

# WHEELHOUSE

kitchen & cocktails

## SHAREABLES

**Pan-Fried Goat Cheese**  
bucheron goat cheese, fava bean hummus, fig agrodolce, crostini 15

**Mozzarella Fritto**  
fresh baby mozzarella, Bell's Two Hearted ale batter, bloody mary ranch 10

**Oysters on the Half Shell\***  
east coast chef's selection, house hot sauce, champagne mignonette MKT

## TARTINES

**Avocado, Feta & Tomato**  
seeded baguette, radish, toasted chia seeds 8

**Mushroom**  
mushroom duxelle, wild mushroom conserva, whipped boursin, brioche 12

## GREENS

**Cobb**  
greens, chicken, egg, avocado, cucumber, bacon, tomato, bleu cheese, green goddess dressing 14

**Shaved Brussels and Kale**  
charred radicchio, bleu cheese, crispy prosciutto, quinoa, pickled carrots, prosciutto vinaigrette 11

Add grilled steak 6 | grilled salmon 6 | chicken 5 | seared tuna 9

## SOUPS

**Soup of the Day**  
prepared fresh daily, cup or bowl available MKT

## PLATES

**Short Rib**  
ranch gnocchi, braised baby vegetables, wild onion pistou, whipped ricotta 23

**Chickpea Crepe**  
braised lentils, quinoa, baby vegetables, harissa verde, tomato jam, petite greens 15

**Pappardelle**  
house-made pasta, wild mushroom ragout, shallots, parmesan 19

**Montreal Brisket & Frites\***  
apple wood smoked brisket, pommes frites, sauce bernaise, apple maple barbeque sauce 21

**Salmon\***  
wild mushrooms, potato puree, butter braised vegetables, maple-soy glaze 27

**Orecchiette**  
lamb meatballs, romesco sauce, onions, ricotta salata 17

**Tuna Tartare Tacos\***  
yellowfin tuna tartare, taro root shells, cumin spiced citrus chermoula, beet gastrique 11

**Fritto Misto**  
calamari, baby shrimp, oysters, artichoke, shishito peppers, caper aioli, charred lemon 15

**Eastern Shore Crab Cakes**  
jumbo lump crab cakes, fennel & orange slaw, peppadew aioli 16

**Breakfast for Dinner\***  
tordu bread, beer braised bacon, cheese mousse, quail egg, seasonal jam, crispy potatoes 10

**House Smoked Salmon**  
market rye, everything cream cheese, pickled onions, dill 11

**Romaine Salad**  
grapes, grated egg, parmesan, crostini, caesar dressing 9

**Farm Green Salad**  
dried michigan cherries, shaved onion & fennel, goat cheese, duck fat toasted walnuts, wheelhouse vinaigrette 10

**Lyon Style Onion Soup**  
caramelized onions, veal stock, french bread crouton, gruyère 8

**Fish & Chips**  
root vegetable chips, celery & radish salad, horseradish emulsion, caper aioli MKT

**Bistro Filet Mignon\***  
8oz. filet, potato puree, haricot verts, roasted garlic, salsa verde 38

**Crispy Pork Belly**  
cider brined, maple mustard-soy glaze, braised baby vegetables, smoked apple butter 16

**Seared Diver Scallops**  
caramelized squash puree, crispy ham, sage, hazelnut, brown butter, apple squash slaw 27

**Bistro Chicken**  
free range chicken breast, herbs, pancetta, olives, duck fat fried fingerlings, watercress salad, schmaltz aioli 21

Add a farm green or romaine salad 5

**Shishito Poppers\***  
roasted shishito peppers, feta mousse, chorizo crumbs, avocado puree, honey sriracha 11

**Beef Tenderloin Carpaccio\***  
thinly shaved wagyu beef, watercress, parmesan aioli, caper berries, lemon, virgin olive oil, shaved crimini mushrooms 14

**Pepperoni "Pizza"**  
baguette, nduja, burrata cheese, crispy garlic, oregano 9

## SANDWICHES

served with chips & house-made giardiniera.

