

## STARTERS

<b>CRISPY CAULIFLOWER</b> GF	16
flash-fried, coconut, gochujang sauce	
<b>PRIME STEAK TARTARE*</b>	26
paprika aioli, grilled crostini, Petrossian caviar	
<b>PARMESAN TRUFFLE FRIES</b> GF	16
roasted garlic & rosemary aioli	
<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>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>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	16
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



## MAINS

<b>PARK CLUB</b>	17
smoked turkey, ham, applewood-smoked bacon, gruyère, basil mayo, lto, warm pretzel bun	
<b>CHICKEN SALAD CROISSANT</b>	18
warm oven-baked croissant, orange zest, chives, grapes, celery, apple harvest slaw	
<b>CORNED BEEF REUBEN</b>	18
multigrain rye, freshly sliced corned beef, Gruyère cheese, creamy coleslaw, Russian dressing, sour pickle, kettle chips Sub sweet potato fries or French fries 2	
<b>GINGER &amp; SESAME SEARED SALMON*</b> GFA	34
Atlantic salmon, braised baby bok choy, shiitake mushroom, sticky rice, chili soy glaze	
<b>CHEF'S FEATURED SANDWICH</b>	MKT
<b>600 BURGER*</b>	21
Certified Angus custom blend, tomato onion jam, aged cheddar, baby arugula, smoky aioli, toasted brioche, kettle chips 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	

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

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

# REDS

## 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 an 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, Reàl 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

### PINOT NOIR

Line 39, Northern CA  
Elouan, OR  
Alain Corcia Bourgogne, Côte d'Or, FRA

15

### MERLOT

Sterling, Napa Valley, CA  
Duckhorn, Napa Valley, CA

14

### CABERNET SAUVIGNON

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

15

20

### INTERESTING REDS

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

16

15

12

## WHITES

### BUBBLES

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

14

19

### SWEET WHITES

Corvo Moscato, Sicily, ITA  
Grand Traverse Late Harvest Riesling, MI

6

### PINOT GRIGIO

Spinelli, Abruzzo, ITA  
Ancora, Puglia, ITA

6

### SAUVIGNON BLANC

Hay Maker, Marlborough, NZL  
13° Celsius, Marlborough, NZL  
Bastianich, Friuli, ITA

6

### CHARDONNAY

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

6

### G | B

12 | 44  
15 | 56  
16 | 60

17 | 64  
102

12 | 44  
18 | 68  
20 | 76  
148  
198  
228  
336  
375  
450  
485

12 | 44  
12 | 44  
13 | 48  
14 | 52  
16 | 60  
58  
108  
155  
246

### G | B

11 | 40  
12 | 44  
14 | 52  
130  
135  
145  
168  
176  
260  
280  
316  
640

11 | 40  
12 | 44

11 | 40  
12 | 44

11 | 40  
13 | 48  
58

11 | 40  
12 | 44  
13 | 48  
15 | 56  
17 | 64  
68  
74  
114