# LITE BITES

FRESH BAKED PULL APART ROLLS, herb salted, whipped honey butter, 5

WHIPPED FETA, cherry tomato & cucumber salad, fresh herbs, baguette, 13

BURRATA & PROSCIUTTO, asparagus, pistachios, cracked pepper, evoo, grilled ciabatta, 14

HOMEMADE MEATBALLS, san marzano tomato sauce, ricotta cheese, fresh basil, grilled ciabatta, 11

LAMB TACOS, shredded lamb shank, arugula, roasted corn, tomato, cucumber tzatziki, 10

PERCH SLIDERS, cornmeal dusted lake perch, shredduce, house tartar, 12

SPINACH & FETA FLATBREAD, fresh garlic, mozzarella, roasted red peppers, 12

MUSSELS CALABRESE, san marzano tomato sauce, crumbled sausage, calabrian chiles, parsley, baguette, 15

SPICY AHI TUNA CRISPS, wontons, avocado mousse, cucumber, sriracha kewpie, sesame seeds, 16

LOBSTER & SHRIMP POTHOLES, garlic butter, panko, soft bread, 21

# SOUP & SALADS

LEMON ORZO SOUP, fresh dill, 8

FIAMMA SALAD, spring mix & red baby butter lettuce, french sheeps milk feta, spiced walnuts, dried michigan cherries, red onion, evoo, balsamic glaze, 14

ICEBERG WEDGE, scratch ranch, bacon, bleu cheese, cherry tomatoes, chives, cracked pepper, 12

CHOPPED MEDITERRANEAN, mixed greens, french sheeps milk feta, beets, cucumbers, pepperoncini, kalamata olives, red onion, fresh herbs, lemon thyme vinaigrette, 15

AHI TUNA SALAD, seared rare ahi tuna, fresh greens, carrot, avocado, sesame ginger dressing, 23

ADD PROTEIN TO ANY SALAD: grilled chicken breast 7, loch duart salmon 7, three shrimp 7, new york strip 16

## **FAVORITES**

PESTO TROTTOLE, house made pesto, cherry tomatoes, pinenuts, ricotta, feathered parm, 18

SHRIMP PAPPARDELLE, herb pasta, garlic butter, white wine, crushed pepper flakes, panko, fresh parsley, 22

CRISPY LAKE PERCH, malt dusted hand cut fries, spicy coleslaw, house tartar sauce, 24

CHARGRILLED SALMON SKEWERS, spinach, blistered cherry tomato & toasted orzo rice pilaf, 22

CHILEAN SEA BASS, hollandaise, toasted orzo rice pilaf, asparagus, 35

CHICKEN LIMONE, lightly breaded, pan seared, lemon herb butter sauce, toasted orzo rice pilaf, asparagus, 19

TENDERLOIN TIPS, sc & chive whipped potatoes, button mushrooms, beef demi-glace, green onion, 29

CHARGRILLED AUSTRALIAN LAMB CHOPS, sauteed baby spinach, toasted orzo rice pilaf, lemon garlic aioli, herbs, 38

FILET MIGNON, 6oz/9oz black angus reserve, fiamma zip sauce, au gratin potatoes, 44/59 LOBSTER FRITES, half cold water lobster, hand cut fries, asparagus, old bay hollandaise, 48 -fridays only

## STEAK FRITES

certified angus beef, charbroiled to temperature, hand cut fries, bistro salad, choice of sauce

100Z BRASSERIE FLAT IRON, 29 120Z NEW YORK STRIP, 44 160Z CHARGRILLED RIBEYE, 48 signature zip sauce classic hollandaise chimichurri

#### HANDHELDS

with hand cut french fried potatoes\*

LOBSTER, SHRIMP & CRAB ROLL, lightly dressed seafood salad, red leaf lettuce, toasted new england bun, dill & chive, kettle chips, 21 \*no fries

WALLEYE SANDWICH, cornmeal dusted, toasted potato bun, dill remoulade, shredduce, pickles, 15

**CLASSIC CHEESEBURGER**, char grilled hand-pattied fresh 1/3lb angus blend, toasted potato bun, american, white onion, pickles, dijonnaise, 16

**FRENCH DIP**, slow roasted cracked pepper prime rib, sauteed mushrooms, caramelized onions, gruyere cheese, french bread, seasoned jus, 21

#### SIDES

GRILLED ASPARAGUS, parmesan, lemon zest, 8

BRUSSELS SPROUTS, crispy bacon, spiced walnuts, balsamic glaze, 8

ROASTED HEIRLOOM CARROTS, french sheeps milk feta, hot honey, 8

PAN FRIED BUTTER&HERB BUTTON MUSHROOMS, 7

SC & CHIVE WHIPPED POTATOES, 7

SEASONED HAND CUT FRENCH FRIED POTATOES, sriracha fry sauce, 7

MIXED GREENS, cucumber, cherry tomato, herb croutons, house made ranch or vinaigrette, 7

SIDE FIAMMA OR CAESAR SALAD, 8

### **DESSERTS**

WARM BROWNIE SUNDAE, house baked brownie, vanilla gelato, chocolate drizzle, whipped cream, crushed walnuts, cherry, 14

HOUSE MADE CRÈME BRULEÈ, fresh berries, 12

LOCALLY BAKED CARROT CAKE, cream cheese frosting, 12

FLOURLESS CHOCOLATE TORTE, fresh fruit, 11



Fiamma is the result of family and friends coming together in the enjoyment of sharing stories, pleasant conversation, good food, good drink, and the love of life.

~The Yaquinto Family