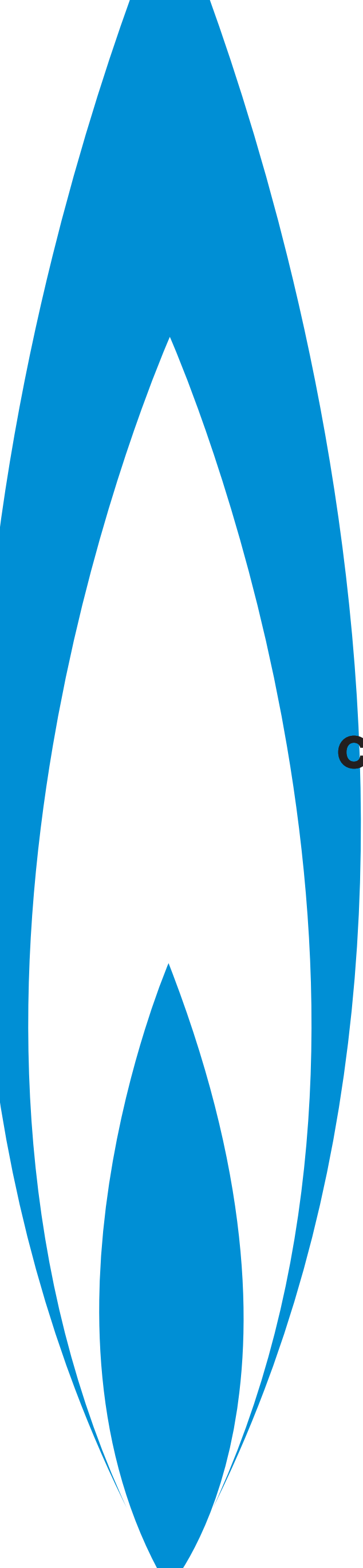




CAPITAL **PRIME**
STEAKS & SEAFOOD

EST. 2013



A Note from the Owners

Capital Prime, an award-winning steakhouse and seafood restaurant in Lansing, Michigan, features hand-cut USDA Prime & Aged Beef, Certified Angus Beef, and Japanese A5 Wagyu Beef. All steaks are prepared with our special blend of house-seasonings and broiled at 1800°. You will not find a better steak anywhere. Our seafood is flown in fresh daily and prepared by our culinary-trained chefs, who create unique and delicious, perfectly prepared creations.

Capital Prime shops locally. Our plates are prepared with the finest Michigan ingredients, handpicked daily by our Executive Chef Jenn Miller and our chef team.

Capital Prime is proud to cater to gluten-free and vegetarian diets with a wide selection of choices. Capital Prime offers an incredible Happy Hour with discounts on Wine Flights, Beer and Cocktails. Join us for our delicious slow-cooked Prime Rib feature every Sunday.

Being an independent restaurant, Capital Prime has worked diligently to become a staple in the Greater Lansing community for the past ten years. We are grateful for our guests, and continue to strive for excellence, while bringing fine dining to your special moments, private dining or just an everyday meal.

Cheers!

JOE & KERRY GOODSIR

CAPITAL PRIME BIRTHDAY CLUB

Experience an exclusive birthday offer by becoming a member of Capital Prime's esteemed Birthday Club! We cordially invite you to join our newsletter, where you can provide your birthdate to be part of this exclusive club. By doing so, you will receive a delightful surprise during the month of your birthday.

PRIVATE DINING EVENTS

Want somewhere private to host a special event for you and your family? We offer a number of rooms for any type of event. Learn more about our private dining rooms and availabilities at capitalprimelansing.com

Gratuity of 20% added to parties of 8 or more



HEATHER HULETT
General Manager

JENN MILLER
Executive Chef

WILLIAM KIRBY
Private Dining Coordinator

WELCOME

Appetizers

SCALLOPS ROCKEFELLER 22

Day Boat scallops in the half-shell, baked with a blend of creamed spinach, bacon, topped with a Parmesan crust, finished with fines herbes

OYSTERS ON THE HALF SHELL . . 20

Six oysters on the half shell, accompanied with cocktail sauce, horseradish, mignonette and a lemon wedge

ADDITIONAL OYSTERS. 4

CITRUS SHRIMP COCKTAIL 26

Jumbo shrimp served on sweet chili mandarin orange aioli, topped with citrus salsa

ALSO AVAILABLE TRADITIONAL STYLE 22

TUNA TARTAR 22

Marinated sushi-grade tuna tossed with diced mango and red onions, cucumbers, jalapeños, cilantro and eel sauce, topped with nori strips, served on avocado puree with fried wonton crackers

CAPITAL SHRIMP 16

Flash-fried crispy shrimp, tossed in our housemade zesty remoulade

CALAMARI 18

English battered calamari, flash-fried and topped with sliced scallions, served over Gochujang aioli

CRAB CAKES 24

Two cakes with jumbo lump crab, garnished with red pepper coulis, mustard aioli and micro greens

