

**SIGNATURE STARTERS**

<b>New England Seafood Chowder</b> mussels, swordfish, apple wood bacon, potatoes, topped with chives.....	10
<b>Spinach &amp; Artichoke Dip</b> yellow corn tortillas, fresh salsa & sour cream.....	14
<b>Truffle Parmesan Fries</b> shoe string fries with white truffle oil & aged parmesan.....	15
<b>BBQ Organic Chicken Lollipops</b> crumbled blue cheese dipping sauce & celery.....	14
<b>Braised Filet Mignon Quesadilla</b> pico de gallo, guacamole & sour cream.....	16
<b>Crispy Coconut Gulf Shrimp</b> orange horseradish marmalade.....	16
<b>Pan Roasted P.E.I. Mussels</b> spicy house tomato sauce & grilled rustic bread.....	20
<b>Crispy Long Island Calamari</b> artichoke hearts, house rustic marinara & cajun remoulade.....	18
<b>Sesame Seared Tuna Flatbread</b> topped with wasabi aioli, mache & extra virgin olive oil.....	19
<b>Maine Lobster Mac 'n' Cheese</b> signature cheese blend & herb garlic panko crust.....	22
<b>Simple Greens Salad</b> roasted beets, brioche croutons, pecans & goat cheese with house vinaigrette.....	12

**DETROIT STYLE PIZZA***please allow 20 minutes for cooking*

<b>Cup &amp; Char</b> signature cheese blend, ezzo pepperoni, sweet cherry peppers, fresh parsley.....	18
<b>The Fun Guy</b> roasted mushrooms, caramelized onions, bruschetta, truffle oil & truffle balsamic reduction.....	20
<b>Super Margarita</b> melted buffalo mozzarella, fresh basil, oregano, extra virgin olive oil & sea salt.....	17

**ENTREE SALADS**

<b>The Classic Chicken Caesar</b> baby romaine, brioche croutons, grana padano & house caesar dressing.....	19
<b>Sesame Seared Rare Tuna</b> soba, stir-fried broccoli, mango, avocado, peanut sauce & citrus vinaigrette.....	22
<b>Blackened Ora King Salmon Salad</b> baby greens, toasted pumpkin seeds, pomegranate seeds, roasted sweet potatoes, caramelized onions, crumbled blue cheese, maple vinaigrette.....	30
<b>Chilled Seafood Cobb Salad</b> jumbo gulf shrimp, colossal crabmeat, apple wood bacon, cucumber, cherry tomatoes, shaved red onion, avocado, choice of dressing.....	26

*(House Vinaigrette, Creamy Ranch, Blue Cheese, Classic Caesar, Citrus Vinaigrette, Maple Vinaigrette)***BURGERS & SANDWICHES***served with choice of herbed french fries or horseradish slaw*

<b>Vegetarian Burger Double Stack</b> aged yellow cheddar & chipotle remoulade.....	17
<b>Fire &amp; Oak Burger</b> signature beef blend, aged yellow cheddar, apple wood pepper bacon, house pickles.....	18
<b>Organic King Salmon Burger</b> lemon herb aioli, bibb lettuce, beefsteak tomato, toasted brioche bun.....	20

**SIGNATURE ENTREES**

<b>Rotisserie Dutch Country Chicken</b> sweet potato mash, sautéed french beans, herb pan jus.....	26
<b>Pecan Crusted Ora King Salmon</b> with lemon butter caper sauce, pomme puree & roasted asparagus.....	30
<b>Campfire Barbeque Pork Ribs</b> fall off the bone ribs, french fries & horseradish slaw.....	29
<b>Blackened Swordfish</b> sweet potato & poblano hash, baby spinach, "voodoo" sauce & pico de gallo.....	30
<b>Cedar River Farms Flat Iron Steak</b> yuka mash, roasted asparagus, fresh herb chimichurri.....	34
<b>Center Cut 10oz Filet Mignon</b> pomme puree, sautéed broccoli, topped with herb shallot butter.....	42

**SIDES**

sautéed spinach.....5	roasted asparagus.....6	herbed french fries.....5	horseradish slaw.....3
sweet potato fries.....6	sautéed broccoli.....5	pomme puree.....5	sweet potato mash.....6

**HOME MADE DESSERTS**

<b>Chocolate Lava Cake</b> with vanilla bean ice cream, fresh whipped cream & strawberry coulis.....	9
<b>Harvest Cheesecake</b> topped with a mixed berry compote.....	10
<b>Warm Apple Pecan Pie</b> vanilla bean ice cream, fresh whipped cream & caramel sauce.....	12