm Smoked Fish Dip

House smoked salmon and whitefish, seasoned, and baked, topped with melted Gruyere cheese, crostinis 14.95

### Pizzaladiere

Grilled flat bread, topped with basil pesto, tomato, kalamata olives, Gruyere cheese (v)10.95

### Soup

Tomato basil or soup of the day, cup 6.95, bowl 9.95

### French Onion

Caramelized sweet onions in a vermouth infused broth, croutons, Gruyere cheese 8.00

### Fresh Baked French Bread

Served with whipped house made garlic herb butter, full loaf 6.95 half loaf 3.50

## Fresh Greens

### Greek Salad

Crisp Romaine with olives, red onion, capers, tomato, cucumber, bell pepper, feta cheese and house made vinaigrette, house baked croutons 16.95 side salad 9.95

### Caprese Insalata

Vine ripe tomato, fresh basil, fresh mozzarella on arugula, Vidalia vinaigrette, balsamic reduction 16.95

### Blackened Steak Salad

\*Beef tenderloin tips, seasoned and seared to temperature on crisp Romaine with mushrooms, red onion, blue cheese crumbles, tomato, house baked croutons, house made blue cheese dressing 24.95

### Caesar Salad

Crisp Romaine, shaved aged parmesan, house baked croutons, complimentary anchovies on request, side 9.95 entrée 18.95

### Autumnal Salad

Arugula greens and romaine, pear, toasted pecans, dried cranberry, red onion and blue cheese crumbles, Vidalia and balsamic reduction 14.95

*Additionally add, 4 ounces of \*grilled or smoked salmon 12, five grilled shrimp 10, \*blackened beef tips 17 or warm chicken shawarma 8*

## House Specialties

*All entrees, with the exception of pastas, are served with a seasonal vegetable, sourced locally whenever possible. Add a house salad with Vidalia vinaigrette or Caesar \$9.95 or soup of the day \$6.95*

### Atlantic Salmon

Fresh, Canadian cold-water salmon, seasoned and chargrilled to temperature (chef suggests medium rare) with Parmesan risotto, fresh dill aioli (gf)\* 29.95

### Lemon Scented Perch

Pan seared in our signature lemon infused house made dredge, with Parmesan risotto and a lemon caper tartar sauce 21.95

### Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish, pan seared with parmesan risotto, fresh citrus beurre blanc or Blackened with a sweet corn, spicy chipotle sauce 28.95

### Champagne Chicken

A guest favorite, organic farm fresh chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 21.95, two breast portion 26.95 (gluten free option available)

### Firehouse Ribeye

16-ounce, USDA Angus choice marinated in our signature firehouse recipe, grilled to temperature with gratin dauphinois (gf)\* 49.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4 add five grilled shrimp 10

### Filet Mignon

8-ounce, choice Angus beef, hand cut from the center of the tenderloin, grilled to temperature with gratin dauphinois (gf)\* 52.95 or petite 4 ounce 26.95 Add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4, add five grilled shrimp 10

### Chicago Black and Blue Tenderloin

Hand cut 8-ounce, certified Angus choice tenderloin, bacon wrapped, seasoned and flash seared, oven finished to temperature, blue cheese sauce, gratin dauphinois \*(gf) 49.95

### Thai Curry

Panang style peanut curry with sauteed Gulf shrimp and grilled mixed summer vegetables over steamed rice 21.95 (gf) can also be prepared vegan and dairy free 16.95 (v)

### Pappardelle Bolognese

A cool weather classic, rich red wine, tomato and vegetable infused beef ragu with herbed pappardelle noodles 19.95

### Lasagna

Fresh sheets of pasta layered with a rich, red wine and tomato infused beef ragu and basil seasoned ricotta cheese with roasted garlic bread 16.95

### Cajun Shrimp and Sausage Alfredo

Gulf Shrimp and Andouille sausage in a spicy sweet corn infused parmesan alfredo sauce tossed with penne pasta 19.95

\*can contain raw or under cooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. No split plates, please. Please advise your server of any food allergies. There is a 2.85% service fee for non-cash transactions.