

NOW OPEN FOR THE 2007 SEASON



For reservations,
call (906) 847-3331, Ext. 512

Public Welcome

Casual Attire

Appetizers & Salads

Shrimp Cocktail <i>Horseradish and Mustard Sauce</i>	13.00
Blackened Chicken Quesadilla <i>Homemade Salsa and Cilantro Crème Fraîche</i>	10.00
Pan Fried Crab Cakes <i>Creole Mustard Sauce</i>	11.00
Sizzling Canadian Bacon with Smothered Onions <i>Red Eye Gravy</i>	8.00
Pancetta Wrapped Frog Legs <i>Caper Butter</i>	12.00
Tomato and Sweet Onion Salad <i>Crumbled Roquefort and Parmesan Dressing</i>	9.00
Maine Lobster and Avocado Salad <i>Toasted Almonds and Vanilla-Lime Cream</i>	14.00
Prosciutto San Daniele <i>Melon Salad with Freshly Grated Manchego Cheese</i>	10.00
Shoestring Fries tossed with White Truffle Butter <i>Grated Parmesan Cheese and French Sea Salt</i>	9.00

Soups

French Onion Soup <i>Sherry and Gruyère Cheese</i>	Cup 6.00	Bowl 8.00
Lobster Chowder <i>Thyme Crostini</i>	Cup 7.00	Bowl 9.00

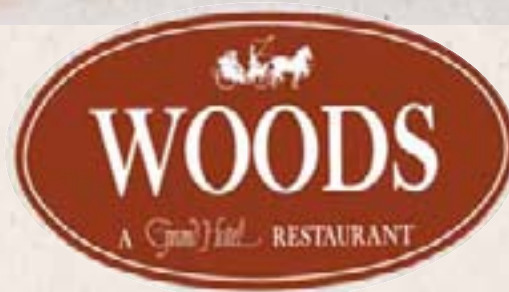
Entrées From The Grill

Served with Vegetables and Choice of Potato

8-oz Filet Mignon <i>Grainy Mustard Sauce</i>	28.00
14-oz Prime Angus Sirloin with Onion Rings <i>Blue Cheese</i>	28.00
24-oz Porterhouse Steak <i>Armagnac Pepper Sauce</i>	38.00
12-oz Berkshire Pork Chop <i>Dijon Mustard</i>	22.00
Double Cut Colorado Lamb Chops <i>Garlic and Rosemary Sauce</i>	34.00
Twin Australian Lobster Tails <i>Lemon Butter Sauce</i>	40.00
Surf and Turf-Petite Filet Mignon and Lobster Tail	36.00

Chef's Specials

Michigan Whitefish with Julienne Vegetables in Parchment <i>Lemon Grass Sauce</i>	22.00
Prime Sirloin "Steak Tartar" <i>Torpedo Onions, Mustard Aioli and Brioche Croutons</i>	35.00
Cornbread Stuffed Organic Chicken <i>Tasso Ham and Sweet Corn Succotash</i>	19.00
Grilled American Wagyu Burger with Havarti Cheese <i>Jalapeño Onion Marmalade</i>	18.00
Ricotta-Goat Cheese Ravioli and Collard Greens <i>Heirloom Tomato Sauce</i>	18.00
Beer Braised Buffalo Short Ribs with Crisp Herb Polenta <i>Garlic-Truffle Glace</i>	26.00
Lobster Mac and Cheese <i>Truffle Oil</i>	30.00



Open for Dinner 5:30 p.m. Daily

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Appetizers

Smoked Brook Trout <i>Celeriac Salad and Horseradish Cream</i>	8.00
Chef's Collection of Artisan Cheeses <i>Toasted Walnut Bread</i>	9.00
Smoked Salmon and Potato Pancakes <i>Capers and Sour Cream</i>	12.00
Shrimp Cocktail <i>Creamy Brandy Sauce</i>	13.00
Escargots in the Shell <i>Garlic Butter</i>	13.00
Wild Mushroom and Basil Stew <i>Puff Pastry Crisp</i>	8.00

Soups

Austrian Steak Soup	Cup 7.00	Bowl 9.00
Chilled Potato-Leek Soup <i>Crème Fraîche</i>	Cup 6.00	Bowl 8.00
Chef's Soup of the Day	Cup 6.00	Bowl 8.00

Salads

Country Farm Bread Salad <i>Cucumbers and Bacon Lardon</i>	10.00
Woods Chef Salad <i>Fig Balsamic Dressing</i>	10.00
Roasted Red Beets and Shaved Onions <i>Horseradish Dressing</i>	10.00

Entrées

European Specialties

Wiener Schnitzel - Scalloped Veal Lightly Breaded and Pan Sautéed <i>Potato Salad</i>	27.00
Pfeffer Steak - Grilled Filet Mignon with Brandy-Green Peppercorn Sauce <i>Parsley Potatoes</i>	32.00
Sauerbraten - Beef Roasted in Red Wine and Root Vegetables <i>Red Cabbage and German Noodles</i>	30.00
Hungarian Goulash - Diced Prime Beef Stew with Garlic and Paprika <i>German Noodles</i>	26.00
Bratwurst - Savory Grilled Veal Sausage <i>Potato Salad, Sauerkraut and Fried Onions</i>	20.00
Schweinebraten - Slow Roasted Pork Loin with Caraway Jus <i>Sauerkraut and Parsley Potatoes</i>	24.00
Zander Filet - Walleye Pike Sautéed in a Lemon-Caper Reduction <i>Parsley Potatoes</i>	22.00
Käse Spaetzle - Baked German Noodle Casserole <i>with Cheese and Onions</i>	19.00

Continental Entrées

Filet of Michigan Whitefish on Crabmeat and Fennel Succotash <i>Yellow Tomato Gazpacho</i>	23.00
Woods Crispy Lobster Tail on Seaweed and Cabbage Slaw <i>Green Curry-Peanut Dip</i>	40.00
Herb Roasted Half Chicken <i>Mushroom Gravy</i>	20.00
Braised Lamb Shank, Five Bean Ragout <i>Garlic and Cabernet Reduction</i>	29.00
Venison Chop and Rabbit Sausage with Orange Relish <i>Mushroom-Pomegranate Syrup</i>	32.00
Portobello and Roasted Eggplant Strudel <i>Creole Mustard Sauce</i>	19.00