PRINCE EDWARD ISLAND MUSSELS . . 20

Cooked in lemongrass saffron stock with ginger, garlic, shallots, roasted red pepper flakes, and coconut milk. Served with toasted crostinis

PROSCIUTTO WRAPPED DATES 15

Drizzled with balsamic glaze, dressed with micro greens

SUNDRIED TOMATO BRUSCHETTA . . 18

Crostinis topped with sundried tomato pesto, toasted pine nuts, honey whipped feta, micro basil

ADD ON CHARCUTERIE STYLE PROSCIUTTO 4

SWEET CHILI TOFU 12

Flash fried tofu tossed in zesty Asian aioli, on a bed of mixed greens, topped with sesame seeds, and sliced scallions

GRILLED TENDERLOIN SKEWERS 22

House-cut prime beef tips marinated and skewered with onions and peppers, sweet soy sauce, sesame seeds and scallions

PORTABELLA TENDERLOIN 18

Grilled beef tenderloin and roasted portabella slices, dressed with ZIP sauce

Happy Hour

MONDAY – FRIDAY, 4–6 PM

ENJOY FABULOUS FEATURED APPETIZERS
AT SPECIAL PRICING

CAPITAL SHRIMP 12

PORTABELLA MUSHROOMS
AND SLICED TENDERLOIN 12

SWEET CHILI TOFU 8

TRADITIONAL SHRIMP COCKTAIL 16

WARM ROASTED BAGUETTE 8

TRIO OF SLIDERS 12

RED PEPPER BRUSSELS SPROUTS 12

\$2 OFF WINE & WINE FLIGHTS

\$2 OFF HANDCRAFTED
COCKTAILS & MARTINIS

\$2 OFF DRAFT BEER

ASK YOUR SERVER ABOUT MENU ITEMS THAT MAY BE SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDER COOKED MEAT OR FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

CAPITAL PRIME WILL ALWAYS PURCHASE MICHIGAN-GROWN PRODUCE AND LOCAL PRODUCTS WHENEVER THEY ARE AVAILABLE.



Salads

ADD GRILLED CHICKEN 12, GRILLED SHRIMP SKEWER 14, 5OZ SALMON FILET 18, BEEF TIPS 22, 6OZ FILET 34

BLACKBERRY TENDERLOIN SALAD . . . 28

Arugula and spinach greens tossed in blackberry balsamic vinaigrette, pickled red onions, fried chèvre fritter, avocado, almonds, fresh blackberries, with grilled tenderloin beef tips

BLT BLACKENED SALMON SALAD . . . 30

Spring greens tossed with green goddess dressing, topped with crumbled bacon, red onion, grape tomatoes, avocado, crumbled feta and crispy wonton strips

PRIME SALAD 28

Romaine and red leaf lettuce tossed in mustard vinaigrette with slow roasted rotisserie chicken, sliced dates, marinated roma tomatoes, chèvre cheese, toasted almonds, avocado, corn and baked cornbread croutons

CAPITAL WEDGE 20

A wedge of baby iceberg lettuce, topped with grape tomatoes, crispy bacon, red onions and bleu cheese crumbles, served with house bleu cheese dressing

CHOPPED KALE SALAD 18

Chopped lemon marinated kale, tossed with bacon, crumbled pistachios, dried cherries, chèvre, red onions, almonds and shaved broccoli

Soups

CLASSIC FRENCH ONION SOUP 12

Served with melted golden brown Swiss cheese on house crostinis

MANHATTAN SEAFOOD CHOWDER . . . 14

Array of fresh fish and crustaceans in a spicy tomato broth, served with crostini

BEEF BARLEY 12

Classic celery, onion, carrot mirepoix with our house beef tips slow-cooked in beef stock, barley and herb

SOUP DU JOUR 12

Ask your server for today's specialty

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LOBSTER ROLL SALAD 32

Spring greens and romaine tossed in lemon-herb ranch dressing, topped with hardboiled egg, red onion, marinated cucumbers, brioche croutons, avocado, seared lemon, and leg and claw lobster mango mix

GRILLED CHICKEN CAESAR SALAD . . . 28

Grilled organic chicken breast atop crispy romaine, tossed in house-made Caesar dressing, garnished with grated Grana Padano and Parmesan cheese and house-made croutons (anchovies upon request)

MARTHA'S VINEYARD SALAD 16

Red leaf lettuce tossed in a raspberry-maple vinaigrette with toasted pine nuts, red onion rings, and crumbled bleu cheese.