**Crab Cake**  
jumbo lump crab cake, beef steak tomato, watercress, coarse grain mustard aioli, croissant 16

**Croque Madame\***  
a bistro classic ham & cheese smoked ham, gruyère, mornay sauce, egg, tordu 14

**Duck Reuben**  
house smoked duck pastrami, fennel kraut, gouda, cherry moustarda, rye 16

**"Wheelhouse" Double Stack Burger\***  
100% prime ground chuck, lettuce, beef steak tomato, red onion 11

### ADD A TOPPING

applewood smoked bacon 1.50

cheddar, bleu, gruyère 1.50

avocado 1.50

goat cheese 2

### SWAP YOUR SIDE

pommes frites 2

small green salad 2

butter braised vegetables 3

fresh fruit 2



COMMIT TO  
THE MITT

\* Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# DRINK MENU

## SIGNATURE COCKTAILS

**Last Word**  
tanqueray gin, luxardo maraschino  
liqueur, green chartreuse,  
fresh lime juice 12

**Cucumber Collins**  
valentine vodka, cucumber, fresh  
sweetened lemon juice 10

**Andromeda's Garden**  
malibu coconut rum, midori,  
lemon lime soda, tamarindo,  
pineapple juice 9

**Violet Encounter**  
beefeater gin, violet elixir, fresh  
squeezed lemon, tonic 10

**Paloma**  
jose cuervo silver, grapefruit juice,  
fresh lime juice, triple sec,  
pinch of salt 10

**Bacon Old Fashioned**  
bacon washed bulleit rye, angostura  
aromatic bitters, sugar, orange slice,  
luxardo cherry 12

**The Pinto**  
long road vodka, lemon juice,  
simple syrup, vanilla, soda,  
two james absinthe 10

**Satin Descent**  
pinnacle raspberry vodka,  
pama pomegranate liqueur,  
movendo moscato, simple  
syrup, lemon juice 11

**Pimm's Ginger Storm**  
bacardi gold rum, pimm's cup no1,  
gosling's ginger beer 9

**Motor City Mule**  
valentine vodka, rose's lime  
juice, gosling's ginger beer 11

**Cosmo**  
absolut citron, triple sec, house-made  
sour mix, cranberry juice 9

## BEER SELECTION

In addition to the beers listed below, we also feature Bud Light and a variety of seasonal craft brews from your favorite Michigan breweries.

Bell's Two Hearted Ale | ABV 7%

Founders All Day IPA | ABV 4.7%

Short's Bellaire Brown | ABV 7%

Perrin Seasonal

Bell's Seasonal

Rochester Mills Red | ABV 5.9%

Perrin Black | ABV 5.8%

Atwater Dirty Blonde | ABV 4.5%

Brewery Vivant Farmhand | ABV 5.5%

Griffin Claw Norms Raggedy Ass IPA | ABV 7.2%

Rochester Mills Milkshake Stout | ABV 6.3%

Weyerbacher Merry Monk | ABV 9.3%

Green Bush Anger IPA | ABV 7.6%

Short's Space Rock | ABV 5%

Founders Seasonal

Vandermill Seasonal

## WINE SELECTION

### WHITE

Geyser Peak Chardonnay, California

Cambria Chardonnay, Santa Maria Valley, California

Ferrari-Carano Chardonnay, Sonoma, California

Giesen Sauvignon Blanc, Marlborough, New Zealand

La Merika Pinot Grigio, Monterey, California

Kung Fu Girl Riesling, Washington

Movendo Moscato, Italy

Glass

Bottle

7

27

11

43

13

51

7.5

29

8

31

8

31

8

31

### RED

Montevina Cabernet, California

Hess "Shirtail Ranch" Cabernet, Napa, California

Franciscan Cabernet, Napa, California

Trivento Malbec, Mendoza, Argentina

Parker Station Pinot Noir, Central Coast, California

The One "Black" Red Blend, North Coast, California

Ch. Ste. Michelle Indian Wells Red Blend, Columbia, Washington

Terra d'Oro Zinfandel, Amador, California

7

27

13

51

19

75

7.5

29

11

43

11

43

14

55

10

39

### SPARKLING

Codorniu "Anna" Sparkling, Cava, Spain

Riondo "Spago Nero" Prosecco, Verona, Italy

7

187ml

7.5

35