



breakfast

Served until 11 am.

breakfast sandwich | \$7

Scrambled eggs, bacon and American cheese on a toasted bagel.

fresh fruit plate | \$8

Seasonal fruit with a side of yogurt.

bistro scrambler burrito | \$8

Scrambled eggs mixed with sausage, green pepper, onion, hashbrowns and cheddar cheese wrapped in a flour tortilla.

cinnamon supreme french toast | \$8

Luscious slices of cinnamon bread dipped in egg batter grilled to a golden brown and served with warm maple syrup.

cedar river breakfast | \$9

Two large eggs, two bacon strips or two sausage links served with a side of hashbrowns and toast or English muffin.

build your own omelette | \$9

Three eggs with your choice of three of the following items: American, cheddar, Swiss or pepper jack cheese, bacon, ham, sausage, bell peppers, tomatoes, onions and mushrooms. Served with a side of hashbrowns and toast or English muffin.

side dishes

breakfast meats | \$2.5

hashbrowns | \$2.5

cup of fruit | \$4

cold cereal | \$4

english muffin | \$1.5

muffin | \$2.5

beverages

juice | \$3

coffee, tea, hot chocolate | \$3

coke products | \$3

Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. One guest check for parties of 10 or more with 19% gratuity added.



salads

Add to any salad chicken, \$4; smoked salmon, \$8; grilled shrimp, \$9.5.

entrée salad | \$10.5 **GFO**

Traditional Caesar or house salad.

cherry pecan salad | \$10.5 **GF**

Lettuce tossed with dried cherries, crumbled blue cheese, candied pecans, and cherry vinaigrette.

blackened southwest chicken salad | \$12 **GFO**

Fresh mixed greens topped with blackened chicken breast, sweet bell peppers, tomatoes, green onions, sweet corn, black beans, pepper jack cheese, fried tortilla strips, and chipotle honey mustard dressing.

starters

bourbon barrel smoked salmon | \$9.5

New Holland's Dragon's Milk brined salmon, lightly smoked. Served on cedar planks with crisp bread and lemon caper sauce.

bellaire brew onion rings | \$7

Thick-cut Spanish onions hand-dipped in our pub batter made with Short's Bellaire Brown. Served with Red Brick Remoulade.

truffle fries | \$7 **GF**

Seasoned with white truffle oil and Parmesan cheese. Served with chipotle aioli.

buffalo mushroom fries | \$8

Hearty strips of thick-sliced portobello mushrooms, breaded and deep-fried. Served with buffalo ranch dip.

smoked chicken wings | \$12 **GFO**

One pound of house-smoked chicken wings tossed in your choice of buffalo, garlic Parmesan, BBQ, or sesame garlic sauce.

tempura vegetables | \$8 **GFO**

An assortment of chef's choice fresh seasonal vegetables, deep-fried in Sriracha tempura batter served with a sesame garlic ranch.

GF = Gluten free

GFO = Gluten free option available

sandwiches

jerk chicken sandwich | \$10

Jerk seasoned chicken breast grilled with sweet bell peppers, onions, and fresh pineapple. Served on a ciabatta bun with pepper jack cheese and teriyaki sauce.

smokehouse turkey sandwich | \$10.5

Hot smoked turkey, harvarti dill cheese, bacon, lettuce, tomato, onion, and cracked pepper mayo on a pretzel bun.

portobello sandwich | \$10.5

Herb-breaded deep-fried portobello mushroom, with tomato, spinach, and Swiss cheese finished with a malt vinegar slaw on a split-top bun.

steak sandwich | \$12

Thin-sliced ribeye on a soft sub bun with Swiss cheese and shoestring fried onions. Served with horseradish mayo and beef jus.

village wrap | \$10.5

Shaved turkey with chipotle aioli, Swiss cheese, bacon, lettuce, and tomato wrapped in a tomato basil tortilla wrap.

smoked reuben | \$12

Smoked corned beef with Swiss cheese, spicy thousand island, and pickled cabbage served on a rye bun.

bistro burger royale* | \$13 **GFO**

Half pound of premium ground chuck seasoned with smoked onion, garlic, and spices. Served with lettuce, tomato, pickle, onion, and jalapeño aioli on a glazed kaiser roll.

add to your sandwich:

parmesan crisps | \$3

french fries | \$3

truffle fries | \$5

bistro slaw | \$3

fruit cup | \$4

sautéed vegetable | \$4

side salad | \$5.25



dinner entrées

Served after 5pm.

sriracha ginger seared salmon | \$22

Sriracha-seared salmon served with double fried rice and hoisin glazed bok choy.

parmesan crusted whitefish | \$24

Parmesan-breaded whitefish, baked golden brown. Served with lemon herb rice and chef's vegetable.

bistro sizzler* | \$24 GFO

Eight ounces of tender beef steak topped with a horseradish cream sauce and haystack onions. Served with a loaded potato cake and chef's vegetable.

traverse city short rib | \$23 GF

Tender house-smoked beef short rib, smothered in a cherry BBQ glaze, and garnished with blue cheese crumbles and Traverse City dried cherries. Served with truffle fries and Bistro slaw.

forest chicken | \$18 GFO

A wild mushroom blend sautéed with grilled chicken and bacon, and tossed with gemelli pasta. Topped with fresh herbs, Parmesan cheese, and a drizzle of white truffle oil.

cajun chicken linguine | \$18 GFO

Grilled chicken, sweet bell peppers, onions, corn, black beans, tomatoes, and carrots tossed with linguine and Cajun garlic cream sauce.

adobo pork | \$24 GF

Adobo-marinated pork loin grilled to tender perfection, topped with a sweet apple chutney. Served with mesquite sweet potato chips and bistro slaw.

porto parmesan | \$18 GFO

Fried portobello mushroom over linguine, and smothered with a smoky sweet onion marinara and Parmesan cheese.

dessert

belgian turtle sundae | \$7

Mini Belgian waffle topped with vanilla ice cream, pecans, caramel, and chocolate sauce.

ultimate chocolate cake | \$8

Chocolate cookie crust layered with moist chocolate cake and chocolate mousse. Topped with chocolate chips. Add ice cream for \$2.

baked s'more à la mode | \$6

Graham crackers, marshmallows, and Hershey's chocolate layered in a cast iron crock and baked to golden brown. Topped with vanilla ice cream and whipped topping.

bistro berry shortcake | \$6

Light and fluffy angel food cake topped with house-made berry sauce with strawberries, blueberries, blackberries, raspberries, and a hint of Chambord. Add ice cream for \$2.