A la Carte

BAKED POTATO 6

Rubbed with sea salt and olive oil, served with side of sour cream, scallions and whipped butter upon request

UPGRADE TO LOADED BAKED POTATO WITH CHEDDAR CHEESE AND BACON 5

TRUFFLE FRITES 10

Shoestring fries tossed with toasted garlic, Parmesan cheese and fines herbes, finished with truffle oil

MARINATED GRILLED ASPARAGUS . . . 15

Fresh asparagus marinated in balsamic vinaigrette and grilled, drizzled with balsamic reduction, topped with grated Grana Padano cheese

UPGRADE TO PROSCIUTTO-WRAPPED 6

MACARONI AND CHEESE 14

Creamy aged white cheddar, orange cheddar, and Parmesan with gemelli pasta

ADD FOR AN ADDITIONAL CHARGE:

LOBSTER CLAW MEAT 18

STEAK TIPS 22

MARINATED CHICKEN BREAST 12

RED PEPPER BRUSSELS SPROUTS . . . 16

Flash-fried Brussels sprouts with prosciutto, tossed in lemon juice, sea salt, red pepper flakes and Parmesan cheese, served over garlic aioli

SIDES MAY BE PURCHASED A LA CARTE OR SUBSTITUTED FOR ENTRÉE SIDES FOR AN ADDITIONAL CHARGE. PLEASE ASK YOUR SERVER.



VEGAN



SPICY



VEGETARIAN



GLUTEN-FREE



Prime Steaks

Prime is the highest USDA designation. Less than 2% of all beef earns this distinction. Prime cuts are basted with beef fat and finished with herbs and sea salt, and include choice of our ZIP sauce, seasoned compound butter or Hollandaise sauce. Served with roasted garlic and chive whipped potatoes and marinated grilled asparagus. Add any soup, Capital Wedge, Michigan Kale, Martha’s Vineyard, Caesar or garden salad for an additional charge with any entrée.

DRY-AGED NEW YORK 78
14oz dry aged for 60 days, tender yet firm with a delicious Umami flavor

PRIME PORTERHOUSE 82
Best of both worlds, with 24 oz of center cut beef split between the tender New York Strip and the succulent, buttery texture of the Filet Mignon

PRIME BONE-IN RIBEYE 80
18oz center cut USDA Certified Prime bone-in ribeye steak, Capital Prime’s version of the traditional cowboy cut

PRIME BONE-IN FILET MIGNON 80
13oz center cut USDA Certified Prime bone-in beef tenderloin

PRIME TOMAHAWK STEAK MP
38oz of USDA Certified Prime French-trimmed bone-in ribeye

SHARED DINNER FOR 2 14 ADDITIONAL
Select any Prime Steak option, served sliced off the bone, plated with two portions of roasted garlic and chive whipped potatoes and marinated grilled asparagus

Cuts

Proudly serving the finest hand-selected and hand-cut steaks including USDA Prime and Certified Angus Beef. Aged a minimum of 21 days; all steaks are prepared with house seasoning and broiled at 1800 degrees. Cuts include your choice of our ZIP sauce or seasoned compound butter. Served with daily seasonal vegetables and roasted garlic and chive whipped potatoes. Add any soup, Michigan Kale, Martha’s Vineyard, Caesar, Capital Wedge or garden salad for an additional charge with any entrée. ZIP sauce is gluten free.

FILET MIGNON
Beef tenderloin with succulent flavor and buttery texture
CHEF’S CHOICE 8oz 50
PETITE FILET 6 oz 44

RIBEYE 48
14oz ribeye steak, high marbling content and flavor

NEW YORK STRIP 42
12oz New York strip, tender yet firm, high in flavor

MARINATED SIRLOIN 34
8oz lean and flavorful, marinated with olive oil, garlic, soy and fines herbs

PRIME SMASH BURGER 30
Two 4oz house-ground beef patties on a buttery brioche bun with melted white cheddar, bacon jam, caramelized onions, baby arugula, and tomato horseradish aioli. Served with Parmesan-herb beer battered fries
**Temperature option not available*

ENHANCEMENTS *Excludes crab cakes & lobster thermador
Bleu Cheese 6 3oz Crab Cake 20
Sauteed Wild Mushrooms 7 8-10oz Jumbo Lobster Tail 34
Caramelized Onions 5 Grilled Shrimp Skewer 14
Hollandaise Sauce 5 Scallops (2) 22
Au Poivré 7 5oz Salmon 18
Morel Cream Sauce 13 Steak Tenderloin Tips 22
Bacon Jam 8 Chicken Breast 12
ZIP Sauce 3 Lobster Thermador 8-10oz 60
Seasoned Compound Butter 3 **Availability limited*

JAPANESE MIYAZAKI A5 WAGYU

Wagyu beef is world famous for its high degree of marbling and extraordinary depth of flavor. Imported from the Miyazaki prefecture of Japan, this beef is rated “A5” by the Japanese Meat Grading Association (JMGA) – Market Price (Ask your server for current chef’s cut)

RARE: VERY RED, COOL CENTER MEDIUM RARE: RED, WARM CENTER MEDIUM: PINK, WARM CENTER
MEDIUM WELL: CENTER SLIGHTLY PINK WELL DONE: BROILED THROUGHOUT, NO PINK

VEGAN

SPICY

VEGETARIAN

GLUTEN-FREE



Fish and Seafood

ADD ANY SOUP, MICHIGAN KALE, MARTHA'S VINEYARD, CAESAR, CAPITAL WEDGE OR GARDEN SALAD FOR AN ADDITIONAL CHARGE WITH ANY ENTRÉE

