

## MENU

### STARTERS

CHICKEN YAKITORI - ginger slaw.....	6.95
SPINACH & ARTICHOKE DIP - warm house-made tortilla chips, sour cream, salsa.....	11.95
TATER TOTS - Sriracha aioli, corn salsa.....	6.95
BISTRO CHIPS - house-made chips, roasted garlic, applewood smoked bacon, cheddar and bleu cheeses.....	7.95
FLASH FRIED CALAMARI - sweet chili sauce.....	12.95
SHRIMP & LOBSTER BITES - Sriracha aioli.....	14.95
BONELESS CHICKEN WINGS - bleu cheese dressing.....	10.95
CRISPY FRIED BRUSSELS SPROUTS - flash fried, shaved parmesan, pecans, maple mustard, balsamic glaze.....	9.95

### SOUPS AND SALADS

SOUP OF THE DAY.....	cup 5.95 / bowl 7.95
CORN CHOWDER - bacon and cheese garnish.....	cup 5.95 / bowl 7.95
GREEK SALAD - beets, olive, tomato, cucumber, feta, pepperoncini, scallion.....	6.95 sm / 11.95 lg
with grilled chicken.....	14.95
with grilled *salmon.....	16.95
CLASSIC CAESAR - traditional.....	10.95
with grilled chicken.....	14.95
with grilled *salmon.....	16.95
sub Caesar w/ entrée.....	2.95
CARSON'S CHOPPED SALAD - grilled chicken, avocado, tomatoes, blue cheese, eggs, scallions, bacon, corn, crispy tortilla strips.....	15.95
with grilled salmon.....	18.95
THAI CHICKEN SALAD - grilled chicken, greens, peanuts, edamame, peppers, crispy wontons, ginger-lime-cilantro vinaigrette.....	14.95
HOUSE SALAD - mixed greens, tomato, cucumber, bleu cheese, tossed with our house vinaigrette.....	5.95
sub house w/ entrée.....	2.95
BLEU CHEESE VINAIGRETTE COLESLAW.....	2.95

### SANDWICHES

*includes fries and bleu cheese coleslaw, add cup of soup for 3.95*

*CARSON'S BISTRO BURGER - half pound of 100% USDA prime beef.....	12.95
*BISON BURGER - lean ground American bison, high in omega-3, iron, protein and other nutrients, and lower in calories.....	14.95
*GOBBLE BURGER - 8oz lean ground turkey, cranberry mayo.....	10.95
<i>burgers include lettuce, tomato, choice of Vermont cheddar, blue cheese, jalapeno jack cheese, swiss, caramelized onions on a choice of our traditional, whole wheat or whole wheat "skinny" bun</i>	
<i>applewood smoked bacon add 1.00</i>	
CARSON'S REUBEN - spicy mustard, pickle, sauerkraut, Swiss cheese.....	11.95
GRILLED CHICKEN CLUB - lettuce, tomato, applewood smoked bacon, avocado, jalapeno jack cheese, herb mayonnaise.....	10.95
FISH TACOS - warm corn tortilla, spice rubbed cod, red cabbage slaw, roasted corn relish.....	13.95
*PRIME RIB DIP - sliced prime rib, Swiss cheese, horsey sauce, hoagie bun, house-made au jus.....	14.95

### PASTA

*served with house salad and hot homemade bread.  
gluten free pasta also available, please ask your server.*

MAC N' CHEESE - hint of chipotle, corn, roasted peppers.....	13.95
with grilled chicken.....	16.95
with grilled shrimp.....	18.95
CARSON'S GRILLED CHICKEN PASTA - fettuccine, grilled chicken, spinach, goat cheese, roasted red pepper cream sauce.....	18.95
FETTUCINE ALFREDO - the original.....	15.95
with grilled chicken.....	18.95
with grilled shrimp.....	20.95
VEGETARIAN RATATOUILLE WITH COUS COUS - goat cheese, basil chiffonade, roasted red pepper sauce.....	13.95

