SUITABLE FOR SHARING

Greek Soufflé
Wilted spinach, onions, fresh dill and feta cheese folded into a fluffy soufflé and served with a Greek yogurt tzatziki sauce. 6.99

Blue Cornmeal Crusted Chili Relleno
Manchego and chorizo stuffed Anaheim pepper with ranchero sauce 6.99

Mock Eel
Our house specialty of uniquely cut crispy shiitake mushrooms, sweet ginger and garlic soy sauce 6.99

Voted Best Vegan Dish by Grand Rapids Magazine

Kimchi and Rib Stew
Korean sticky baby back pork ribs braised in kimchi with baked tofu 6.99

Foie Gras Crème Brûlée
House-made crackers and Michigan dried cherry chutney 7.99

The Rock
Thinly sliced pieces of beef tenderloin* with a soy, garlic, and ginger marinade, grilled tablesie on a hot basalt stone 6.99

SOUP AND GREENS

Popcorn Salad
Little Gem lettuce with roasted sweet corn, cashew crème fraîche vinaigrette, avocados, roasted red bell peppers, pickled beets and kettle corn 6.99

Red Curry Kabocha Squash Soup
Caramelized Brussels sprout leaves, apples, and toasted hazelnuts 4.99

Caramelized Brussels Sprouts
Sweet and tart orange vinaigrette with orange supremes 6.99

Asparagus Salad
Red oak leaf lettuce tossed with a lemon vinaigrette, asparagus ribbons, olive tapenade, preserved lemon and grilled white anchovies 6.99

LARGE PLATES

Ishi Yaki Buri Bop
Stone bowl grilled tofu, Japanese sticky rice, grilled portabella mushrooms, stir-fried vegetables, wakame seaweed salad and mango yolk sphere. 21.99

Rosemary-Lemon Feta Cheese Crusted Double Chop Berkshire Pork
Toasted green wheat freekah surrounded by a charred tomato coulis, topped with roasted red bell pepper cucumber salad 26.99

Striped Bass
Sautéed sustainable striped bass fillet on a bed of soba noodles with teriyaki sauce. Topped with a classical Japanese de-fisher of ginger, scallions and sesame oil. 25.99

Pan–Roasted Organic Chicken Breast
Mango bread pudding, chicken thigh crépinette, finished with Grand Marnier peppercorn gastrique and roasted leeks 23.99

Braised Lamb Shoulder
Spaghetti squash, fennel puree, cannellini beans and roasted cipollini 26.99

*Steak, Bacon and Egg
Char-grilled filet mignon wrapped in bacon with Minus 8 Vinegar demi-glace, stone-ground short stack pancakes and cheesy grits topped with a butter-basted brown hen egg 29.99

Lobster Newburg
Half a Maine lobster butter poached in a flaky pastry tart filled with roasted scallop mousse, wilted arugula, baby carrots and lobster Newburg sauce 29.99

Roasted Cauliflower
Warm red quinoa, parsnip puree and an Argentinian chimichurri sauce 20.99

Desserts, made daily by the Secchia Institute for Culinary Education pastry class, will be presented at your table.