BOURBON PEACH ROASTED SALMON . . 42

Scottish salmon on creamy sweet corn purée and edamame succotash with peppers, corn, pancetta, okra, jalapeño, glazed with roasted bourbon soaked peaches

BLACKENED BLUEFIN TUNA 44

Blackened bluefin tuna on forbidden rice tossed in soy sauce and served with Asian pickled slaw salad

**Chef recommends seared to rare*

GEORGE'S BANK "DAY BOAT" SCALLOPS 52

Pan-seared jumbo sea scallops atop creamy polenta, wilted arugula, finished with bacon jam and blackberry reduction

GREAT LAKES WALLEYE 40

Caribbean inspired coconut-pecan crusted walleye, served with plantain chips, grilled okra and chili flakes, topped with tropical rum sauce

**May contain small bones*

JOE MAMA'S PILE OF PERCH 34

Pan-seared lake perch, topped with a lemon caper beurre blanc, served with daily seasonal vegetables and roasted garlic and chive whipped potatoes

CHILEAN SEA BASS 56

Pan-seared bass on sesame crusted sushi rice cake, grilled bok choy, plated with crab orange-ginger salad and Vietnamese Pho broth

GRILLED MAHI KABOB 44

Soy marinated mahi kabobs with peppers and onions accompanied with lemongrass saffron risotto, topped with coconut mango corn salsa

Chef Compositions

ADD ANY SOUP, MICHIGAN KALE, MARTHA'S VINEYARD, CAESAR, CAPITAL WEDGE OR GARDEN SALAD FOR AN ADDITIONAL CHARGE WITH ANY ENTRÉE.

AIRLINE CHICKEN BREAST 38

Pan seared airline chicken breast with crispy Parmesan herb potatoes, grilled bacon wrapped green beans, and topped with miso honey mustard morel sauce

LEMON CHICKEN PASTA 32

Lemon white wine cream sauce, sautéed trumpet mushrooms, zucchini, and pancetta, tossed with mezzi rigatoni noodles and spinach, topped with herbed ricotta, Grana Padano, and micro basil

SEAFOOD SQUID INK CARBONARA . . . 56

House-made squid ink linguine noodles tossed with crispy pancetta, traditional egg yolks and grated Grana Padano cheese, accompanied with a Day-Boat Scallop, calamari, mussels and two jumbo saffron shrimp

ROASTED CAULIFLOWER STEAK 32

Marinated cauliflower steak atop house-made pistachio lemongrass cream, grilled asparagus, trumpet mushrooms and topped with pistachio gremolata crumble

LOBSTER THERMADOR 72

Traditional lobster thermador baked with an herb-crust atop tomato butter pappardelle noodles tossed with spinach and basil, topped with herbed ricotta, Grana Padano, and micro basil

PISTACHIO CRUSTED RACK OF LAMB 68

Pistachio herb-crusted lamb on a bed of creamy chèvre polenta, citrus slaw, plated with port wine reduction

**Chef recommends seared to medium rare*

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VEGAN



SPICY



VEGETARIAN



GLUTEN-FREE



Prime Desserts

MISO CORN BRÛLÉE   14	CHOCOLATE LAVA CAKE AND BERRIES  16
Sweet corn custard caramelized and topped with miso tossed caramel corn	Goosey dark chocolate lava cake baked in-house to order, topped with confectioners sugar, fresh berries, and whipped cream
	<i>*Please allow 15 minutes bake time</i>
CHOCOLATE MOUSSE CHEESECAKE  16	ESPRESSO BREAD PUDDING  18
Deliciously rich layers of chocolate cheesecake, chocolate mousse, and oreo crust, topped with chocolate shavings, berries and whipped cream	Espresso bread pudding with chocolate and butterscotch chunks, topped with bourbon brown butter sauce and a scoop of vanilla bean ice cream
LIMONCELLO TIRAMISU  18	ICE CREAM   6
Layers of ladyfingers brushed with limoncello liqueur, mascarpone whipped cream frosting and lemon curd, topped with a tropical fruit relish	Chocolate or vanilla bean. Add caramel or chocolate sauce
CARAMEL TOPPED CARROT CAKE  18	SORBET   8
Decadent carrot cake, served with walnuts, cream cheese frosting, and a drizzle of house-made caramel	Choice of lemon or mango