### FRESH CATCH


*Choose grilled, broiled or blackened, and select a sauce: sweet chili sauce, avocado mango salsa or housemade tartar sauce. Served with broccoli and couscous. Lunch portions are available until 5pm.*

*FOLEY'S NORTH ATLANTIC SALMON.....	14.95 / 22.95
BLOCK ISLAND SWORDFISH.....	14.95 / 24.95
LAKE SUPERIOR WHITEFISH.....	13.95 / 22.95
LAKE ERIE PERCH.....	16.95 / 27.95

### SEAFOOD

SHRIMP AND GRITS - lightly spiced mushroom sauce, truffle-cheddar grit cake.....	19.95
CRAB CAKES - jumbo lump blue crab, whole grain mustard aioli, garlic mashed potatoes, roasted seasonal vegetables.....	25.95
BEER BATTERED FISH & CHIPS - house-made tartar sauce.....	16.95
SAUTÉED LAKE SUPERIOR WHITEFISH - shiitake mushrooms, dried cherries, garlic mashed potatoes, roasted seasonal vegetables.....	23.95
*CEDAR PLANKED ATLANTIC SALMON - maple glaze, garlic mashed potatoes, roasted seasonal vegetables.....	23.95
PARMESAN ENCRUSTED LEMON SOLE - lemon caper butter sauce, garlic mashed potatoes, roasted seasonal vegetables.....	25.95

### BEEF, PORK & CHICKEN

CHICKEN PAILLARD - lemon-chickpea puree, roasted ratatouille vegetables.....	16.95
*ESPRESSO RUBBED FILET MIGNON - broccolini, Montmore mashed potatoes, cranberry-fig chutney, porcini butter sauce.....	29.95
MAUDE'S BABYBACK RIBS - special recipe bbq sauce, french fries.....	half 15.95 / full slab 23.95
 PANCETTA & BOURSIN STUFFED CHICKEN - corn-parmesan custard, cherry-fig mustarda.....	18.95
*PRIME RIB (available after 4pm) - slow roasted prime rib, horsey sauce, au jus, garlic mashed potatoes.....	10oz 19.95 / 14oz 25.95
BELL'S TWO HEARTED AND APRICOT BRAISED POT ROAST - garlic mashed potatoes, seasonal vegetables, crispy onion rings.....	21.95
*FILET MIGNON - 6oz filet, garlic mashed potatoes, roasted seasonal vegetables, cabernet demi-glace.....	28.95
CHICKEN & WAFFLES - country style chicken and waffles, maple syrup, bacon gravy.....	16.95
*RIBEYE FRITES - 16oz grilled ribeye, truffled skinny fries, cabernet demi glace.....	29.95
SAUTÉED PECAN ENCRUSTED CHICKEN - roasted seasonal vegetables, garlic mashed potatoes, honey whole grain mustard sauce.....	18.95

### SIDES

CRISPY FRIED BRUSSELS SPROUTS - flash fried, maple mustard, balsamic glaze.....	8.95
GARLIC MASHED POTATOES.....	4.95
SWEET POTATO FRIES - Sriracha aioli.....	4.95
ROASTED SEASONAL VEGETABLES.....	6.95
COUSCOUS - pearl couscous, herb butter.....	3.95
BAKED SWEET POTATO.....	4.95

### DESSERTS

CHOCOLATE MOLTEN CAKE - warm creamy center, scoop of vanilla ice cream.....	9.95
CHEESECAKE - rich and creamy, seasonal fresh fruit.....	6.95
CRÈME BRÛLÉE - classic baked vanilla custard, caramelized sugar crust, strawberry garnish.....	8.95
CARROT CAKE - cream cheese frosting.....	8.95
FRESH BAKED CHOCOLATE CHIP COOKIE SUNDAE - warm cookie, vanilla ice cream, caramel sauce.....	7.95
ICE CREAM - scoop of vanilla ice cream.....	3.95

\*Notice: These items may be raw, undercooked or cooked to order. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of food allergies. Not responsible for personal property.

