



## DINNER

Executive Chef: Eric Manning

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## APPETIZERS

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### Spinach & Artichoke Dip *GF*

served with tri color tortilla chips 14

### Chilled Jumbo Shrimp Cocktail *GF*

served with shredded lettuce, cocktail sauce, Louie sauce, lemon 16

### Boursin Bites

puff pastry cup, creamy Boursin cheese, bacon jam 14

### Garlic Butter Cowboy Beef Skewers

tossed in garlic herb butter; served with South Carolina mustard BBQ sauce and onion tangles 15

### Kiss of Cajun Crispy Wings *GF*

tossed in your choice of South Carolina mustard BBQ, buffalo, or sweet chili sauce; side of ranch or bleu cheese  
six wings 13 / twelve wings 24

### Bang Bang Shrimp *GF*

tossed in sweet chili sauce 15

### Roasted Parmesan Brussels Sprouts *GF V*

served with garlic aioli 11

### Truffle Fries *v*

white truffle oil, parmesan, served with garlic aioli 11

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## SOUPS & SALADS

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**Soup Du Jour** Cup 6 • Bowl 9

### French Onion Soup

caramelized onions, sherry wine, fragrant beef broth, toasted crouton, Gruyère cheese  
Cup 6 • Bowl 9

### Lobster Bisque

Cup 6 • Bowl 9

### Fresh Fruit Plate *v*

fruit medley, banana brûlée, choice of cherry chicken salad, seafood salad, cottage cheese, or sherbet 15

### Cobb Salad

romaine, tomato, bacon, red onion, egg, bleu cheese, avocado, honey mustard dressing  
12 half / 21 full  
Add grilled chicken +6 or grilled salmon +7

### Georgia Pecan Crusted Chicken Salad

candied pecans, poached pear, strawberries, dried cherries, gorgonzola, raspberry-maple vinaigrette  
12 half / 21 full

### Michigan Salad

field greens, dried cherries, Granny Smith apples, raspberries, chevre cheese, red onion, candied pecans, berry vinaigrette  
10 half / 18 full  
Add grilled chicken +6 or grilled salmon +7

### Caesar Salad

grape tomatoes, herb croutons, parmesan, Caesar dressing  
7 half / 12 full  
Add grilled chicken +6 or grilled salmon +7

Please let us know if you have a food allergy or special dietary needs. Many items can be altered!

*GF*=Gluten-Free *V*=Vegetarian *VE*=Vegan

\*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 foodborne illness.

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# CHEF'S COMPOSITIONS

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All entrées include bread basket and whipped butter. Gluten-free rolls available upon request.  
Add Cup of Soup or Garden Salad +6

## River City Filet *GF*

7 oz. filet, dauphinoise potato, asparagus, Chasseur sauce 50

## Steak Frites

10 oz. New York strip, truffle fries, garlic compound butter 36

## Lemon Pepper Salmon *GF*

5 oz. 26 • 7 oz. 31  
roasted vegetable pearl cous cous, asparagus tips, onion soubise

## Grilled Lamb Lollipops *GF*

Boursin whipped potato, roasted baby carrots, grain mustard sauce 36

## Baked Whitefish *GF*

wild rice medley, asparagus, lemon caper tomato butter sauce 30

## Scallop Coquille Saint-Jacques

wild mushroom & leek ragout, fleuron pastry 38

## U-Club Chicken Puff Pastry

cream cheese, creamy velouté sauce, fresh herbs; served with whipped potato, green beans 30

## Butternut Squash Risotto *GF*

roasted butternut squash, Swiss chard, roasted red pepper, balsamic drizzle 19  
Add grilled chicken +6 or grilled salmon +7

## Truffle Cacio e Pepe *V*

spaghetti, fresh cracked black pepper, truffle pecorino sauce, garlic breadstick 22  
Add grilled chicken +6 or grilled salmon +7

## Roasted Cauliflower Steak *VE*

quinoa, cauliflower puree, olive salsa, tomato confit 30

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# HANDHELDS

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All sandwiches include choice of: French fries, sweet potato fries, kettle chips, onion tangles, or coleslaw. Gluten-free buns and sandwich bread available upon request.

## Club Sandwich

choice of: white, whole wheat, or marble rye bread; American cheese, turkey, ham, applewood bacon, lettuce, tomato, mayonnaise 14

## Soup & Half Sandwich

cup of soup du jour and choice of: half of a club sandwich, cherry chicken salad croissant, or seafood salad croissant 14

## French Dip Sandwich

baguette, shaved prime rib, provolone cheese, roasted red peppers, side of au jus 18

## Cajun Shrimp Caesar Wrap

flour tortilla, shrimp, romaine lettuce, parmesan cheese, Cajun Caesar dressing 14

## Bacon Jam Cheeseburger

smoked cheddar cheese, bacon jam, onion tangles, brioche bun 16

## All-American Burger

Angus Beef 14 • Black Bean *V* 14  
brioche bun, choice of cheese, lettuce, tomato, onion

Add sautéed mushrooms, onion tangles, or applewood bacon +1 each

## Quesadilla

Cheese 11 • Chicken 14  
shredded lettuce, sour cream, salsa, pico de gallo, guacamole

## Proudly sourced from:

Breadsmith of Okemos – freshly baked bread using only the finest quality ingredients

Black Pearl Seafood – a trusted name for premium quality seafood since 1985

River City Meats - sustainably & ethically raised on family-owned ranches

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