



## Starters

### Ciabatta Bread \$5

Served with house made whipped honey butter

### Brussel Sprouts GFA \$11

Balsamic glazed brussel sprouts

### Italian Sausage and Peppers GFA \$14

Sauteed Italian sausage, bell peppers, onions and tomato sauce

### Housemade Calamari Fries \$15

Lightly dusted and fried served with housemade marinara sauce

### Housemade Cheese Sticks \$14

Italian Breaded Grande Cheese served with housemade marinara sauce

### Bruschetta \$12

Marinated tomatoes, fresh basil, parmigiana cheese, balsamic fig glaze

### Prosciutto e Burrata GF \$19

Fresh burrata cheese and Prosciutto di Parma with fig spread add bread \$3

## Sandwiches

Add french fries \$3 Add parmesan truffle fries \$6

### Chicken Tenders \$17

### Fish Sandwich \$16

Fried haddock with house tartar sauce

### Pesto Chicken Sandwich \$14

Fried chicken cutlets, pesto, boursin cheese, balsamic glaze, sesame italian bun

### Lexington Steakhouse Burger (No Modifications, served as is) \$20

Thick cut custom course ground steak patty, fried onion petals, aged white cheddar cheese, bacon, balsamic onion jam, steakhouse aioli, on a pretzel bun

### Build Your Own Steak Burger GFA\*\* \$17

On a potato bun with lettuce, tomato, onion and pickle

**\$1.00 each additional topping:** Swiss, White Cheddar, American Cheese, Sautéed Onions, Sautéed Mushrooms or Jalapenos  
**2.00 each additional topping:** Bacon, Fried Egg or Blue Cheese Crumbles

## Salads

### Michigan Cherry Salad GF \$16

Mixed greens, tomatoes, goat cheese, pecans, and dried cherries, served with a cherry vinaigrette

### Caesar Salad \$14 Entree upgrade side caesar \$3

Romaine, parmesan and croutons

### House Salad \$13

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons

### Cobb Salad GFA \$16

Mixed greens, ham, bacon, hard boiled egg, tomatoes, cucumber, onions

**Add to any salad: Chicken \$12 - Salmon \$15 - Shrimp \$16 - Prosciutto \$11**

Blue Cheese, Italian, Caesar, Thousand Island, Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic All dressings GF

**Note: There will be a \$1.00 per serving charge for any extra dressing**

## Soups A La Carte

### Soup Du Jour Homemade daily

Not available on Friday or Saturday

Cup \$4 Bowl \$6

Cup \$2 Bowl \$3 Entree upgrade

### Clam Chowder

Friday and Saturday Only

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

### Baked French Onion

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

We offer Coke products and Lemonade, Brewed Ice Tea, Milk, Chocolate Milk, Coffee, Hot Tea and Hot Chocolate  
One free refill: Coke products, Lemonade and Ice Tea

The look or taste of well done menu items, is not guaranteed

\*\* A \$3.00 up charge will be added for gluten free bread.

GFA = Gluten Free Available

We reserve the right to auto gratuity any guest

Individual checks will not be permitted for large parties

GF = Gluten Free

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Entrees

Served with choice of entree side, bread, and a side salad

Upgrade salad to a side caesar or soup

## Caprese Chicken GFA \$19

Sauteed chicken breast, blistered tomatoes, fresh basil, garlic, fresh mozzarella cheese

## Chicken Parmigiana \$19

Breaded chicken cutlets, housemade marinara sauce, mozzarella cheese, fresh basil

## Chicken Scallopini \$19

*Marsala* - Button mushrooms, Crimini mushrooms, marsala wine, demi glace or

*Piccata* - Lemon white wine sauce, capers, parsley

## NY Strip Tagliata \* GFA \$39

Grilled NY Strip, arugula, balsamic glaze, parmesan cheese

## Filet Mignon 8oz \* GFA \$49

Grilled and served with chop sauce

## Veal Scallopini \* \$32

*Marsala* - Button mushrooms, Crimini mushrooms, marsala wine, demi glace or

*Piccata* - Lemon white wine sauce, capers, parsley

## Sauteed Walleye \$27

Fresh great lakes walleye sauteed with a side of house made tartar sauce

## Lake Perch \$27

Lightly dusted and fried with a side of house made tartar sauce

## Salmon Florentine GFA \$29

Seared salmon, spinach, broccoli, creamy parmesan sauce

## Snow Crab Legs GFA \$MKT

1-1/2 pounds Snow Crab Clusters with drawn butter

### Entree Sides

Spaghetti Aglio e Olio

Seasonal Vegetable

French Fries

\$6 extra Truffle Fries

Mashed Potatoes

\$1 extra add Gravy

Baked Potato

\$3 extra make Loaded

# House Made Pasta

All of our Pastas are Handmade in House Using Semolina Flour, and Egg Yolks

Served with bread and a side salad - Upgrade salad to a side caesar or soup

## Michigan Cherry Chicken Pasta \$23

Sauteed chicken, mushrooms, spinach, cherries, fettuccine with garlic cream sauce

## Tuscan Chicken \$21

Sauteed chicken, sun dried tomatoes, garlic, fresh herbs, Casarecce with a cream sauce

## Fettuccine Alfredo \$16

Fresh fettuccine pasta with a three cheese cream sauce

## Spaghetti Bolognese \$17

A rich slow cooked meat sauce tossed with spaghetti

## Creamy Italian Sausage Pasta \$23

Italian sausage, mushrooms, sauteed peppers, penne pasta with creamy marsala sauce

## Gnocchi Alla Sorrentina \$20

Potato gnocchi, fresh mozzarella with tomato sauce

## Spaghetti Ai Frutti Di Mare \$34

Mussels, clams, shrimp, calamari, spaghetti with olive oil, garlic, white wine sauce

## Penne All'Arrabbiata \$16

Penne pasta with spiced tomato sauce

# Sides & Accompaniments *A La Carte*

Sauteed Shrimp Skewer \$16

3/4 lb Snow Crab \$MKT

Sautéed Mushrooms \$5

Sautéed Onions \$5

Spaghetti Aglio e Olio \$9

House made spaghetti with garlic and olive oil

Sautéed Mushrooms/Onions \$5

Seasonal Vegetable \$5

French Fries \$5

Truffle Parmesan French Fries \$12

Mashed Potatoes \$6  
Yukon potatoes & gravy

Baked Potato \$5

Sour cream, butter

Loaded Baked Potato \$8

Sour cream, bacon, cheese & butter

# Kids

Limited to 10 and under

Includes a drink \$11

## Chicken Tenders

choice of fries or seasonal vegetable

## Fish Dinner

choice of fries or seasonal vegetable

## Pizza

Cheese or Cheese & Pepperoni

## Pasta

Alfredo Sauce  
Red Sauce or  
Butter Sauce



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