



Appetizers

Truffle Pesto Burrata

Silky burrata drizzled with truffle pesto, served with heirloom cherry tomatoes and basil, with artisanal crostini. \$18.95

Saffron Poached Shrimp with Avocado Purée

Swiss saffron-poached shrimp with creamy avocado purée, garnished with cilantro infused chili oil. \$ 19.95

Artisanal Charcuterie and Cheese Board

A refined selection of cured meats and cheeses with assorted accompaniments. \$ 21.95

Entrees

Herb-Crusted Walleye with Lemon Beurre Blanc

Lake Erie walleye fillet with sautéed spinach, fingerling potatoes, and lemon beurre blanc. \$ 39.95

AAA Charred Ribeye (14 oz)

Grilled bone-in ribeye steak with garlic mashed potatoes, garden vegetable, and red wine reduction. \$ 50.95

Seared Poulet Supreme

Pan-seared chicken breast with forest mushroom sauce, roasted carrots & wild Rice \$ 32.95

Royal Paneer Makhani Delight

Tender paneer (Indian cottage cheese) cubes, velvety tomato makhani sauce with fragrant two years aged basmati rice and spiced roasted seasonal vegetables & naan bread \$ 29.95

Please ask your server about our dessert selections \$ 15.95

(A 18 % Gratuity will be applied to parties of 8 or more)