

FIRST

| SHRIMP COCKTAIL Cocktail Sauce, Lemon (gf) | 18 | LUMP CRAB CAKES Old Bay Remoulade | 20 |
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| LOBSTER ROCKEFELLER DIP Pernod Cream, Smoked Bacon, Everything Crostini | 23 | STEAMED PEI MUSSELS Garlic Broth, Grilled Bread | 17 |
| STEAK BITES Roasted Mushrooms, Gorgonzola Zip (gf) | 21 | LOBSTER BISQUE Crème Fraîche, Chives | 8 |

GREENS

| TMH SALAD | 9 | ROASTED VEGETABLE SALAD 9 | |
|----------------------------------|---|--|--|
| Tillamook Cheddar, Smoked Bacon, | | Brussels Sprouts, Butternut Squash, Candied Walnuts, | |
| Sweet Poppyseed Dressing (gf) | | Chèvre, White Balsamic Vinaigrette (v) (gf) | |

MAIN

| PAN-ROASTED RIBEYE | 60 : | STEAK FRITES | 47 |
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| Potato Pavé, Creamed Spinach, Garlic Compound Butter | | 12 oz. Prime NY Strip, Hand-Cut French Fries, | |
| | : | Wilted Spinach, Zip Sauce (gf) | |
| LOBSTER TAILS | 56 | | |
| Lobster Sauce, Garlic Butter, Braised Fennel, Rice Pilaf | | LIGHTLY SMOKED CHICKEN BREAST | 29 |
| | | Maple-Basted Spaghetti Squash, Baby Carrot, | |
| LUMP CRAB STUFFED SALMON | 36 | Sugar Snap Peas, Sage (gf) | |
| Beurre Blanc, Asparagus | | ongm simp reas, ongo (g) | |
| | | SHRIMP RISOTTO | 30 |
| WILD MUSHROOMS BOURGUIGNON | 26 | Asparagus, Peas, Smoked Bacon, Tomato Concassé, Brie, | |
| Parmesan Polenta, Red Wine Sauce (v) (gf) | | _ | |
| (a) | | Lemon | |

For parties of 6 or more a 20% gratuity will be added. No separate checks, please.

Several of our items are vegetarian (v) or gluten-free (gf). Please 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.

301 MAIN STREET ROCHESTER MICHIGAN

