

# Dinner Menu

## Small Dishes

### **Fire Cracker Shrimp**

Nobashi style fried shrimp firecracker sauce, lime zest and scallions

### **Warm Marinated Olives**

House marinated assortment of artisan olives served warm local feta cheese, fresh garden herbs, grilled bread, and olive oil (gfo)

### **Charcuterie Board**

Chef selected cheeses and cured meats, with house made ale mustard, savory jams, honeycomb, pickled vegetables, olives, and crostini (gfo)

## Soups/Salads

### **Soup Du Jour**

Chef daily creations

### **Seafood Bisque**

Shrimp, crab, lobster, brandy

### **House Caesar Salad**

Romaine lettuce, sourdough croutons, shaved local parmesan cheese, and house caesar dressing (gfo)

### **Roasted Michigan Beet Salad**

Spring greens, toasted pine nuts, local goat cheese, and balsamic vinaigrette (gf vo)

### **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)

### **Add a Protein**

Seabass | Beef Tenderloin | Albacore (or) Chicken Salad

## **Entrees**

### **Wagyu Tenderloin**

7 oz Pan seared American Wagyu beef tenderloin served with foie gras creamed spinach, whipped Yukon potatoes and black truffles (gf)

### **Summer Squash "pasta"**

Sauteed local summer squash, local mushrooms, English peas, shallots, scallions, Michigan goat cheese, and macadamia nut milk (vo)

### **Great Lakes Whitefish**

Pan seared whitefish with wild local ramp and asparagus vichyssoise roasted Michigan sunchokes, arugula and watermelon radish (gf)

### **Chilean Sea Bass**

Braised Michigan leeks, roasted local baby beets, celeriac, and meyer lemon beurre blanc (gf)

### **LochenHeath Burger**

Half pound ground Waygu beef, applewood smoked bacon, porter aged cheddar cheese, crispy fried onions, and house made remoulade