Coffee & Dessert Drinks

HEAVENLY MARTINI 12	NUTTY IRISHMAN 12
Baileys, Frangelico, Amaretto, Bread Pudding Liqueur	Bailey's, Frangelico, coffee and whipped cream
LEMON MERINGUE MARTINI 12	CAPPUCCINO 8
Limoncello, whipped cream vodka, lemonade, half and half	CAFFE LATTE 8
	ESPRESSO 8
SALTED CARAMEL MARTINI 14	DESSERT WINE & PORT
Vanilla Stoli, Salted Caramel Liqueur, sea salt and caramel	Fenn Valley 42 Ice Wine 12
KEOKE COFFEE 10	Graham's, Fine Ruby Port 7
Kahlua, Brandy, Creme de Cacao, Coffee and whipped cream	Graham's, 10 yr Tawny Port 12
ESPRESSO MARTINI 12	Graham's 20 yr Tawny Port 17
Kahlua, Vodka and Espresso	
SUGAR COOKIE MARTINI 13	COGNAC
Vanilla Vodka, Disaronno, Rumchata topped with whipped cream and sprinkles	<i>*Served with Crystal Clear ice spheres</i>
	Salignac 9
	Courvoisier VSOP 14
	Pierre Ferrand "Amber" 16
	Martel "Cordon Bleu" 36
	Hennessy XO 46

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Winekeeper Specialty Wines

RIESLING	3OZ	6OZ	BOT	VNTG
Schloss Vollrads - Spatlese-Rheingua, Germany	11	22	82 . . .	2021
BOURGOGNE BLANC				
J.J. Vincent "Marie Antoinette"- Pouilly-Fuisse, France . .	14	28	105 . . .	2021
CHARDONNAY				
The Hess Collection "The Lioness" - Napa Valley, CA . . .	19	37	143 . . .	2018
CHABLIS				
Domaine Dessus La Carriere - Chablis, France	15	29	112 . . .	2021
RHONE BLEND				
Domaine Du Pegau - Chateauneuf-du-Pape, France . . .	29	58	231 . . .	2015
CABERNET FRANC				
Poggio de' Colli IGT - Toscana, Italy	22	44	165 . . .	2020
CABERNET				
Stag's Leap "Artemis"- Napa Valley, CA	24 . . .	48	180 . . .	2021
J Lohr Signature - Paso Robles, CA	20 . . .	40	160 . . .	2018
Daou "Soul of a Lion" - Paso Robles, CA	35 . . .	70	275 . . .	2020
Silver Oak Cellars - Napa Valley, CA	40 . . .	80	316 . . .	2019
Caymus - Napa Valley, CA	25 . . .	50	185 . . .	2021
MERLOT				
St. Supery Rutherford - Napa Valley, CA	15 . . .	30	120 . . .	2018
NEBBIOLO				
Vietti "Perabacco" Langhe - Casiglione Falletto, Italy	15 . . .	30	120 . . .	2020
PINOT NOIR				
Adelsheim "Breaking Ground" - Willamette Valley, OR . . .	18 . . .	36	148 . . .	2021



White Wine by the Glass

CHARDONNAY	GLS	BOT	VNTG
Dunning Vineyards Estate - Paso Robles, CA	14.....	52.....	2021
Mer Soleil - Santa Lucia Highlands, CA	12.....	44.....	2022
The Prisoner "Unshackled" - Napa Valley, CA	16.....	60.....	2021
Hess - Shirt Tail Creek-Monterey, CA	10.....	36.....	2022
MOSCATO			
Innocent Bystander - Victoria, Australia	12.....	44.....	2022
MOSCATO D'ASTI			
GD Vajra - Italy	11.....	40.....	2023
PINOT GRIGIO			
Bertani Velante - Italy	11.....	40.....	2022
PROSECCO			
Mionetto - Italy	11.....	40.....	NV
RIESLING			
Bel Lago - Semi Sweet - Leelanau, MI	11.....	40.....	2020
Beurer Riesling Trocken - Schwabia, Germany	15.....	56.....	2022
BRUT ROSÉ			
M. Lawrence Sex - Suttons Bay, MI	12.....	44.....	NV
ROSÉ			
Daou Rosé	14.....	52.....	2022
SAUVIGNON BLANC			
Forefather's - Marlborough, New Zealand	14.....	52.....	2022
Kim Crawford Reserve - Marlborough, New Zealand	15.....	56.....	2023
SPARKLING			
Codorníu Clasico - Spain	10.....	38.....	NV



White Wine by the Bottle

CHARDONNAY

	BOT	VNTG
Rombauer - Caneros, CA	98.....	2022
J Lohr Estate Riverstone - Monterey, CA	39.....	2021
Cono Sur - Chile	42.....	2022
The Hess Collection "The Lioness" - Napa Valley, CA	143.....	2018

PINOT GRIGIO

Cheateau Chantal - Old Mission, MI	45.....	2021
Pierre Spar - Alsace, France	50.....	2020

RIESLING

Bowers Harbor - Old Mission, MI	39.....	2020
Schloss Vollrads - Spatlese - Rheingua, Germany	82.....	2021

ALBERINO

Bodega Garzon - Uruguay	48.....	2022
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SAUVIGNON BLANC

Herve Villemade - Loire, France	58.....	2022
Honig - Rutherford, CA	50.....	2023

PROSECCO

Kylie Minogue - Italy	44.....	NV
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BOURGOGNE BLANC

