



Created to
inspire
conversation
- Relax -
while enjoying
thoughtful
creative
food and drink

our mission is
to incorporate
locally sourced
ingredients
while
supporting the
environment
& sustainable
initiatives.
for that reason
our menus
sway with the
seasons and
product
availability

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Share Plates

CRAB CAKES*	10
served with chipotle aioli	
PORK SLIDERS	9
Braised pork shoulder coleslaw bbq sauce Fried onion straws	
BUFFALO WINGS (traditional or boneless)	9
choice of sauce: BBQ, sweet chili, buffalo, teriyaki bleu cheese celery	
MEDITERRANEAN TRIO	8
hummus tabbouleh baba ghanouj pita chips crudite	
BRUSCHETTA	8
served with grilled baguette	
STUFFED MUSHROOMS CAPS	8
artichoke and sundried tomato stuffed boursin cheese and red pepper coulis	
HOUSE-MADE FRIED MOZZARELLA	8
marinara sauce	
TUNA SASHIMI *	14
pepper crusted tuna seaweed salad pickled ginger, wasabi aioli and ginger dipping sauce	
LOLLIPOP LAMB CHOPS *	12
Mediterranean quinoa salad balsamic glaze	
CHICKEN QUESADILLA	10
pico jack cheese sour cream	

Signature Soups

SOUP DU JOUR	4 / 6
FRENCH ONION	4 / 6
CHEF RUDY'S LENTIL	4 / 6

Signature Salads and Enhancements

CAESAR	8
romaine hearts shaved parmesan croutons	
SEARED CHICKEN SALAD	12
spicy chicken artisan greens avocado tomato red onion cilantro black beans olive oil lime vinaigrette	
ROBERT H. COBB SALAD	9
mixed greens tomato bacon gorgonzola cheese scallion avocado boiled egg red wine vinaigrette	
KALE SALAD	12
roasted beets orange segments feta grape tomato citrus vinaigrette	
UNIVERSITY OF MICHIGAN CHERRY SALAD	10
seasonal lettuces red onions dried cherries bleu cheese and candied pecans balsamic vinaigrette	
ADD TO YOUR SALAD : grilled steak* 8 grilled chicken 5 seared salmon* 6 shrimp * 6 tuna * 8	

Signature Sandwiches

SANDWICHES SERVED WITH CHOICE OF FRIES, GARDEN SALAD OR HOUSE MADE CHIPS

HALF-POUND BURGER *	13
choice of cheese lettuce, tomato, and red onion brioche bun	
SOUTHWEST TURKEY BURGER *	12
hand pattied pepper jack pico avocado onion straws	
CHICKEN GYRO *	12
Tzatziki sauce pico de gallo feta	
BUFFALO CHICKEN WRAP	12
fried chicken tenders house made buffalo sauce shredded lettuce tomatoes bleu cheese crumbles	
CRAB SANDWICH *	13
crab cake red pepper coulis mixed greens avocado	
TURKEY PANINI	12
sliced turkey jack cheese spinach caramelized onions red pepper pesto	
CORNED BEEF REUBEN	12
house corned beef choice of sauerkraut 1000 island swiss cheese	

Entrees

9/29/2016

STEAK & FRITES *	22
8 oz hanger steak mushroom ale cream sauce natural cut fries	
AGED RIBEYE *	25
10 oz spinach garlic mashed potatoes broccolini blue cheese butter	
CHICKEN MEDITERRANEAN	16
French chicken breast kalamata olives, capers, cherry tomatoes and feta cheese saffron risotto	
GRILLED PORK CHOP	18
bone in pork chop mashed potatoes fried kale caramelized onions, peach chutney	
LINGUINI PRIMAVERA	14
baby spinach seasonal vegetables tomatoes white wine cream sauce and parmesan cheese	
SEAFOOD LINGUINI *	22
lemons herbs rock shrimp scallops chardonnay butter sauce	
CEDAR PLANK SALMON* (available blackened)	19
8 oz. salmon roasted fingerling potatoes grilled asparagus red pepper pesto	
BLACKENED TUNA STEAK *	22
citrus marinated sautéed fingerling potatoes avocado mango lime salsa	
IDA'S WORLD FAMOUS WHITE FISH *	19
parmesan crusted warm quinoa salad wilted spinach	
IDA'S 1/2 ROASTED CHICKEN	18
root vegetables mashed potatoes pea puree chicken lemon jus	
Flat Breads	
TOMATO CHEVRE	8
Kumato tomato goat cheese basil Roasted garlic EVOO	
FOUR CHEESE	8
mozzarella pomodoro Brie pecorino romano feta	
SALSICCIA FRESCA	10
hot & sweet sausage pepperoni pecorino romano	