

VALID 3/11/19-3/24/19

LUNCH SPECIALS

FALAFEL SALAD 10.99

- romaine, red onion, tomatoes, cucumber, Kalamata olives, feta, pita, Greek dressing •
- RICHTER "ZEPPELIN" RIESLING, MOSEL \$10 GLASS

MAURICE SALAD 11.99

- romaine, pimento stuffed olives, gherkins, ham, smoked turkey, swiss, chopped egg, Maurice dressing •
- RANGA RANGA SAUVIGNON BLANC, NZ \$9 GLASS

AVOCADO SMOKED SALMON TOAST 9.99

- grilled seeded levain, smashed avocado, tomato, red onions, goat cheese, dill •
- BIUTIFUL CAVA BRUT ROSE \$9 GLASS

LENTEN FISH & CHIPS 11.99

- crispy-fried Icelantic cod, creamy coleslaw, tartar, fries •
- BICO DA RAN ALBARINO, SPAIN \$10 GLASS

SMOKED GOUDA BACON BURGER 10.29

- brisket-short rib blend, Gouda, bacon, caramelized onion, BBQ sauce •
- GREENBUSH DISTORTER PORTER, SAWYER MI \$ 7

**State of Michigan Requirement: "Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."*

DINNER SPECIALS

GRILLED OCTOPUS APPETIZER 12.99

- heirloom tomatoes, chick peas, parsley, Salmoriglio sauce •

DOM. DE PELLEHAUT ROSE, FRANCE \$8 GLASS

PORK TENDERLOIN 17.99

- Burgundy peppercorn sauce, gratin potatoes, vegetable medley •

MONTOYA PINOT NOIR, MONTEREY \$9 GLASS

SEAFOOD PASTA MARINARA 18.99

- Angel Hair pasta, shrimp, calamari, mussels, house marinara •

DOMAINE COURTOIS COTES DU RHONE, FRANCE \$8 GLASS

GRILLED HANGER STEAK 18.99

- sundried tomato horseradish butter, onion mashed, vegetable medley •

EASTON ZINFANDEL, LODI \$11 GLASS

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