JJ Vincent "Marie Antoinette" - Pouilly-Fuisse, France	105.....	2021
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CHABLIS

Domaine Dessus La Carriere - Chablis, France	112.....	2021
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PINOT BLANC

Weinbach - Alsace, France	72.....	2022
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STANDARD FOOD PAIRINGS

Seabass	Unoaked Chardonnay
Roasted Chicken	Buttery Chardonnay
Pasta	Sauvignon Blanc
Ribeye	Cabernet Sauvignon
New York	Merlot
Filet	Pinot Noir
Salmon	Rose



House Wines

	6OZ	BOT	VNTG
CABERNET SAUVIGNON	8.....	28.....	NV
CHARDONNAY	8.....	28.....	NV
MERLOT	8.....	28.....	NV
WHITE ZINFANDEL	8.....	28.....	NV

Bubbles by the Bottle

CHAMPAGNE	BOT	VNTG
Veuve Clicquot Ponsardin - Brut - Champagne, France.....	160	NV
Dom Perignon - Champagne, France.....	375	2013
CASA RESERVA		
Mont Marcal - Spain.....	45	2018
BRUT RESERVA		
Nicolas Feuillatte - Champagne, France.....	90	NV
ROSÉ		
Luc Belaire - France.....	85	NV
J Vineyards - Brut - Sonoma County, CA.....	85	NV
CAVA		
Avaline - Spain Organic.....	58	2020

THE 6 S'S OF WINE TASTING

- SEE** The color of the wine will help guide you through the rest of the steps. Darker wines tend to be more bold than lighter colored wines which tend to be more crisp and refreshing.
- SWIRL . .** Swirling the glass will infuse air into the wine and allow scent molecules to enter the air in the glass.
- SMELL . .** Smell of wine is subjective. Each person can pick up on a different note in the wine!
- SIP** With the first sip of wine, swish it around your mouth and then swallow. This sip is to prepare for the wine.
- SLURP . .** With the second sip, suck some air into the wine as you "slurp" in a taste. This allows the air to open up the wine.
- SAVOR . .** Now it is time to enjoy the wine and to contemplate all of the wonderful menu items to enhance your chosen wine!



Red Wine by the Glass

BARBERA D'ASTI	GLS	BOT	VNTG
Vietti Trevigne - Piedmont, Italy.....	13.....	48.....	2021
CABERNET			
Josh Cellars - Hopeland, CA.....	11.....	42.....	2021
Bonanza - Caymus - Fairfield, CA.....	16.....	58.....	2023
Caravan - Darioush - Napa Valley, CA.....	27.....	105.....	2020
CHIANTI			
Castello Di Albola - Italy.....	11.....	42.....	2022
MALBEC			
Bodega Laflor - Mendoza, Argentina.....	12.....	44.....	2022
Argento - Mendoza, Argentina, Organic.....	14.....	52.....	2022
MERLOT			
Decoy - Sonoma County, CA.....	12.....	44.....	2021
Emmolo - Napa Valley, CA.....	28.....	112.....	2021
PINOT NOIR			
Cline - Sonoma Coast, CA.....	11.....	42.....	2021
Benton Lane - Willamette Valley, OR.....	16.....	60.....	2022
RED BLEND			
Daou "Pessimist"- Paso Robles, CA.....	16.....	58.....	2022
Prisoner - Napa Valley, CA.....	32.....	125.....	2022
Eight Years in the Desert - St. Helena, CA.....	28.....	108.....	2021
ZINFANDEL			
Tre Son - Paso Robles, CA.....	17.....	65.....	2020

DIDN'T SEE A RED WINE THAT CAUGHT YOUR EYE?

Check out our Red Wines by the Bottle! Per Michigan law, we will gladly re-cork and bag any remaining wine for you to enjoy at home.

All wine and bubbles are available for retail sales at a 20% discount, ask your server about taking a bottle home today!



Red Wine by the Bottle

	BOT	VNTG
CABERNET		
St. Francis - Sonoma, CA	60.....	2021
Beaulieu Vinyard Tapestry Reserve - Napa Valley, CA.....	140.....	2018
Honig - Napa Valley, CA	109.....	2021
Daou "Reserve"- Paso Robles, CA	95.....	2021
Stag's Leap "Artemis"- Napa Valley, CA	180.....	2021
Jordan - Alexander Valley, CA	150.....	2019
Peju - Napa Valley, CA	118.....	2021
Tre Son - Paso Robles, CA	75.....	2020
Silver Oak - Alexander Valley, CA	186	2019
Orin Swift "Mercury Head" - Napa Valley, CA	270.....	2021
Don Melchor - Puente Alto, Chile	255.....	2019
Caymus - Napa Valley, CA	185.....	2021
Silver Oak - Napa Valley, CA	316.....	2019
Daou "Soul of A Lion" - Paso Robles, CA	275.....	2020
J Lohr "Signature"- Paso Robles, CA	160.....	2020
Fableist Wine Company - Paso Robles, CA	58.....	2022
J Lohn Estates Hilltop - Paso Robles, CA	75.....	2021
CAB FRANC		
Poggio de' Colli IGT - Toscana, Italy	165.....	2020
CLARET		
Coppola Diamond - Sonoma, CA	53.....	2021
MALBEC		
Catena Alta - Mendoza, Argentina	125.....	2018
Piattelli Grand Reserve - Mendoza, Argentina	135.....	2020
Luigi Bosca - Mendoza, Argentina.....	50.....	2021
Amalaya - Salta, Argentina.....	38.....	2021
NEBBIOLO		
Vietti Perabacco - Castiglione Falletto, Italy.....	120.....	2020
PEITITE SYRAH		
Cline - Contra Costa County - Sonoma, CA	45.....	2019
MERLOT		
Milbrandt - Columbia Valley, WA	45.....	2019
Duckhorn - Napa Valley, CA	80.....	2020
St. Supery Rutherford - Napa Valley, CA	120.....	2018
BORDEAUX BLEND		
Cos D'Estournel - Saint Estephe, France.....	355.....	2015
Orin Swift "Papillon" - Napa Valley, CA	175.....	2021

