



PALACEGRILLE

Appetizer

PEPPERCORN CRUSTED SEARED YELLOW-FIN TUNA SASHIMI, ASIAN GREENS AND CLOVER HONEY-SOYA VINAIGRETTE 12

Ⓞ CARPACCIO OF BEEF TENDERLOIN, FENNEL SALAD & EXTRA VIRGIN OLIVE OIL 11

CHILLED SHRIMP COCKTAIL, ROASTED WITH LATIN SPICES 12

FRIED CALAMARI, STONE-GROUND CORN CRUSTED, BALSAMIC AIOLI 11

WARM MICHIGAN MOREL MUSHROOM AND STILTON CHEESE TART, PISTACHIO VINAIGRETTE 11

HERB ROASTED SHRIMP, GARLIC, MARSALA, BUTTERED BREAD CRUMBS & NUTMEG 12

CLASSIC CHICKEN LIVER PÂTÉ 9

ESCARGOTS, BRAISED IN CRÈME FRAÎCHE, PROVENCE HERBS, CREMINI MUSHROOMS, GARLIC & SHALLOTS 12

Soup

DIFFERENT SOUP EVERY EVENING 7

Salad

SALAD OF ROASTED BEETS, FRISÉE, HERB GOAT CHEESE WITH LARDONS, POACHED EGG & DIJON-TARRAGON DRESSING 14

CAESAR SALAD OF ROMAINE HEARTS & GARLIC CROUTONS WITH PARMIGIANO-REGGIANO 12

MIXED GREENS, BLUE CHEESE, SMOKED BACON & ONION IN SWEET & SOUR VINAIGRETTE 14
(ADD GRILLED CHICKEN BREAST 5, FRIED CALAMARI 5, GRILLED SALMON 10)

Main Course

SEARED ATLANTIC DIVER SCALLOPS, SWISS CHARD, CELERY ROOT PUREE, ORANGE-ANISE GLAZE 24

PAN ROASTED MICHIGAN RING-NECK PHEASANT, SPICED PUMPKIN AGNOLOTTI PASTA, RED CABBAGE CONFIT AND SYRAH SAUCE 27

BRAISED BEEF SHORTRIBS ON ROOT VEGETABLE RAGOUT, BAKED WHITE CHEDDAR & TRUFFLE "MAC & CHEESE" 25

LAVENDER & SALT DUSTED MAHI-MAHI, FINGERLING POTATO, BABY SPINACH, ORANGE-CHILI SAUCE & WARM TOMATO JAM 24

RAVIOLI OF HOT SMOKED LOCAL SALMON IN LIGHT HERB CRÈME, TOMATOES, BEANS & STEWED LEEKS 19

CAST IRON FRIED MICHIGAN WALLEYED PIKE, FRIED HAND CUT POTATOES & CITRUS SLAW 24

ROASTED THYME SCENTED ORGANIC CHICKEN, ON RAGOUT OF BROAD BEANS, CREAMED SPINACH & NATURAL JUICES 19

*Ⓞ GRILLED BEEF TENDERLOIN MEDALLIONS, CHIVE-SOUR CREAM POTATO PUREE & SEASONAL VEGETABLES, ROSEMARY ESSENCE 26

PAN FRIED LUMP CRAB CAKES, SWEET POTATO AND CORN HASH 25

*Ⓞ CHAR GRILLED LAMB CHOPS ON FETA CHEESE POTATO PUREE, SPICED CHIC PEAS & OVEN DRIED TOMATOES 25

LAKE PERCH SAUTÉ ON POTATO PUREE, SEASONAL VEGETABLES & BROWN BUTTER SAUCE 26

SAGE AND CIDER MARINATED GRIDDLED LOCAL PORK T-BONE STEAK, SWEET POTATO & YUKON GOLD POTATO GRATIN 22

HARISSA SPICED SWORDFISH IN LEMON SCENTED TOMATO BROTH, ROASTED EGGPLANT PUREE, SWEET ROASTED PEPPER 26

Dessert

AN ASSORTMENT OF HOUSEMADE PASTRIES IS PREPARED DAILY

* Can be prepared to order.

Ⓞ Consuming raw or uncooked meats may increase your risk of food borne illness.