

COCKTAILS

CLASSICS

OLD FASHIONED old forester, demerara, angostoura and orange bitters	16
HARLEM rye whiskey, luxardo abano, orinoco bitter	16
UN BOULEVARDIER bourbon, borghetti, campari	16
FRENCH 75 bare bone vodka, lemon, raspberry, sparkling wine	16
VESPER vodka, gin, cocchi americano bianco, orange bitters	16

ORIGINALS

HEAR ME OUT old forester, rye, cynar, genepy, orange bitters	16
GET FIGGY WIT IT fig infused vodka, black currant, fresh pineapple	14
THE NIGHTCAP vodka, espresso, borghetti amaro, brown sugar	16
THE LADY IN ORANGE tequila, aperol, velvet falernum, lime	16
KNEE'S DEEP hibiscus-berry infused gin, lemon, honey, orange bitters	15

LIST ROTATES

DRAFT BEER

TROPICALIA Creature Comforts - Tropical IPA - 12oz - 6.6%	9
PRINCE OF PILSEN Three Taverns - Pilsner - 16oz - 5%	8
POG Scofflaw - Passionfruit, Orange & Guava IPA - 12oz - 7.5%	9
FRESH CATCH Narragansett - Blonde Ale - 16oz - 5%	7
SOLID GOLD Founders - Lager - 16oz - 4.4%	7

BOTTLES & CANS

DIRTY BEACHES Scofflaw - Tropical Wheat Ale - 12oz - 6.3%	8
GATE CITY Copperhead - Amber Ale - 12oz - 5.2%	7
BASEMENT IPA Scofflaw - West Coast IPA - 12oz - 7.5%	9
MODELO Mexican lager - 12oz - 4.4%	7

WHITE WINE

Poema Brut Cava - Spain	12/44
Nortico - Albarino - Portugal	12/44
Revelation - Rose - Washington	13/48
St. Clair - Sauvignon Blanc - New Zealand	15/56
Domaine Les Grenettes - Sauvignon Blanc - France	15/56
Four Graces - Pinot Gris - Willamette Valley	13/48
Cave de Lugny - Chardonnay - France	13/48
Cambria - Chardonnay - Santa Barbara - California	15/56
Daou - Chardonnay - Paso Robles - California	14/52

RED WINE

Whole Cluster - Pinot Noir - Willamette Valley	17/64
Bloodroot - Pinot Noir - Sonoma	16/60
Austin - Cabernet Sauvignon - Paso Robles	16/60
Ca Momi - Cabernet Sauvignon - Napa Valley	15/56
Raeburn - Cabernet Sauvignon - Sonoma County	16/60
Altocedro - Malbec - Argentina	15/56
N.C. Argiano - Super Tuscan - Italy	17/64

NO ABV

COCA COLA BOTTLE	7
DIET COKE BOTTLE	5
SPRITE BOTTLE	7
SAN PELLEGRINO - SPARKLING - 1L	9
ACQUA PANNA - STILL - 1L	9
UPSIDE DAWN - GOLDEN ALE - ATHLETIC BREWING	7
RUN WILD - IPA - ATHLETIC BREWING	7



