

Bordeaux

AVAILABLE 11:00 AM - MIDNIGHT

//// STARTERS ////

CHICKEN WINGS

Bone-in or boneless? Your choice. Served with our signature ancho hot sauce and housemade BBQ 12

GF RIB FINGERS

Slow cooked St. Louis ribs, housemade BBQ, house bread and butter pickles 13

V TEMPURA GREEN BEANS

Flash-fried green beans with basil cream 8

VG RED PEPPER HUMMUS

Roasted red peppers, chickpeas, lemon, roasted garlic, grilled pita 9

GF SWEET CHILI SHRIMP

Tossed in seasoned gluten-free flour, flash-fried and coated in a sweet chili sauce 13

GF *SEARED TUNA

Yellowfin seared rare and sliced, accompanied by white bean puree, olives, caponata 14

CURED

A selection of pate, salami, and salami with whole grain mustard, pickles, and toast 15

V CURD

A selection of local artisan cheeses with fruit mustard, candied pecans, housemade crackers 14

//// GREENS ////

ENHANCE YOUR SALAD SELECTION:

Chicken....5 Shrimp....8 Salmon*...8 Steak*...6

V BORDEAUX

Mixed greens, tomato, cucumber, red onion, toasted almonds dried Michigan cherries, dried cranberries, blue cheese vinaigrette 5/half 10/full

V CAESAR

Romaine, parmesan cheese, croutons, Caesar dressing 5/half 10/full

V PECAN GOAT CHEESE

Pecan-crusting goat cheese, arugula, roasted beet, crispy shallots, house vinaigrette 12

//// SPOONFULS ////

GF CLASSIC FRENCH ONION Crock 8
[Gluten-free without croutons]

SOUP DU JOUR Cup 5 Bowl 8

//// BETWEEN BREAD ////

INCLUDES YOUR CHOICE OF BORDEAUX SLAW, HERBED POTATO SALAD, OR SWEET POTATO CHIPS
SUBSTITUTE HOUSE CUT FRIES FOR \$2

CLASSIC BURGER*

House-ground beef, American cheese, lettuce, tomato, onion, pickle, Kaiser roll 12 with bacon and BBQ 14

TURKEY CLUB

Roasted turkey, housemade bacon, red wine aioli, lettuce, tomato, ciabatta 11

CHICKEN SALAD

Chicken salad folded with herbed mayonnaise, pistachios, dried Michigan cherries, lettuce, tomato, toasted house-baked wheat bread 10

//// MAIN ////

WITH CHEF'S VEGETABLE, & YOUR CHOICE OF BORDEAUX SALAD, CAESAR SALAD, OR CUP OF SOUP DU JOUR

GRILLED CHICKEN BREAST

Natural jus, cucumber mint crème fraîche, herbed Moroccan couscous 25

YELLOWFIN TUNA*

Citrus pesto, fennel and orange salad, herbed Moroccan couscous 32

GF GRILLED SALMON FLORENTINE

Scottish salmon, roasted garlic spinach, fingerling potatoes 27

WHITEFISH

Pan-seared with grapefruit-basil beurre blanc, garlic whipped potatoes 28

GF RIBEYE*

Garlic whipped potatoes, caramelized shallot jus 28

GF FILET MIGNON*

Garlic whipped potatoes, veal reduction 33

GF PRIME PUB STEAK*

Chimichurri sauce, house cut fries, housemade ketchup 24

GF SMOKED PORK CHOP*

Housemade applesauce, fingerling potatoes 26

//// PASTA ////

ENHANCE YOUR PASTA SELECTION:

Chicken....5 Shrimp....8 Salmon*...8 Steak*...6

V PESTO LINGUINE

Onion, olive oil, pesto, parmesan 19

CAVATELLI

Clams, andouille sausage, Cajun cream sauce 25

//// HANDHELDS ////

V VEGETABLE WRAP

Sun-dried tomato tortilla, pesto aioli, spinach, roasted red peppers, artichokes, fresh mozzarella cheese, mixed greens 11

QUESADILLA

Caramelized onion and peppers, fresh cheese, fire-roasted salsa, guacamole 9
with chicken 12 with steak 14

//// FLATBREAD PIZZETTES ////

RUSTIC HOUSEMADE FLATBREADS, GRILLED, TOPPED WITH FRESH INGREDIENTS AND BAKED

V MARGHERITA

Tomato confit, basil-infused olive oil, fresh mozzarella cheese, garlic, balsamic reduction 11

ITALIANO

Italian sausage, roasted red peppers, onion, wild mushrooms, mozzarella cheese 12

V CHEVRE & SHROOMS

Goat cheese, wild mushrooms, roasted garlic cream, truffle oil 11

GF : GLUTEN-FREE ITEMS V : VEGETARIAN VG : VEGAN

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.