

DINNER

APPETIZERS

**HOUSE MADE
FRIED ZUCCHINI STICKS**
CLASSIC PANCHO SAUCE 6

CRAWFISH QUESO FONDITO
GRIDDLED BRIOCHE TOAST POINTS &
CILANTRO PURÉE 9

SEARED SEA SCALLOPS*
ENOKI MUSHROOMS, SUGAR SNAP PEAS,
ASPARAGUS & WASABI SOY BUTTER 12

STEAMED MUSSELS
WHITE WINE, GARLIC, CHILI THREADS,
FRESH LIME & CILANTRO 10

CHILLED POACHED SHRIMP
WHOLEGRAIN MUSTARD
HORSERADISH AIOLI &
TRADITIONAL COCKTAIL SAUCE 12

**SESAME ROASTED
SHIITAKE MUSHROOMS**
SOY BEURRE MONTÉ 7

PASTRAMI CURED SALMON*
WARM PUMPERNICKEL, CUCUMBER SLAW,
STONE GROUND MUSTARD &
RED ONION VINAIGRETTE 10

BEEF MOLE TOSTADA
CHIPOTLE SALSA & AVOCADO SLICES 7

SOUPS

SPRING SUGAR PEA PURÉE
MINT YOGURT & CHILI THREADS 6

FRENCH ONION SOUP
MELTED GRUYÈRE 6

SOUP DU JOUR
CHANGES DAILY 6

SALADS

BUTTER LETTUCE SALAD
ORGANIC BUTTER LETTUCE,
SPUN BEETS, JICAMA, WATERMELON,
CANDIED MACADAMIA NUTS
& VANILLA CITRUS VINAIGRETTE 9

ROAST ASPARAGUS SALAD
ROAST ASPARAGUS SPEARS,
SAUTÉED WOODLAND MUSHROOMS,
CRISP ARUGULA, TOMATO CONFIT,
CRUMBLÉD BOURSIN CHEESE &
SHERRY VINAIGRETTE 7

CAESAR SALAD*
FOCACCIA CROUTONS,
PARMIGIANO REGGIANO 6/12

BABY SPINACH SALAD
ORGANIC BABY SPINACH, WATERCRESS,
TOASTED ALMONDS, GOLDEN RAISINS,
"DETROIT BRICK" CHEESE &
RED ONION VINAIGRETTE 6/12

CHOPPED SALAD
ORGANIC MIXED GREENS, HEARTS OF PALM,
AVOCADO, EGG, SWISS CHEESE,
TOMATO, SUNFLOWER SEEDS &
CHOICE OF DRESSING 6/12

SIGNATURES

"THE SHIRAZ SIGNATURE"*
GRILLED AGED STOCKYARD 5OZ. FILET,
FOIE GRAS BORDELAISE,
BUTTER POACHED MAINE LOBSTER TAIL,
ROASTED ASPARAGUS &
DAUPHINOISE POTATO 42

SAUTÉED CALVES LIVER*
HARICOTS VERTS, GRILLED RED ONIONS,
BUTTERMILK WHIPPED POTATOES &
CALVADOS-MUSTARD DEMI-GLACE 26

CHICKEN MADEIRA
BREAST OF CHICKEN, ROASTED TOMATO,
HARICOTS VERTS, ASPARAGUS,
BUTTERMILK WHIPPED POTATOES &
MADEIRA DEMI-GLACE 20

VEAL OSSO BUCO
HERB GREMOLATA, LEMON BASIL SPAETZLE &
VEAL JUS LIE 28

OPEN RAVIOLI
SEASONAL SPRING VEGETABLES, RICOTTA SALADA,
EGG PASTA & POMODORO SAUCE 16

GRIDDLED DUCK CONFIT
BROCCOLI RABE, ROASTED FINGERLING POTATOES &
CRANBERRY PORT WINE JUS LIE 24

AGED STOCKYARD BEEF
SUPERIOR MARBLING & FLAVOR

STEAK TOPPERS

**BÉARNAISE*, DETROIT ZIP SAUCE,
HORSERADISH CREAM, SHIRAZ DEMI-GLACE**
5 OZ MAINE LOBSTER TAIL* 14

WILD MUSHROOM SAUTÉ 4

CARAMELIZED ONIONS 2

MAYTAG BLUE CHEESE GLACAGE 5

AU POIVRE WITH COGNAC SAUCE 3

14oz. N.Y. STRIP* 35

CERTIFIED ANGUS BEEF

FILET MIGNON*

10oz. 42

8oz. 32

DELMONICO CHOP*

16oz. 34

STEAK TEMPERATURES:

RARE: COOL RED CENTER

MEDIUM RARE: WARM RED CENTER

MEDIUM: HOT PINK CENTER

MEDIUM WELL: LIGHT PINK CENTER

WELL: COOKED THROUGH

**GLUTEN FREE BREAD
AVAILABLE UPON REQUEST**

SEAFOOD

ATLANTIC SALMON*
GRILLED ATLANTIC SALMON
WITH LOCAL GOAT CHEESE,
SPRING VEGETABLES & SAGE JUS LIE 25

MUSSELS CAPELLINI
PAN ROASTED WALLEYE, MUSSELS, SHRIMP,
SAFFRON BROTH & SOUR DOUGH CRISP 28

SEARED SEA SCALLOPS*
ENOKI MUSHROOMS, SUGAR SNAP PEAS,
ASPARAGUS & WASABI SOY BUTTER 24

SEAFOOD TRIO*
BUTTER POACHED MAINE LOBSTER,
PAN SEARED DIVER SCALLOPS,
SAUTÉED TIGER SHRIMP, HARICOTS VERTS,
BUTTERMILK WHIPPED POTATOES &
SAFFRON BUTTER SAUCE 32

SIDES

ROASTED ASPARAGUS
LEMON & PARMIGIANO REGGIANO 6

STEAMED HARICOTS VERTS 6

SAUTÉED SPINACH 6

SPRING VEGETABLES
SHAVED FENNEL, ASPARAGUS,
BROCCOLI RABE & CARROT RIBBONS 5

WHIPPED POTATOES 4

BORDEAUX POMMES FRITES
HOUSEMADE KETCHUP 4

DAUPHINOISE POTATO 6

SWEET POTATO FRIES
HONEY & MINT YOGURT 4

LOBSTER MASHED POTATOES*
5OZ. BUTTER POACHED LOBSTER TAIL 16

*CAN BE COOKED TO ORDER.

*CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS.

FOR PARTIES OF EIGHT OR MORE,
A 19% GRATUITY WILL BE ADDED

EXECUTIVE CHEF TIMOTHY BUDZINSKI

UPDATED APRIL 1, 2010