



Appetizers

Spring rolls **7**

Bay of Fundy salmon and walleye, mixed with sweet chilies and garlic. Served with pickled cucumbers and a spicy hoisin sauce

Duck fritter **6**

Country-style duck confit paté, tempura battered and paired with sweet onion marmalade and a tangy Dijon mustard.

Pork dumplings **5**

Ginger and shallot seasoned pork incorporated in a crispy dumpling wrapper. Accented with tamarind infused tomato sauce, ponzu dressed jicama and cilantro salad.

Lemongrass shrimp **10**

Shrimp poached in a lemongrass broth. Served on top of sweet and sour Japanese eggplant with a Korean chili sauce, baby arugula and crispy shallots.

Crab & avocado **15**

A colorful parfait of crab accented with whole grain mustard cream and fresh avocado. Seated atop a salad of confit tomato & ponzu dressed arugula.

Cheese trio **12**

Fried halloumi cheese with preserved Meyer lemon vinaigrette. Gruyere cheese fritter on a crisp toast round with tamarind sauce. Yogurt whipped goat cheese mousse and sweet onion marmalade with parmesan pepper chips.

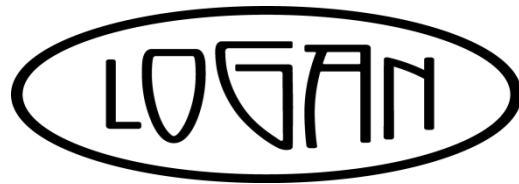
Asparagus tempura **10**

Lightly battered and deep-fried asparagus served with Chef Thad's magic tamari and sesame dipping sauce.

Soup of the day **9**

By popular demand Chef Thad offers his ever changing soups. Over the years he has come up with hundreds of different recipes, each one still made from scratch by the Chef himself.

* Can be cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Special note our chocolate mousse is made with raw eggs.



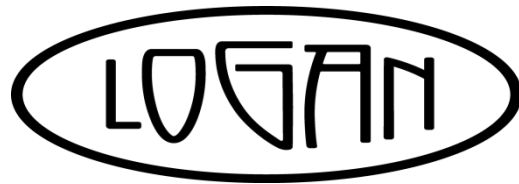
Salad

- Logan** 6
Organic baby greens lightly dressed with 30-year-old sherry vinaigrette, and sprinkled with crispy garlic chips.
- Ginger bib lettuce** 8
Crisp organic bib lettuce tossed with thinly shaved celery root, radishes and cilantro. Dressed with a savory ginger vinaigrette and topped with pepitas.
- Fennel** 8
Shaved fennel dressed with Parmigiano-Reggiano and a lemon vinaigrette. Garnished with a balsamic glaze, croutons and a Parmesan crisp.
- *Bacon & eggs** 9
Baby arugula greens tossed with ponzu dressing. Served alongside a locally harvested fried egg and garnished with a bacon powder topped crouton.

Pasta

- Wild boar Bolognese** 12
Texas wild boar braised in red wine and aromatics tossed with our handmade pappardelle pasta and garnished with Parmigiano-Reggiano cheese.
- Saffron ravioli** 10
Handmade pasta filled with thyme and lemon scented goat cheese. Smothered in a saffron infused white wine cream sauce and topped with fresh Parmigiano-Reggiano.
- Gnocchi** 12
Freshly made potato gnocchi tossed with a toasted hazelnut sauce. Garnished with a kale coulis and Parmigiano-Reggiano.
- Spiced shrimp** 10
Sautéed shrimp and asparagus tossed in a complex sauce of annatto seeds, Mexican oregano, cinnamon, clove, allspice, cumin and garlic. Tossed with handmade tagliatelle pasta and topped with Parmigiano-Reggiano. Chef Thad's personal favorite.

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Entrées

- *Bay of Fundy salmon** **29**
Pan seared salmon seared atop parmesan roasted fennel. Accompanied by an organic kale coulis and topped with an oven roasted tomato and olive tapenade.
- Michigan perch tempura** **27**
Fresh Michigan perch fillets lightly battered and fried. Served alongside a citrusy & crisp green papaya salad then garnished with pickled cherry tomatoes. Paired with a vibrant galangal root and kaffir lime sauce.
- Bourbon pork tenderloin** **23**
Woodford Reserve Bourbon marinated pork tenderloin. Served with creamy, yet crispy potato pavé and a rich herbed pork reduction.
- Sautéed camaròn** **25**
Pan seared shrimp marinated with a Yucatan spice rub. Served with rice and a rich Oaxacan molé sauce. Garnished with fried tortilla strips, fresh cilantro and jicama salad.
- Lake Superior walleye** **29**
Line caught Lake Superior walleye lightly pan seared and served over roasted Brussels sprouts. Accompanied by a delicate lemongrass crab sauce. Garnished with toasted pepitas.
- Short ribs** **37**
Beef short ribs slowly braised in red wine, veal stock, and aromatics. Served with cheese grits, roasted root vegetables and red wine braised shallots.
- Glazed cauliflower** **21**
Oven roasted cauliflower glazed with ponzu served atop a bed of black quinoa and finished with a savory pea & tarragon broth. Garnished with a handmade cured olive crisp.
- Thai scallops** **39**
Seared jumbo sea scallops accompanied by a complex Thai coconut milk sauce, consisting of lemongrass, shallots, garlic, chilies, and kaffir lime leaves ground by hand. Served with mashed potatoes and pickled mustard greens.
- Moroccan hen** **23**
A whole roasted Cornish hen marinated in a Moroccan spice blend and preserved Meyer lemons. Served with ginger confit of carrot, couscous and a Moroccan olive & butter sauce.

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Entrées

***Greek leg of lamb**

29

A tender leg of lamb “steak” marinated in shallot and garlic infused yogurt. Served with roasted ponzu dressed cauliflower and a celery root puree. Garnished with fennel pollen scented yogurt sauce.

***Center-cut strip steak**

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10-ounce New York strip steak trimmed to perfection. Pan seared and basted with butter and thyme, served with sautéed spinach and dauphine potatoes. Garnished with braised cipollini onions and a delicate red wine, port and veal reduction.

Confit of duck leg

29

This ten hour cooking process yields a savory and tender dish. Presented with a blend of fingerling potatoes, cipollini onions and roasted asparagus. Garnished with Chef Thad’s pickled black grape salad and savory duck reduction seasoned with whole grain Dijon.

Chef Thad’s 5-course menu

70

Not sure what to choose for dinner this evening? Try Chef Thad’s exciting & diverse 5-course menu. Sit back and take a culinary journey as we share what’s special and new from our kitchen! It’s a great introduction to Chef’s cuisine, and a unique way to sample multiple items without having to make a decision. Be adventurous, do the tasting “blind”; this menu changes daily and spotlights items you won’t find on our menu, so you never know what you might be served.

Ask about Kevin’s wine flight options to make your tasting menu an experience to remember!

Chef Thad’s 5-course menu is offered Tuesday - Thursday throughout the evening and Friday & Saturday after 8 pm.

Sides

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Potato pave	6	Ginger carrots	6
Sautéed spinach	5	Oven roasted Asparagus	7
Cheese grits	6	Steamed sticky rice	5
Mashed potatoes	5	Roasted Brussels sprouts	6

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