

## STARTERS

<b>CRISPY CAULIFLOWER</b> GF	16
flash-fried, coconut, gochujang sauce	
<b>SMOKED WHITEFISH PÂTÉ</b> GFA	19
red caviar, smoked sea salt, pommes gaufrettes	
<b>OYSTERS 600*</b>	21
bacon, spinach, aged Parmesan, Pernod, lemon breadcrumbs, Champagne sabayon	
<b>PRIME STEAK TARTARE*</b>	26
paprika aioli, grilled crostini, caviar	
<b>CRISPY CALAMARI</b>	18
flash-fried, artichoke, caper berries, sweet peppers, smoky tomato-olive oil emulsion	
<b>DEVILED EGGS</b>	16
fried deviled eggs, pimento cheese mousse, Dijon honey mustard, house bacon, Aleppo pepper	
<b>BAKED BRIE</b>	18
D'Affinois double cream brie, stone fruit chutney, goji berry crackers	
<b>KUNG PAO BRUSSELS SPROUTS</b>	14
sweet soy, sesame, cilantro, candied peanuts	
<b>COLOSSAL SHRIMP COCKTAIL</b>	21
Cognac sauce, spicy cocktail, horseradish, lemon	

## SOUPS & SALADS

<b>BAKED FRENCH ONION SOUP</b> GFA	11
provolone, Gruyère, Swiss, Parmesan crust	
<b>SOUP DU JOUR</b>	7
Chef Randy's soup of the day	
<b>BELGIAN ENDIVE CAESAR</b>	18
baby gem romaine, endive, radicchio, shaved Parmesan, lemon breadcrumbs, tempura anchovy	
<b>CHOPPED COBB</b> GF	17
romaine, spring mix, cucumbers, beets, tomatoes, carrots, hard-boiled egg, blue cheese, Gorgonzola dressing	
<b>WARM PANKO-CRUSTED GOAT CHEESE</b>	18
kale, mixed greens, roasted butternut and acorn squash, pickled red onion, candied walnuts, maple Dijon vinaigrette	
<b>WEDGE</b>	17
smoky blue cheese, crisp bacon, baby heirloom tomatoes, pickled red onion, Russian dressing	

ADD PROTEIN TO ANY SALAD  
grilled chicken 8 | seared salmon\* 14 | sautéed Gulf shrimp 12 | avocado 4

## ADD-ONS

<b>PARMESAN TRUFFLE FRIES</b> GF	14
roasted garlic & rosemary aioli	
<b>BAKED MAC N CHEESE</b>	15
Cotswold cheddar, mascarpone, Boursin, Parmesan, fusilli pasta	
<b>CHEF'S SELECT SEASONAL VEGETABLE</b>	12
<b>SAUTÉ OF WILD FOREST MUSHROOMS</b> GF	14
Italian black truffle oil, fine herbs	

## MAINS

<b>KANSAS CITY STRIP STEAK*</b>	58
14oz. USDA Prime Reserve Angus, slow-roasted duck fat fingerlings, Café de Paris butter, toasted garlic	
add butter-poached lobster tail 21   jumbo Gulf shrimp 12	
<b>GINGER &amp; SESAME SEARED SALMON*</b> GFA	34
Atlantic salmon, braised baby bok choy, shiitake mushroom, sticky rice, chili soy glaze	
<b>CHILEAN SEA BASS</b>	45
roasted butternut risotto, truffled arugula, lemon & Champagne beurre blanc	
<b>RAINBOW TROUT</b>	34
duck fat fingerlings slow-roasted with lemon and thyme, shallot confit, salmoriglio sauce	
<b>PASTA CARBONARA</b>	26
bucatini, smoked pancetta, garden peas, Parmesan, pecorino, soft poached egg	
add butter-poached lobster tail 21   jumbo Gulf shrimp 12	
grilled chicken 8	
<b>FRESH HERB ROASTED CHICKEN BREAST</b>	29
Gruyère scalloped potatoes, French beans, chicken velouté	
<b>FIVE-HOUR BRAISED BONELESS BEEF SHORT RIB</b>	36
aged Parmesan polenta cake, local honey-roasted root vegetables, bone marrow bordelaise	
<b>600 BURGER*</b>	21
Certified Angus custom blend, tomato onion jam, aged cheddar, baby arugula, smoky aioli, toasted brioche	
sweet potato fries or French fries 2	

## OVEN-FIRED

<b>MICHIGANDER</b>	19
the best pepperoni pizza ever	
<b>MARGHERITA</b>	18
San Marzano tomatoes, buffalo mozzarella, basil	
<b>WILD MUSHROOM</b>	22
Boursin cheese, baby arugula, pecorino, truffle	
<b>FOUR-CHEESE</b>	17
mozzarella-provolone, pecorino, Parmesan, fine herbs	
<b>FRESHLY BAKED HOUSE BREAD</b>	7
olive oil & three-year aged balsamic vinegar of Modena	

PARK  
600  
locally CRAFTED

GF = Gluten-Friendly / GFA = Gluten-Friendly available

\*May contain raw ingredients or be cooked to your preference. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## MARTINIS

### WINTER WHITE COSMO

Grey Goose Citron, Cointreau, lime juice, white cranberry juice, garnished with two cranberries

