

share plates

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|---|----|
| shrimp curry | 12 |
| sauteed tiger shrimp, bell peppers, wild grain, jasmine rice croquettes, red curry, coconut cream | |
| calamari | 9 |
| ancho-yuzu remoulade | |
| sticky chicken | 8 |
| crispy sticky chicken, chili sauce and Michigan bibb | |
| hummus | 8 |
| roasted red pepper, cilantro, cucumber yogurt, Nantucket ciabatta | |
| curried lentil | 8 |
| curried green lentil spread, citrus yogurt, naan bread | |
| miso shrimp rangoons | 11 |
| miso, shrimp, scallion cream cheese, thai chili glaze | |
| risotto | mp |
| del giorno | |
| antipasto | 11 |
| prosciutto di san danielle, bresaola, house mozzarella, talleggio, house giardiniera and Nantucket ciabatta | |
| pork belly | 8 |
| tender braised pork belly, sticky rice, scallion, and dashi broth | |
| edamame | 4 |
| hawaiian red sea salt | |
| bruschetta | 8 |
| white bean bruschetta, red onion, tomato, basil, white balsamic and Nantucket ciabatta | |
| walu | 12 |
| caribbean jerked escolar, crispy plantain cake, coconut and rum - fig chutney | |
| seared sesame tuna | 10 |
| cucumber, grilled pineapple salsa, toasted nori dust, jalapeno emulsion | |
| ceviche | 12 |
| hawaiian blue prawns, citrus-cucumber salad, red onion, grape tomato, cilantro, cucumber, ponzu | |
| tuna tartare | 12 |
| ahi tuna, tomato, cucumber, red onion, soy, chili-sesame, sticky rice, nori dust | |

green plates

grilled romaine 8
candied walnuts, feta, smoky tomato-basil dressing

beet salad 11
michigan bibb, house made mozzarella, haricot verts,
grape tomato, golden beets, roasted chicken breast, balsamic aioli

spinach salad 10
flash sauteed spinach, grilled oyster mushrooms, torched brie,
sunflower seeds, dijon vinaigrette

asparagus salad 9
grilled and chilled asparagus, baby arugula, prosciutto,
parmesan crouton, roasted yellow pepper vinaigrette

caprese 9
heirloom tomato, house mozzarella, basil oil, balsamic, truffle salt

soup

homemade soup du jour
one pour for 4, two pours for 6

FREE PARKING!

We validate parking
for up to one hour
Monday-Friday 11am - 4pm
The Ramp is located directly in back.

grill / sauté

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| beef bourguignonne | 17 |
| beef tenderloin tips, amish egg noodles, bacon, mushrooms, carrot, red wine sauce | |
| filet mignon | 30 |
| 8oz beef tenderloin, yukon whipped potatoes, market vegetable and veal jus | |
| new york strip | 25 |
| 16oz strip, parmesan herb potato gratin, market vegetable, maytag bleu butter | |
| half chicken | 17 |
| yukon whipped potatoes, market vegetable, herbed pan jus | |
| walleye | 20 |
| pan seared michigan walleye, orzo salad, bacon, spinach, red onion, squash, haricot verts, citrus white wine sauce | |
| halibut | 22 |
| pan roasted alaskan halibut, bell pepper-quinoa salad, oven dried roma tomatoes, enoki mushroom beurre blanc | |
| sea scallops | 22 |
| asiago gnocchi, asparagus, grape tomatoes, red pepper-citrus cream | |

pasta

| | |
|---|-----------|
| seafood linguine | 14 |
| tiger shrimp, bay scallops, sautéed calamari, garlic, herbs and olive oil | |
| ravioli | 12 |
| house made cheese ravioli, heirloom tomatoes, fresh basil and yellow tomato sauce | |
| chicken pesto | 13 |
| oven roasted chicken breast, oven dried tomato, house made gnocchi, basil-pesto cream | |
| peppered italian sausage | 12 |
| farfalle, peas, roasted tomatoes and garlic cream | |

*NOTICE: Ask your server about menu items that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

sushi*

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| dynamite | 10 |
| tempura shrimp, scallion, shrimp salad, cilantro, cream cheese, sesame-chili | |
| hawaiian | 10 |
| tuna, pineapple, scallion, sesame, spicy cucumber salad | |
| grilled garden | 7 |
| zucchini, yellow squash, scallion, asparagus, pickled daikon | |
| tempura shrimp | 10 |
| cucumber, sambal cream cheese, soy | |
| rock 'n roll | 12 |
| crab, cucumber, sashimi, tuna, shrimp, salmon, wasabi mayo | |
| philadelphia | 8 |
| salmon, avocado, sambal cream cheese | |
| california | 8 |
| crab, cucumber, avocado, sriracha mayo | |
| spicy california | 10 |
| chili crab, cucumber, avocado, wasabi sesame seeds | |
| spider | 10 |
| soft shell crab, avocado, sriracha mayo | |
| lump-crab tuna | 9 |
| asparagus | |
| kobe steak | 9 |
| asparagus, sambal cream cheese | |
| spicy tuna | 9 |
| sriracha mayo | |
| crunchy | 11 |
| crab, shrimp, avocado, sambal cream cheese | |
| surf-turf | 12 |
| kobe steak, softshell crab, avocado, sambal cream cheese, sweet & spicy mayo | |
| sesame tuna | 10 |
| ahi tuna, sesame-chili sauce, asparagus, pickled daikon, tobiko | |
| vegetable | 7 |
| garlic sprouts, bean sprouts, cucumber, wakame, miso-ginger sauce | |
| monster | 15 |
| soft shell crab, tuna, salmon, asparagus, pickled daikon, sweet & spicy mayo | |
| nigiri | 5 |
| tuna, salmon, shrimp, sticky rice | |

dessert

- cookie skillet** 7
vanilla bean ice cream, whipped cream,
chocolate sauce and cherry
- nantucket cheesecake** 8
du jour
- crème brulee** 7
pirouline cookie and fresh berries
- apple fritters** 8
house made apple fritters, house cinnamon
ice cream and jameson caramel sauce
- homemade pie du jour** 7
freshly made daily

coffee

- keoke coffee** 7
kahlua, brandy, creme de cacao, fresh coffee;
topped with whipped cream
- irish coffee** 7
jameson, fresh coffee; topped with whipped cream
- nutty irishman** 7
baileys, frangelico, fresh coffee; topped with
whipped cream
- spanish coffee** 7
tia maria, rum, fresh coffee; topped
with whipped cream
- bavarian coffee** 7
peppermint schnapps, kahlua, fresh coffee;
topped with whipped cream