STARTERS

FRENCH ONION SOUP
 CARAMELIZED SWEET ONION,
 BEEF BROTH, FONTINA,
 CIABATTA CROUTON

10

WAGYU BEEF TARTARE

HAND CHOPPED BEEF,
 GARLIC DIJONNAISE, PICKLED
 SHALLOT, CORNICHON, SOURDOUGH

15

WEDGE SALAD

ICEBURG, CREAMY HERB DRESSING,
 BLEU DE CAUSSES CHEESE,
 EVERYTHING SPICES, HERBS,
 HOUSE BACON

16

SHRIMP TOAST

JUMBO SHRIMP,
 GARLIC-CHILI CREAM SAUCE,
 FRESH HERBS, SOURDOUGH

25

SALT + PEPPER CALAMARI

DOMESTIC CAUGHT, CILANTRO,
 THAI BASIL, SAVORY ONION,
 SERRANO, TOGARASHI, LIME

18

GULF BLUE CRAB GRATIN

GULF LUMP CRAB, CORN,
 SWEET ONION, LARDON,
 BREADCRUMB, SOURDOUGH

24

SHRIMP COCKTAIL

JUMBO POACHED SHRIMP,
 COCKTAIL SAUCE,
 REMOULADE, LEMON

18

RESILIENCE

/ri-zil-jens/ — noun

The capacity of a person to maintain their core purpose and integrity in the face of dramatically changed circumstances.

MENU NO.

818



Lapeer

EXECUTIVE CHEF

BLAHE HARTLEY

STEAKS

* CENTER CUT FILET 7^{oz} OR 10^{oz} 56/74 PRIME DELMONICO RIBEYE 18^{oz} 82 *

* PRIME NY STRIP 16^{oz} 74 PRIME SHIRT STEAK AU POIVRE 8^{oz} 64 *

* D/A PRIME B/I COWBOY 22^{oz} 130 PRIME HANGER STEAK 8^{oz} 34 *

ADD ONS

FRITES ROYALE, STEAK JUS 12

FRENCH BLEU CHEESE 7

WARM BUTTERED LOBSTER 19

GRILLED GARLIC SHRIMP 15

SAUCES

STEAK JUS, 2 DAY REDUCTION 6

PEPPERCORN SAUCE 5

CHIMICHURRI SAUCE 4

HORSERADISH CREAM 3

BUTTERS

HERB BUTTER 3

GARLIC-MISO BUTTER 3

SMOKED BEEF TALLOW BUTTER 3

BLACH TRUFFLE BUTTER 4

SIDES

WHIPPED POTATOES, STEAK JUS 11

CREAMED POTATO GRATIN 13

BAKED SHELLS AND CHEESE 15

ROASTED MUSHROOMS 15

CRISPY BROCCOLINI 15

HEIRLOOM SQUASH 13

GRAND STYLE PLATEUX

OYSTERS, SHRIMP COCKTAIL, WEST INDES CRAB, *

LOBSTER SALAD, ACCOUTREMENTS

REGULAR

69

130

GRAND

ALL ABOARD

ENTREES

CRISPY WHOLE BRONZINO

CRISY SHALLOT-GARLIC OIL,
 GRILLED LEMON, HERBS,
 CONFIT FINGERLING POTATO,
 CRISPY BROCCOLINI

42

SEAFOOD SCAMPI PASTA

HOUSE SPAGHETTI, MAINE LOBSTER,
 POACHED JUMBO SHRIMP,
 GULF BLUE CRAB, CALABRIAN CHILI,
 GARLIC BEURRE FONDUE

45

BELL & EVANS CHICKEN BREAST

CREAMY DICED POTATO,
 ROASTED MUSHROOMS, CHIMICHURRI,
 15 YEAR OLD AGED BALSAMIC

30

GEORGE'S BANK SCALLOPS

RISOTTO, GRANA PADANO,
 15 YEAR AGED BALSAMIC,
 LEMON OIL

MP

SCOTTISH SALMON

CREAMED CORN MASH,
 ROASTED HEIRLOOM SQUASH,
 SAGE INFUSED BROWN BUTTER VINAIGRETTE,
 TOASTED NUTS, LEMON AGRUMATO

36

BROAD ST. STEAK BURGER

DOUBLE STACKED SMASH BURGER,
 STEAK JUS, ONION, FONTINA,
 GARLIC AIOLI, FRIES

21

ROASTED GROUPEL

CRISPY BROCCOLINI,
 MARBLE POTATO, GARLIC AIOLI,
 GARLIC SCALLION OIL

MP

À LA CARTE

LOBSTER ROLL MP

GEORGE'S BANK SCALLOPS MP

SCOTTISH SALMON 28

BELL & EVANS CHICKEN 27

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.