

## SMALL DISHES

### **FIRE CRACKER SHRIMP**

NOBASHI STYLE FRIED SHRIMP FIRECRACKER SAUCE, LIME ZEST AND SCALLIONS 20.00 / 16.00

### **WARM MARINATED OLIVES**

HOUSE MARINATED ASSORTMENT OF ARTISAN OLIVES SERVED WARM LOCAL FETA CHEESE,  
FRESH GARDEN HERBS, GRILLED BREAD, AND OLIVE OIL (GFO) 15.00 / 12.00

### **CHARCUTERIE BOARD**

CHEF SELECTED CHEESES AND CURED MEATS, WITH HOUSE MADE ALE MUSTARD, SAVORY  
JAMS, HONEYCOMB, PICKLED VEGETABLES, OLIVES, AND CROSTINI (GFO) 35.00 / 28.00

## SALADS / SOUP

### **SOUP DU JOUR**

CHEF DAILY CREATIONS 7.50 / 6.00

### **SEAFOOD BISQUE**

SHRIMP, CRAB, LOBSTER, BRANDY 17.50 / 14.00

### **HOUSE CAESAR SALAD**

ROMAINE LETTUCE, SOURDOUGH CROUTONS, SHAVED LOCAL PARMESAN CHEESE, AND  
HOUSE CAESAR DRESSING (GFO) 10.00 / 8.00

### **ROASTED MICHIGAN BEET SALAD**

SPRING GREENS, TOASTED PINE NUTS, LOCAL GOAT CHEESE, AND BALSAMIC VINAIGRETTE (GF VO) 15.00 / 12.00

### **CLASSIC COBB SALAD**

SPRING GREENS, CRISPY APPLEWOOD SMOKED BACON, DICED TOMATOES, AVOCADO, SLICED EGGS,  
ROASTED TURKEY, AND HONEY HAM TOSSED IN HOUSE MADE BUTTERMILK PISTACHIO DRESSING (GF) 17.50 / 14.00

### ADD A PROTEIN

SEABASS 10 / 8 | BEEF TENDERLOIN 10 / 8 | ALBACORE (OR) CHICKEN SALAD 7.50 / 6

## ENTREES

### **LOCHENHEATH BURGER**

HALF POUND GROUND WAYGU BEEF, APPLEWOOD SMOKED BACON, PORTER AGED CHEDDAR  
CHEESE, CRISPY FRIED ONIONS, AND HOUSE MADE REMOULADE 25.00 / 20.00

### **TURKEY SANDWICH**

ROASTED TURKEY SLICED THIN, FIG JAM, CRISPY APPLEWOOD SMOKED BACON,  
HOUSE MADE ONION JAM, AND FRESH LOCAL GOAT CHEESE. 15.00 / 12.00

### **ALBACORE TUNA MELT**

ALBACORE SALAD, GOUDA CHEESE, AND HOUSE MADE REMOULADE 15.00 / 12.00

### **LOCHENHEATH CLUB**

ROASTED TURKEY, HONEY ROASTED HAM, CRISPY APPL WOOD SMOKED BACON, TOMATO AIOLI  
SWISS AND CHEDDAR CHEESE 15.00 / 12.00

### **CHICKEN SALAD WRAP**

ALL WHITE MEAT CHICKEN, TOASTED PECANS, LOCAL DRIED CHERRIES, CRISP ROMAINE LETTUCE,  
SHAVED PARMESAN CHEESE, IN A SPINACH TORTILLA. 15.00 / 12.00

### **LUNCH COMBO**

½ SANDWICH, CUP OF SOUP, AND SMALL MIXED GREENS WITH LEMON VINAIGRETTE 17.50 / 14.00

BISQUE SUPPLEMENTAL 5.00

### **WHITE FISH SANDWICH**

FRIED GREAT LAKES WHITE FISH, LEMON AIOLI , SHREDDED ROMAINE LETTUCE, TOMATO, BRIOCHE ROLL 15.00 / 12.00  
( NOT AVAILABLE FOR COMBO )



## SMALL DISHES

### **FIRE CRACKER SHRIMP**

NOBASHI STYLE FRIED SHRIMP FIRECRACKER SAUCE, LIME ZEST AND SCALLIONS 20.00 / 16.00

### **WARM MARINATED OLIVES**

HOUSE MARINATED ASSORTMENT OF ARTISAN OLIVES SERVED WARM LOCAL FETA CHEESE,  
FRESH GARDEN HERBS, GRILLED BREAD, AND OLIVE OIL (GFO) 15.00 / 12.00

### **CHARCUTERIE BOARD**

CHEF SELECTED CHEESES AND CURED MEATS, WITH HOUSE MADE ALE MUSTARD,  
SAVORY JAMS, HONEYCOMB, PICKLED VEGETABLES, OLIVES, AND CROSTINI (GFO) 35.00 / 28.00

## SALADS / SOUP

### **SOUP DU JOUR**

CHEF DAILY CREATIONS 7.50 / 6.00

### **SEAFOOD BISQUE**

SHRIMP, CRAB, LOBSTER, BRANDY 17.50 / 14.00

### **HOUSE CAESAR SALAD**

ROMAINE LETTUCE, SOURDOUGH CROUTONS, SHAVED LOCAL PARMESAN CHEESE,  
AND HOUSE CAESAR DRESSING (GFO) 10.00 / 8.00

### **ROASTED MICHIGAN BEET SALAD**

SPRING GREENS, TOASTED PINE NUTS, LOCAL GOAT CHEESE, AND BALSAMIC VINAIGRETTE (GF VO) 15.00 / 12.00

### **CLASSIC COBB SALAD**

SPRING GREENS, CRISPY APPLEWOOD SMOKED BACON, DICED TOMATOES, AVOCADO, SLICED EGGS,  
ROASTED TURKEY, AND HONEY HAM TOSSED IN HOUSE MADE BUTTERMILK PISTACHIO DRESSING (GF) 15.00 / 12.00

### ADD A PROTEIN

SEABASS 10 / 8 | BEEF TENDERLOIN 10 / 8 | ALBACORE (OR) CHICKEN SALAD 7.50 / 6

## ENTREES

### **WAGYU TENDERLOIN**

7 OZ PAN SEARED AMERICAN WAGYU BEEF TENDERLOIN SERVED WITH FOIE GRAS CREAMED SPINACH,  
WHIPPED YUKON POTATOES AND BLACK TRUFFLES (GF) 45.00 / 36.00

### **SUMMER SQUASH "PASTA"**

SAUTEED LOCAL SUMMER SQUASH, LOCAL MUSHROOMS, ENGLISH PEAS, SHALLOTS, SCALLIONS,  
MICHIGAN GOAT CHEESE, AND MACADAMIA NUT MILK (VO) 35.00 / 28.00

### **GREAT LAKES WHITE FISH**

PAN SEARED WHITE FISH WITH WILD LOCAL RAMP AND ASPARAGUS VICHYSOISE ROASTED  
MICHIGAN SUNCHOKES, ARUGULA AND WATERMELON RADISH (GF) 35.00 / 28.00

### **CHILEAN SEA BASS**

BRAISED MICHIGAN LEEKS, ROASTED LOCAL BABY BEETS, CELERIAC, AND MEYER LEMON BEURRE BLANC (GF) 45.00 / 36.00

### **LOCHENHEATH BURGER**

HALF POUND GROUND WAGYU BEEF, APPLEWOOD SMOKED BACON, PORTER AGED CHEDDAR  
CHEESE, CRISPY FRIED ONIONS, AND HOUSE MADE REMOULADE 25.00 / 20.00