18% suggested gratuity on parties of 8 or more.  
If you feel that service did not warrant the suggested gratuity, please speak to our manager. If you feel that service exceeded this, feel free to tip more!

At times when the quality of a given product does not meet our standards, items on this menu will not be served. All menu items and pricing on our menu are subject to change, without notice based on availability and market price.

## WINES

### RED WINES

	50Z	80Z	BTL
CABERNET SAUVIGNON, CHATEAU STE. MICHELLE, WASHINGTON	7.75	11.50	36.00
CABERNET SAUVIGNON, LOUIS MARTINI, SONOMA COUNTY	7.50	10.95	35.00
CABERNET SAUVIGNON, BERINGER, CALIFORNIA	6.25	9.25	28.00
CABERNET SAUVIGNON, TEXTBOOK, NAPA VALLEY			54.00
CABERNET SAUVIGNON, NAPA CELLARS, NAPA VALLEY			62.00
MALBEC, TRIVENTO, ARGENTINA	7.25	10.50	32.00
MALBEC, TINTO NEGRO, CHILE	6.75	9.95	30.00
MERLOT, RED DIAMOND, WASHINGTON			26.00
MERLOT, WALNUT CREST, CENTRAL VALLEY	5.25	7.25	20.00
PINOT NOIR, RODNEY STRONG, RUSSIAN RIVER VALLEY	9.25	13.75	43.00
PINOT NOIR, CONO SUR, CHILE	7.25	11.25	33.00
ZINFANDEL, FOLIE À DEUX, SONOMA			44.00
ZINFANDEL, DANCING BULL, CALIFORNIA	6.75	10.25	31.00
RED BLEND, PERRIN COTES DU RHONE, RHONE VALLEY	7.25	11.25	33.00
RED BORDEAUX BLEND, GREG NORMAN "SHARK RED", PASO ROBLES	7.95	11.95	37.00
TUSCAN BLEND, CENTINE, TUSCANY	6.50	9.95	29.00
UNIQUE RED BLEND, CASILLERO DEL DIABLO, CHILE	8.95	12.50	39.00
UNIQUE RED BLEND, JOSH CELLARS "LEGACY", CALIFORNIA	8.25	12.25	36.00

### WHITE WINES

	50Z	80Z	BTL
CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER	9.25	14.25	44.00
CHARDONNAY, CHATEAU ST. JEAN, SONOMA	7.25	11.25	33.00
CHARDONNAY, JOEL GOTT "UNOAKED", CALIFORNIA	8.50	12.95	40.00
CHARDONNAY, MIRRASOU, MONTEREY	6.95	10.25	32.00
MOSCATO, CANYON ROAD, CALIFORNIA	5.95	8.95	24.00
PINOT GRIGIO, SEAGLASS, CALIFORNIA	7.50	10.95	34.00
PINOT GRIS, ERATH, OREGON	7.25	10.75	33.00
SEMI-DRY RIESLING, CHATEAU GRAND TRAVERSE, MICHIGAN	6.25	9.25	26.00
SAUVIGNON BLANC, RODNEY STRONG, SONOMA COUNTY	7.25	10.95	33.00
SAUVIGNON BLANC, WHITEHAVEN, MARBOUROUGH	7.75	11.75	35.00
SAUVIGNON BLANC, JOSH CELLARS "LEGACY", CALIFORNIA	6.95	10.95	31.00

### SPARKLING

	SPLIT	BTL
PROSECCO, LA MARCA, ITALY, NV	10.95	34.00

### RESERVE WINE LIST

	BTL
PINOT NOIR, ETUDE, CALIFORNIA	77.00
UNIQUE RED BLEND, VERTERRA "MICHIGAN RED", MICHIGAN	59.00
CHARDONNAY, STAGS LEAP "KARIA", NAPA VALLEY	72.00