



Hot Appetizers

Lobster Bisque

New Potatoes, Haricot Verts & Chantilly

Shitake Encrusted Diver Sea Scallops

Creamed Leeks, & Smoked Bacon Emulsion

Heirloom Squash Risotto

Acorn, Delicata, Fava Beans & Maple Crema

House Made Gnocchi

Michigan Rabbit Leg, Organic Ricotta, Candystripe Beets & Fennel Emulsion

Cold Appetizers

Beef Tartare

Egg, Crispy Caper, Crostini

Ahi Tuna "Nicoise"

Soy Beans, Radish, Crispy Bread, Tomato & Extra Virgin Olive Oil

Peeky Toe Crab Salad

Apples, Fennel, Crème Fraiche & Apple Water

The Pump Room Salad

Organic Mesclun, Goat Cheese, Blueberry – Balsamic Vinaigrette & Herb Cracker

Caesar Salad

Romaine, Parmigiano-Reggiano, Oven Roasted Tomato & Potato Rosemary Crouton



Entrees

Roasted Atlantic Salmon

Chanterelle Cream, Grilled Baby Zucchini & Cipollini Glacé

Braised Monkfish Loin

Housemade Chorizo, Artichokes & Bouillabaisse Vinaigrette

Pan Roasted Barramundi

Toasted Pearl Barley, Leeks, Toasted Almonds & Chimichurri

Lamb Leg

Toasted Israeli Couscous, Golden Raisin Confiture & Sauce Perigueux

Duet of Pork

Maple Cured Belly, Slow Cooked Pork Tenderloin, Truffled Ricotta, Polenta & Braising Jus

Filet Mignon

Cracked Mustard - Herbed Spaetzle, Oyster Mushrooms, Asparagus, Oxtail & Beef Sauce

Cocoa Nib Crusted Venison Loin

Chestnut Puree, Grapes, Cabbage & Venison Jus

Ala Carte Steaks

12oz Sirloin

16oz Bone – In Ribeye

Sides

Whipped Potatoes

Truffled Frites

Wild Mushroom Ragout

Cider Braised Brussels Sprouts w/ Smoked Bacon

Executive Chef Nick Sutton

18% Gratuity may be added to parties of 6 or more