



DINNER MENU

Dinner Served 5:00pm to 11:00pm

APPETIZERS

SOUP OF THE DAY ... \$8.00

PRINCE EDWARD ISLAND MUSSELS ... \$15.00

Andouille Sausage, shallot, garlic, tomato, saffron broth and crostini

SHRIMP AND CALAMARI ... \$14.00

Pickled jalapeno, red pepper aioli

SHORT RIB SKEWERS ... \$13.00

Wrapped in bacon, served with Michigan cherry demi

SPINACH AND ARTICHOKE DIP ... \$10.00

Served with crispy pita points

PAN SEARED POTATO PERIOGIES ... \$12.00

Caramelized onions, roasted apple, sage and brown butter

FLAT BREAD PIZZAS

HOT ITALIAN SAUSAGE ... \$17.00

Spicy arrabiata sauce, aged Parmesan cheese, broccoli rabe and fresh mozzarella

SMOKED RICOTTA AND BRUSSEL SPROUT ... \$18.00

Crispy pancetta and Red Bee honey

MARGHERITA ... \$16.00

House made Pomodoro sauce, basil and fresh mozzarella

BURGERS AND SANDWICHES

All burgers and sandwiches include your choice of duck fat fries with rosemary and sea salt, sweet potato fries with maple aioli or a house salad.

TRANZIT BURGER ... \$18.00

Our 8 oz, dry aged burger, bacon jam, caramelized onion, Gruyere cheese, on a toasted brioche bun

TURKEY BURGER ... \$18.00

Fresh ground white meat turkey breast, roasted garlic and basil aioli, baby arugula, tomato on the vine

FRIED CHICKEN SANDWICH ... \$17.00

Red curry aioli, Brooklyn Brine's Damn Spicy Pickles, red gem lettuce on toasted Ciabatta

PASTRAMI ON A PRETZEL ... \$19.00

Lean hot pastrami, garlic dill pickles, gruyere cheese, NY deli style mustard

SALADS

BABY BEET SALAD ... \$16.00

Roasted baby beets, Belgium endive, pomegranate seeds, goat cheese, red gem lettuce, beet dressing

ORGANIC CHICKEN TUSCAN KALE CAESAR ... \$18.00

Tuscan kale, candied orange, duck fat crouton, shaved Bianca Sardo cheese

ENTRÉES

ARCTIC CHAR ... \$28.00

Purple cauliflower puree, local carrots, truffled wild mushrooms

PRESSED ORGANIC CHICKEN ... \$26.00

Brussel sprouts with roasted apple and caramelized onion, corn bread stuffing, chicken demi

LOBSTER MAC AND CHEESE ... \$24.00

Cavatappi pasta, 1-lb Maine lobster, four cheese Béchamel sauce topped with seasoned Japanese bread crumbs

STEAK FRITES ... \$30.00

Seared all natural and hormone free bavette steak, classic au poivre sauce, duck fat frites with rosemary and sea salt

DESSERTS

HAZELNUT AND CHOCOLATE MOUSSE DOME ... \$9.00

GLUTEN FREE CHOCOLATE MOLTEN CAKE ... \$9.00

FIG TART WITH PISTACHIO GELATO ... \$9.00

All prices are subject to a 20% service charge. For people with food allergies or specific dietary requirements, please ask to speak with a Manager. *Consuming raw or under cooked meat, seafood, shellfish and eggs may increase your risk to food borne illness, especially those with certain medical conditions.