*Vintage subject to change without notice



Red Wine by the Bottle (continued)

PINOT NOIR	BOT	VNTG
Meiomi - Lodi, CA	48	2022
Pali "Riviera"- Sonoma, CA	52	2019
Amayna - Leyda Valley, Chile	75	2012
Decoy - Sonoma,CA	53	2021
Four Graces - Willamette Valley,OR	60	2022
Davis Bynum - Russian River Valley, CA	54	2021
Adelsheim "Breaking Ground" - Willamette Valley, OR	148	2021
RED BLEND		
Waugh Jr. - Napa Valley, CA	67	2021
Ghost Pines - Sonoma, CA	50	2020
Trefethen "Dragon's Tooth" - Napa Valley, CA	52	NV
Jayson - Napa Valley, CA	145.....	2021
Boa Vista "Reserva"- Portugal	167.....	2013
Celani "Tenacious"- Napa Valley, CA	125.....	2021
RHONE BLEND		
Domaine Du Pegau - Chateaneuf-Du-Pape, France	231.....	2015
Chateauneuf-Du-Pape Chateau de la Font Du Loup, France	105.....	2020
Chateau Rouget - Pomerol, France	165.....	2018
SHIRAZ		
Torbreck "Woodcutter"- Barossa Valley, AUS	45	2021
CHIANTI		
Casaloste Classico - Tuscany, Italy	65	2021
SUPER TUSCAN		
Lucente, Italy	72	2020
SYRAH		
J Lohr "Gesture"- Paso Robles, CA	40	2020
TEMPRANILLO		
Muga Reserva - Rioja, Spain.....	65	2019
ZINFANDEL		
Three Finger Jack, Old Vine - Lodi, CA.....	55	2021
BURGUNDY		
Domaine des Perdix - Vosne-Romanee, France.....	175	2020



Wine Flights

2OZ POUR OF EACH WINE

BIG REDS 29

Prisoner Red Blend - Napa Valley, CA
Eight Years in the Desert Red Blend - St. Helena, CA
Caravan Cabernet- Napa Valley, CA

DUELING WHITES 14

Kim Crawford Reserve Sauvignon Blanc - Marlborough, New Zealand
Bertani Velante Pinot Grigio - Italy
Mer Soleil Chardonnay - Santa Lucia Highlands, CA

I LOVE ITALY 12

GD Vajra Moscato d'Asti - Italy
Vietti Barbera d'Asti - Piedmont, Italy
Castello Di Abola Chianti - Italy

HOW "DAOU" YOU DO? 40

Daou Rosé - Paso Robles, CA
Daou Pessimist Red Blend - Paso Robles, CA
Daou "Soul of a Lion" Cabernet Sauvignon - Paso Robles, CA

Hand-Crafted Bubble Cocktails

FRENCH 77 14

Aviation, St.Germaine, Prosecco, lemon juice

MARGHERITA ROYALE 18

Don Julio Rosado, Cointreau, St. Germain, blood orange purée, lime juice, orange bitters and Kylie Minogue Prosecco

SPAGLIATO 13

Prosecco, Campari, Sweet Vermouth

The French monk and father of champagne, Dom Perignon upon creation exclaimed "Come quickly! I am tasting the stars!"

To this day, the title "champagne" is exclusive to the product made from the grapes grown in the region of Champagne, France. Each bottle of the most celebratory drink in the world, contains 20 million bubbles. Pop the cork, and enjoy one of the 300 million bottles produced each year.



