

# *Appetizers*

## *New Zealand Lamb Salad*

*\*Grilled New Zealand Lamb Chops Served around Baby Greens Tossed in Peach Vinaigrette and Topped with Candied Pecans, Julienne Sweet Onions, and Fresh Seasonal Berries*

13~

## *Spinach and Roasted Garlic Salad*

*Fresh Spinach, Roasted Garlic Cloves, Red Onion, Cherry Tomatoes, Almonds, and Gorgonzola Tossed in Warm Bacon Vinaigrette*

9~

## *Capers House Salad*

*Mixed Greens Tossed Lightly with Our House Raspberry Vinaigrette Topped with Grilled Artichokes, Toasted Almonds, and Fresh Seasonal Berries*

7~

## *Grilled Tuna Salad*

*\*Grilled Ahi Tuna on a Bed of Mixed Greens Tossed in Pesto Vinaigrette with Fresh Citrus and Candied Pecans*

13~

## *Assorted Cheese Platter*

*Creamy Gorgonzola, Aged Manchego, Smoked Gouda, and Seasonal Cheese and Fruit with Roasted Garlic Cloves Served with Herb and Garlic Toasted Sourdough Bâtarde*

16~

## *Bruschetta*

*Fresh Tomatoes, Kalamata Olives, and Minced Red Onion, Tossed with Fresh Herbs, Feta Cheese, and Lemon Served with Herb and Garlic Toasted Sourdough Bâtarde*

9~

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# *Appetizers*

## *Chilled Poached Shrimp Cocktail*

*Six Poached Shrimp Served  
with Lemon and Our House Cocktail Sauce*

11~

## *Ravioli*

*Stuffed with Oven Roasted Butternut Squash Blended with Parmesan Cheese  
and Brown Sugar, Finished with a Saffron Cream Sauce*

12~

## *Crab Cakes*

*Tender Blue Crab Combined with Fresh Vegetables and  
Wild Mushrooms Served with Whole Grain Honey Mustard*

10~

## *Baked Brie with Michigan Cherries*

*Creamy Brie Wrapped in a Flaky Puff Pastry Dough with Michigan  
Dried-Cherries Served with Herb and Garlic Toasted Sourdough Bâtarde*

12~

## *Duo of Hummus*

*Roasted Red Pepper and Sun-Dried Tomato Hummus  
Paired with Roasted Garlic and Leek Hummus  
Served with Warmed Pita Bread*

9~

## *Risotto Cakes*

*Asiago, Smoked Gouda and Pepper Jack Cheese Risotto Cakes  
Seared and Accompanied by a Fire Roasted Red Pepper Coulis*

9~

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# ENTREES

*All Entrees Include Soup or Salad, and Chef's Choice of Fresh Vegetables*

## **Filet**

*\*4 oz or 8 oz Char-Grilled Angus Beef Tenderloin  
With a Roasted Garlic and Thyme Compound Butter  
Served with Garlic Whipped Potatoes  
4 oz 20~  
8 oz 27~*

## **Rib Eye**

*\*Our Hand-Cut 16 oz Angus Rib Eye Topped with Sautéed Mushrooms,  
Onions, Spinach and Garlic  
Served with Garlic Whipped Potatoes  
25~*

## **Pork Tenderloin**

*\* Oven Roasted Pork Tenderloin Topped with Whole Grain Honey Mustard  
Served with Garlic Whipped Potatoes  
18~*

## **Lamb**

*\*Oven Roasted Rack of New Zealand Lamb Encrusted with  
Fresh Rosemary and Garlic then Topped with Fried Leeks  
Served with Garlic Whipped Potatoes  
26~*

## **Salmon**

*Seared Atlantic Salmon Glazed with Honey and Tarragon  
Served with a Blend of Wild and Jasmine Rice  
20~*

## **Whitefish**

*Lake Superior Whitefish Seared with Fresh Herbs and  
Topped with a Lemon Dill Compound Butter  
Served with a Blend of Wild and Jasmine Rice  
18~*

## **Tuna**

*\*Grilled Ruby Red Ahi Tuna with a Mango and Chive Coulis,  
Served with a Blend of Wild and Jasmine Rice  
18~*

## **Grilled Lake Trout**

*Grilled Fresh Lake Trout Filet Paired with  
an Orange and Fresh Thyme Sauce  
Served with a Blend of Wild and Jasmine Rice  
23~*

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## ***Land and Sea***

*\*4 oz Beef Tenderloin and Skewered Shrimp  
Finished with Roasted Garlic and  
Thyme Compound Butter  
Served with a Butternut Squash and Parmesan Risotto  
25~*

## ***Duck***

*\*Farm-Raised Muscovy Breast of Duckling Pan-Roasted  
Paired with a Dried Cherry and Merlot Pan Sauce  
Served with a Blend of Wild and Jasmine Rice  
23~*

## ***Seared Chicken***

*Pan-Seared and Baked Chicken Breast with a Smoked Gouda and Cream Sauce  
Served with Garlic Whipped Potatoes  
19~*

## ***Stuffed Chicken***

*Breast of Chicken Stuffed with Blue Crab, Gorgonzola, and Spinach  
Finished with an Asiago Cream Sauce  
Served with Garlic Whipped Potatoes  
20~*

## ***Chicken Pasta***

*Seared Chicken Served with Artichokes, Sun-Dried Tomatoes and  
Spinach Fettuccini Tossed in Roasted Garlic Cream Sauce  
18~*

## ***Shrimp and Lobster Pasta***

*Shrimp, Lobster, Red Pepper, Red Onion, and Wild Mushrooms  
Atop Spinach Fettuccini Tossed with a Pesto Cream Sauce  
23~*

## ***Mascarpone Bowtie Pasta***

*Sweet Peas, Artichoke Hearts, Sun-dried Tomatoes, Red Onion, and  
Mushrooms Tossed in a Roasted Garlic and Mascarpone Cream Sauce  
18~*

## ***Caprese Portabella and Risotto***

*Marinated Portabella Topped with Melted Fresh Mozzarella,  
Tomatoes and Basil Served Alongside Vegetable Risotto  
~18*

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