



Dinner Starters

Perfectly portioned for sharing!

Roasted Garlic Filet Skewers (4 each), with smoked bacon chop sauce 14

MSU Pork Chorizo Meatballs (3 each)

Cilantro chimichurri, queso fresco, crispy tortilla crunch 13

Smoked Whitefish Dip, house-pickled vegetables, soft pretzel bites *(GF without pretzels)* 15

House-Smoked Lamb Riblets, blackberry bbq glaze *(GF)* 16

Roasted Brussels Sprouts, jerk pulled pork, MSU Dairy white cheddar *(GF)* 12

Moroccan-Rubbed Jumbo Shrimp (6 each)

Dried pomegranate seeds, local honey drizzle, red beet puree, mandarin oranges *(GF)* 16

Smoked Black Pepper Crusted Paneer Cheese

House-made rosemary tomato jam, focaccia *(GF without focaccia)* 13

Smoked Mozzarella Ravioli, marinated tomatoes, caramelized onion cream 14

Cheese Plate, served with toasted walnuts and dried cranberries, warm sliced ciabatta bread 17

Choice of Three, 2-ounce cheeses:

Havarti dill, brie, sage derby, goat cheese, MSU Dagano, or maytag blue cheese

Soup & Salads

Sausage & Mushroom Soup, with caramelized onions 5 bowl

Bistro Salad

Mixed greens, stilton blue cheese, toasted walnuts, dried cranberries, whole grain mustard vinaigrette *(GF)* 6 / 9

Arugula Salad

Candied pecans, roasted butternut squash, pomegranate vinaigrette *(GF)* 11

Mains

Black Truffle Ricotta Gnocchi, artichokes, wild mushrooms, roasted red peppers, white wine, thyme, butter 21

6 oz. Salmon, orange plum sauce, broccolini, crispy rice noodles, sesame stir-fried vegetables *(GF)* 25

Seared Sea Scallops, Indian lentil and chickpea ragout, cashew nuts, haricots verts *(GF)* 28

7 oz. Bone-In Pork Chop, porter beer braised brussels sprouts and potato hash, sautéed asparagus, smoked bacon chop sauce 27

'Kobe' Beef Burger, pretzel bun, smoked gouda, house-made tomato jam, crispy onions, truffle parmesan fries 16

6 oz. Char-Grilled All Natural Filet Mignon, roasted garlic smashed yukon potatoes, sautéed asparagus, glace de viande *(GF)* 31

Otto's Chicken, 7 oz. airline breast, marsala and leek cream, broccolini and balsamic red onions *(GF)* 25

Additions to any entrée or salad:

3 jumbo shrimp \$7 • 6 oz. grilled salmon \$8 • 7 oz. grilled chicken breast \$6 • 2 seared sea scallops \$12

(GF) = Gluten friendly or can be made gluten friendly – please speak with your server • Vegan needs? Please ask your server for our full vegan menu

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 food-borne illness.

We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

If your party has 8 people or more, we have an automatic 20% service charge.