

Tuesday Bistro Dinner Menu

Shareables

Fresh Baked Bread | daily oils & butters | 8

Hummus of the Day | served with accompaniments | 14

Sweet Potato Fries | stingin' honey garlic, goat cheese | 14

Seared Ahi Tuna | crisp greens, tomato corn-salsa, chipotle aioli | 20

Crab Rangoon | sweet chili & citrus teriyaki | 21

Charcuterie Board | artisan meats, local cheeses, jam, hummus | 26

Soups & Salads

Soup d'Jour | chef's daily selection | cup 7 | bowl 10

Veraisons Seasonal Salad | local greens, berries, pickled onion, pistachios, blue cheese, strawberry balsamic | 20

Caesar Salad | romaine, sweet corn, parmesan, tomatoes, multigrain garlic croutons | 20

+ add chicken 7 | shrimp 10 | salmon 10 | steak 10 | tofu 5

Entrées

Cedar Plank Salmon | lemon-dill sauce, southwest rice, vegetable of the day | 39

Chicken Tuscany | sun-dried tomatoes, romano garlic cream sauce, fresh fettucine, grilled focaccia | 38

Asian Fried Rice | vegetables, tofu, garlic, sesame oil, orange tamari | 30

Sirloin Filet | 8 oz, garlic mashed, vegetable of the day, choice of topping | 40

Filet Mignon | 8 oz, garlic red mashed, vegetable of the day, choice of topping | MKT

Tomahawk Pork Chop | michigan cherry bbq, red bliss mashed, vegetable of the day | 38