

The Dining Room at Clearbrook

The Dining Room serves ALL SEVEN NIGHTS through summer. We especially hope you will enjoy the herbs and accent greens in tonight's recipes, some of which were grown in our beautiful herb garden outside your window!

"Fine Dining is so much more than wonderful food, but hardly accomplished without it" T. Whitt Bowman

Wines by the Glass

Harmonie Côte de Gascogne, '06 Pellehaut, Fr 6.50 Schwaiger Sauvignon Blanc, Sonoma '04 8 Canavese DOC Rosato, '03 6.50
Sonoma-Cutrer RRR Chardonnay '05 8.50 Kunde Estate Chardonnay, Sonoma '05 7 Côtes-du-Rhône, E. Guigal Rouge, Fr, '04 6.50
L de Lyeth '03 Sonoma Merlot 7 Renwood '04 Old Vine Amador Zinfandel, California 7 Chianti DOCG, Chianti Classics '03 6
Shady Lane '05 Leelanau Pinot Noir 7.50 Kenwood '03 Yalupa Cabernet, Ca. 7 Artesa '03 Napa/Sonoma Cabernet, Ca 9

Chef's Tasting Menu - Prix Fixe

You really can have it all. Our Chef's Tasting experience features the complete dinner of your choice, including a First Dish, House Salad, Primary Dish, and Dessert (menu priced at \$7-\$8.50), plus our amuse bouche & sorbet intermezzo. Six courses, Prix Fixe to include TWO FOUR-OUNCE VINTAGED WINES to complement your choices. Primary Dish prices are shown both à la carte and Prix Fixe. A superb value ... Bon appétite!

First Dishes

Tonight's Soup

Celeriac & Roasted Fennel Soup, spiced Beet swirl
(Schwaiger Sonoma Sauvignon Blanc) \$6.50

Hoisin Glazed Seitan Cocktail

Short Grain Rice, Sweetened Champagne Vinegared Napa Cabbage
(Kenwood Yalupa Cuvée Brut) \$10

Sautéed Sweetbreads, Peach Veal Glaze

Fresh Fava Beans, Black Truffle Romano Tuile
(Sonoma Cutrer Russian River Chardonnay) \$11

Seared Roast Garlic Encrusted Ostrich Filet

Lemon Balm Mint Crustini, Grilled Radicchio & Citrus
(Renwood Old Vine Zinfandel) \$11

Pan-seared Sea Scallops, Pepper Cured Salmon Bacon

Port wine reduction, Chiffonade of Garden Greens
(Kunde Estate Sonoma Chardonnay) \$12

Salads

Red Leaf, Mâche, Frisée House Salad

Blueberry Mint Vinaigrette, Farm-market Cucumber \$6

Caesar Salad[^]

Pantry prepared, Anchovies optional Side Salad \$5.50

Farm-market Tomato Melange & Baby Spinach

Pine nut, Fresh Mozzarella, Garlic Chive Vinaigrette \$9

Traditional Table-side Caesar[^]

for twenty three years, prepared as you watch \$14 for Two

Primary Dishes

These dishes are accompanied by House Salad, house-made dinner roll, starch, and vegetable.
Entrees with "*" include your choice of Roasted Fingerling Potatoes ... or Butternut Squash Quinoa

HAND-CUT HOUSE-AGED Certified Angus Beef STEAKS*

Served with your choice of: AuPoivre Cream with Morel Butter ... Sweet Mustard Demi-glaze
... or Sauce Hussarde with Cipollini Onion Sauce Trio ... \$5.50 (Artesa Napa/Sonoma Cabernet)

Grilled Filet Mignon[^] - Three Cuts Available

6 oz Petite - 1/2 Pound - 3/4 Pound

Pricing varies due to market considerations, your server can
give you this evenings price for each cut \$ Market

Grilled New York Strip[^]- Three-Quarter Pound

\$29 / \$51 Prix Fixe

Grilled New York Strip[^]- One Pound

\$34 / \$56 Prix Fixe

RARE: Red, tepid center MEDIUM RARE: Deep pink, warm center MEDIUM: Pink center MEDIUM WELL: Thinner, grey-pink center
(Steaks ordered past Medium cannot be guaranteed for flavor or tenderness)

Trio of Mushroom Strudel en Phyllo

Garden Pesto, Squash, Kalamata Olive & Black Rice Domades, fresh
Nectarine Salsa (Côtes-du-Rhône, E. Guigal Rouge)
\$22 / \$44 Prix Fixe

Griddled Fresh Canadian Walleye*

Renowned in West Michigan ... Herbed Bread Crumbs, Garden
Herb Butter, & Roasted Corn Aioli (Canavese DOC Rosato)
\$24 / \$46 Prix Fixe

Seared Stuffed Aerling Breast of Chicken

Hazelnut, Dried Cherry, Liver Pâté Stuffing, Crimson Lentils,
Sautéed Greens, Cranberry Demi-glaze
(Shady Lane Leelanau '05 Pinot Noir) \$23 / \$45 Prix Fixe

Grilled Fresh Pacific Walu & Sautéed Mussels

Lavender Basmati Rice, Spicy Basil & Garlic Broth, Baby
Summer Squash, Piquante Fruit Relish
(Harmonie Côte de Gascogne, '06 Pellehaut) \$25 / \$47 Prix Fixe

Pan-seared Veal Scaloppine

Morel Madeira Cream, Truffled Spätzle, Brandy Braised Red
Cabbage, Vine ripe Tomato Relish (Kenwood Yalupa Cabernet)
\$29 / \$51 Prix Fixe

Tonight's Green Plate Dinner

Braised Pork Osso Buco

Roasted Tomato Pan Sauce, Sweet Onion Gremolata, Roasted Fingerling Potatoes, tonight's fresh vegetables
(Chianti Classics '03 Chianti DOCG) \$19 Salad available a la carte / \$45 Prix Fixe

A larger portion of this evening's vegetable may be substituted for starch at Two Dollars.
The Restaurants at Clearbrook are SMOKE-FREE. An 18% gratuity is added to parties of
eight or more, and to parties requiring separate checks ... please always allow extra time for their processing.
(*May be cooked to order. Michigan Law requires this notice: "Consuming under cooked proteins
may increase your risk of food borne illnesses, especially if you have certain medical conditions.")

Executive Chef Jeff Kudrna RESERVATIONS: (269) 857-2000

August, 2007