Spirit Flights

1OZ POUR OF EACH SPIRIT

TEQUILA

3 AMIGOS 38

Don Julio Blanco
Don Julio Reposado
Don Julio Añejo

SCOTCH

WATER OF LIFE 55

McCallan 12yr
Oban 14yr
Dalmore 15yr

BOURBON

ANGEL'S MARK ON THE OCEAN 44

Angel's Envy
Makers Mark
Jefferson's Ocean Aged at Sea

Premium Spirits

ALL PREMIUM SPIRITS ARE SERVED WITH A PURIFIED CRYSTAL CLEAR ICE SPHERE FOR A SLOWER MELT AND ELEVATED EXPERIENCE

TEQUILA

Patron Silver	13
Don Julio Blanco	14
Don Julio Reposado	15
Don Julio Rosado	21
Don Julio Añejo	17
Grand Mayan Ultra Aged	26
Don Julio 1942	36

SCOTCH

Laphroaig 10yr	18
Johnny Walker Black	13
Highland Park 12yr	15
McCallan 12yr	19
Oban 14yr	17
Glenmorangie 10 yr	14
Glenfiddich 12yr	14
Glenlivet 12yr	14
Glenfiddich 18yr	29
Glenlivet 18yr	29
Dalmore 15yr	29
Johnny Walker Blue	46
McCallan Rare Cask	46

BOURBON

**add smoke to any bourbon cocktail for \$4*

Makers Mark	13
Knob Creek	13
Bulleit	12
Bulleit Rye	12
Basil Hayden	13
Angels Envy	19
Woodford Reserve	14
Jefferson's Ocean	21

COGNAC

Salignac	9
Courvoisier VSOP	14
Pierre Ferrand "Amber"	16
Martel "Cordon Bleu"	36
Hennessy XO	46

DESSERT WINE & PORT

Fenn Valley 42 Ice Wine	12
Graham's, Fine Ruby Port	7
Graham's, 10 yr Tawny Port	12
Graham's, 20 yr Tawny Port	17



Hand-Crafted Cocktails

PASSION FRUIT MARGARITA	16
Don Julio Reposado, Passion Fruit Liqueur, agave	
24 CARROT COCKTAIL	14
Tito's , carrot juice, lemon juice, honey, ginger beer	
UNFORTUNATE FELLOW	14
Makers Mark, Aviation, ginger ale, vanilla	
LAVENDER LOVE GARDEN	15
Bombay Sapphire, St. Germaine, lavender syrup, lemon juice	
BLOOD ORANGE BOURBON SOUR	16
Woodford Reserve, blood orange, lemon, and lime juice	
AVIATION	14
Empress 1908, Luxardo Liqueur, Creme de' Violette, lemon juice	
COCO BLUE	13
Bacardi, Blue Curacao, coconut syrup, lime juice	
ELDERFLOWER SPRITZ	13
St. Germaine, Kim Crawford Sauvignon Blanc, club soda	
RUM RUNNER	15
Bumbu, Bacardi, Banana Liqueur, orange and pineapple juice, blackberry puree, grenadine	
PARADISE	16
Malibu, Vodka, Aviation, Blanco Tequila, Blue Curacao, pineapple, grenadine, lemon lime soda	
BRAMBLE	14
Aviation, Blackberry Liqueur, simple syrup, lemon	
COTTON CANDY RUM PUNCH	14
Bacardi, pineapple juice, served over cotton candy	
GOLD RUSH	14
Basil Hayden, Domaine de Canton, lemon, and lime juice	
BLACKBERRY LIME RICKY	13
Vodka, blackberry puree, lime juice, simple syrup	
SIMPLY EMILY	14
Nolet's Silver, Mionetto Prosecco, simple syrup, lemon juice	
CHOCOLATE OLD FASHIONED	35
Don Julio 1942, agave, cocoa bitters	



Hand Crafted Mocktails

METROPOLITAN	8
Cranberry Juice, lime juice, salt, simple syrup with a lime garnish	
STRAWBERRY PASSION FRUIT LEMONADE	9
Strawberry purée, passion fruit syrup, and lemonade garnished with fresh mint	
FAUXJITO	8
Choice of strawberry or pineapple purée, with mint, and agave syrup topped with club soda.	
GREAT LAKES REFRESHER	8
Tropical punch, pineapple juice, lemonade, club soda with a cherry garnish	
BLOOD ORANGE SPRITZER	9
Blood orange syrup, Codorníu non-alcoholic sparkling wine, lime juice	
GIESEN N/A SAUVIGNON BLANC	9
GIESEN N/A RED BLEND	9
CODORNÍU N/A SPARKLING	9

Beer

M-43 IPA	10
PETOSKY BREWING - CRANIUM CRUSH	7.25
VOODOO RANGER IPA	7.25
DARK HORSE - CROOKED TREE IPA	7.25
DESTIHL - DRAGONFRUIT MANGO SOUR	7.25
HACKER PSCHORR - WHEAT	6.50
CORONA	6.25
STELLA ARTOIS	6.50
RIGHT BRAIN - CEO STOUT	7.50
BUD LIGHT, BUDWEISER, MICHELOB ULTRA, HEINEKEN, HEINEKEN 0.0, AMSTEL LIGHT, LABATT BLUE, MILLER LIGHT	5.50

Seltzer

CARBLISS VODKA SELTZER	8
Assorted Flavors	

