

START + SHARE

LAMB MEATBALLS 20

peri peri, labneh, naan

CALAMARI 18

peppers, onions, garlic butter

FRIED ARTICHOKEs VEG 17

lemon thyme aioli, gremolata

WINGS 18

chicken salt dry rub, bbq sauce, ranch, celery

SPINACH ARTICHOKE DIP VEG 16

spinach, artichokes, brick cheese

CRAB CAKES 25

remoulade, lemon

COLOSSAL SHRIMP COCKTAIL GF 26

cocktail sauce, lemon

OYSTERS GF MP

cocktail sauce, mignonette, lemon

CHARCUTERIE 17

imported meats and cheeses, fig jam, crackers, olives, marinated peppers

STEAK POUTINE 24

cheese curds, 4 oz sliced peninsula steak, poutine gravy

HANDHELDS

choice of french fries or onion rings

CHICANE BURGER 20

chicane blend (brisket, chuck, short rib), american cheese, lettuce, onion, tomato, pickles, burger sauce, brioche bun

BACON JAM BURGER 22

bacon jam, cooper’s sharp cheese, onion ring, bbq sauce

SPICY FRIED CHICKEN SANDWICH 20

mayo, pickles, shredded lettuce

PHILLY CHEESESTEAK 21

caramelized onions, cooper’s sharp cheese, soft hoagie bun

CHICANE PLATES

WALLEYE GF 25

whipped potatoes, coleslaw, remoulade

WAGYU MEATLOAF 28

wagyu blend beef, whipped potatoes, mushroom ragu, green beans

ROASTED CHICKEN GF 26

asparagus with garlic butter, roasted fingerling potatoes, mushroom ragu

CHICKEN MILANESE 24

crispy fried chicken breast, arugula salad, aged provolone

SWORDFISH GF 36

puttanesca sauce, asparagus

HALIBUT GF 40

roasted fingerling potatoes, spinach, orange segments, dill, fennel pollen

ROASTED ACORN SQUASH V GF 24

cauliflower puree, quinoa, kale, edamame, cranberries, pecans, pomegranate molasses

BRAISED SHORT RIB GF 45

whipped potatoes, carrots, giardiniera

GRILLED PORK CHOP 45

michigan raised 14oz duroc pork chop, apple agrodolce, crispy fingerlings, asparagus

BBQ RIBS • HALF SLAB 20 • FULL SLAB 35

coleslaw, barbecue sauce, french fries

SOUP + SALAD

BEET SALAD GF-VEG 16

whipped feta, orange segments, mint, basil, pistachio, olive oil, lemon zest

KALE + QUINOA SALAD GF-VEG 17

kale, quinoa, edamame, garbanzo beans, dried cranberries, pecans, honey dijon vinaigrette

CLASSIC CAESAR 16

caesar dressing, croutons, olives, fresh grated parmigiano

HOUSE SALAD GF-V 7

tomatoes, cucumbers, red onion, red wine vinaigrette

FRENCH ONION SOUP 13

beef broth, caramelized onions, crouton, gruyere cheese

ADD PROTEIN

- 6 oz grilled chicken \$7 • colossal shrimp \$7
- 4 oz tenderloin \$33

FRESH PASTA

GNOCCHI SARDI 23

fresh gnocchi sardi pasta, house-made chicken sausage, sun-dried tomatoes, spinach, cream, fresh parmigiano

LOBSTER MAC + CHEESE 28

lumache pasta, creamy cheese sauce, lobster knuckle and claw meat, breadcrumbs

ZITI WITH VODKA SAUCE VEG 21

fresh ziti pasta, vodka sauce, parmigiano, basil

PASTA PRIMAVERA V 22

lumache pasta, tomatoes, asparagus, yellow squash, spinach, garlic, olive oil

FROM THE GRILL

choice of detroit zip, demi-glace, au jus, or au poivre

8 OZ PENINSULA STEAK GF 42

8 OZ FILET GF 64

4 OZ FILET GF 33

16 OZ AUSTRALIAN WAGYU RIBEYE GF 85

ADD ON

6 OZ LOBSTER TAIL GF 28

COLOSSAL SHRIMP GF 7

SIDES

INDIVIDUAL 8 • SHARED 14

GREEN BEANS - garlic butter VEG

TRUFFLE FRENCH FRIES - truffle oil, parmigiano

ONION RINGS - ring sauce VEG

WHIPPED POTATOES - chives GF-VEG

ASPARAGUS - lemon zest, garlic butter GF-VEG

COLESLAW - creamy dressing GF-V

CRISPY FINGERLINGS - garlic butter, rosemary, parmigiano

ROASTED CARROTS - cumin lime yogurt GF-VEG

SAUTÉ MUSHROOMS - garlic butter, parsley

CONSUMER ADVISORY

Some of our menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details.

We are happy to discuss any food allergies or dietary preferences to ensure your dining experience is both safe and enjoyable.

gf = gluten free • veg = vegetarian • v = vegan

20% gratuity for parties of 6 or more*