### ROYAL FRENCH

Tito's, Chambord, pineapple juice, garnished with a raspberry

### GOLDEN HOUR

Bombay Sapphire, sweet vermouth, lemon juice, simple syrup, garnished with a lemon peel & Filthy cherry

### ESPRESSO

Absolut Vanilia, Kahlúa, Baileys Irish Cream, espresso shot, garnished with espresso beans

## COCKTAILS

### SWEATER WEATHER MARGARITA

Hornitos Reposado, triple sec, apple juice, peach purée, lime juice, cinnamon-sugar rim, garnished with a apple slice

### SPICED BOURBON CIDER

Maker's Mark, local apple cider, simple syrup, Angostura bitters, garnished with a cinnamon stick

### SUMMER'S SNOWFLAKE

RumChata, Cruzan White, Reäl cream of coconut, coconut milk, with a sprinkle of cinnamon

### CRANBERRY MULE

Tito's, cranberry juice, lime juice, topped with ginger beer, garnished with a lime & cranberries

### SMOKED OLD FASHIONED

Knob Creek Single Barrel Bourbon, brown sugar simple syrup, Angostura orange bitters, garnished with an orange peel & Filthy cherry, served in a smoked glass

## ZERO-PROOF

ALL THE FLAVOR AND APPEARANCE OF A CRAFT COCKTAIL WITHOUT THE ALCOHOL

### SPARKLING BLUEBERRY MINT

blueberries, mint, simple syrup, lime juice, mint leaves, soda

### SHIRLEY GINGER

ginger beer, grenadine, cherries

### VIRGIN CUCUMBER GIMLET

cucumbers, lime juice, simple syrup, topped with soda

### SWEET SUNRISE

orange juice, soda, grenadine

## REDS

15	<b>PINOT NOIR</b> Line 39, Northern CA Elouan, OR Alain Corcia Bourgogne, Côte d'Or, FRA	<b>G   B</b> 12   44 15   56 16   60
14	<b>MERLOT</b> Sterling, Napa Valley, CA Duckhorn, Napa Valley, CA	17   64 102
15	<b>CABERNET SAUVIGNON</b> Avalon, Lodi, CA Justin, Paso Robles, CA Quilt by Caymus, Napa Valley, CA Stag's Leap 'Artemis', Napa Valley, CA Caymus 'One Liter', Napa Valley, CA Fisher 'Coach Insignia', Napa Valley, CA Quintessa, Rutherford, Napa Valley, CA Joseph Phelps 'Insignia', Napa Valley, CA Opus One, Napa Valley, CA Paul Hobbs, Napa Valley, CA	12   44 18   68 20   76 148 198 228 336 375 450 485
20	<b>INTERESTING REDS</b> Rocca di Castagnoli Chianti, ITA Doña Paula Malbec, Mendoza, ARG Conundrum Red, Napa Valley, CA Reserve De Lubin Grenache Rosé, Gard, FRA Linen Red Blend, Walla Walla Valley, WA Nevio Montepulciano, Abruzzo, ITA Celani Family Vineyards 'Robusto' Blend, Napa Valley, CA Celani Family Vineyards 'Tenacious' Blend, Napa Valley, CA Overture by Opus One Blend, Napa Valley, CA	12   44 12   44 13   48 14   52 16   60 58 108 155 246
16		
15		
12		

## WHITES

14	<b>BUBBLES</b> Coastal Vines Sparkling Brut, CA Acinum Prosecco, Veneto, ITA Mawby 'Sex' Sparkling Rosé, MI Veuve Clicquot 'Yellow Label', Champagne, FRA Moët & Chandon 'Impérial' Brut, Champagne, FRA Moët & Chandon 'Impérial' Brut Rosé, Champagne, FRA Perrier-Jouët 'Grand Brut', Champagne, FRA Veuve Clicquot 'Demi-Sec', Champagne, FRA Veuve Clicquot 'La Grande Dame', Champagne, FRA Perrier-Jouët 'Belle Epoque' Brut, Champagne, FRA Moët & Chandon 'Dom Pérignon', Champagne, FRA Louis Roederer 'Cristal', Champagne, FRA	<b>G   B</b> 11   40 12   44 14   52 130 135 145 168 176 260 280 316 640
19		
6	<b>SWEET WHITES</b> Corvo Moscato, Sicily, ITA Grand Traverse Late Harvest Riesling, MI	11   40 12   44
6	<b>PINOT GRIGIO</b> Spinelli, Abruzzo, ITA Ancora, Puglia, ITA	11   40 12   44
6	<b>SAUVIGNON BLANC</b> Hay Maker, Marlborough, NZL 13° Celsius, Marlborough, NZL Bastianich, Friuli, ITA	11   40 13   48 58
6	<b>CHARDONNAY</b> IOSPAN, Central Coast CA Pierre Gruber, Côte d'Or, FRA Robert Mondavi, Central Coast CA Alain Corcia Mâcon-Villages, Burgundy, FRA Sonoma-Cutrer 'Russian River Ranches', Russian River Valley CA Stag's Leap 'Hands Of Time', Napa Valley, CA Rombauer, Carneros, CA Celani Family Vineyards, Napa Valley, CA	11   40 12   44 13   48 15   56 17   64 68 74 114