

# Lunch Menu



## Soup & Salad

**Add Shrimp 10 Salmon 9 Chicken Breast 4**

*Reservations call 517.349.8680*

Caesar Salad Side 5 Entrée 9

*For more info, visit  
www.dustyscellar.com*

Key lime Caesar dressing, Garlic-Herb Croutons, Crisp Romaine, Asiago Cheese, Optional Anchovy

Dusty's "Chop" Salad Side 6 Entrée 10

Heart of Palm, Hard Salami, Kalamata Olives, Boiled Eggs, Red Onions, Tomato, Toasted Almonds, Honey Dijon Vinaigrette, Gorgonzola Cheese

Tuna Nicoise Salad Entrée 17

Grilled Sashimi Tuna, Baby Greens, Olives, Capers, Diced Potato, Boiled Egg, Tomato, Roast Red Peppers, Honey Dijon Vinaigrette.

Farmer's Chicken Salad Entrée 11

Spartan Country Farm Chicken, Fresh Sliced Fruit, Baby Greens, Crackers, Boiled Egg, Michigan Brie

Soup Dujour Cup 5 Bowl 7

## Sandwich

All Sandwiches Come with Choice of Side  
Upgrade Sides Available

Club Sandwich 12

Roast Turkey, Natural Ham, Lettuce, Tomato, Applewood Smoked Bacon, Pesto Aioli, Shallot Aioli, Zingerman's Bread

Classic Reuben 11

Corned Beef, Grain Mustard, Zingerman's Jewish Rye, Swiss Cheese, Red Sauerkraut

Fondue Grilled Cheese 11

Gruyere, Dagano Cheese, Caramelized Onions, Sliced Tomato, Zingerman's Bread,

Korean Beef Quesadilla 12

Grilled Tortilla, Korean Braised Beef, Fondue Cheese, Pico de Gallo, Sour Cream, Lime

Cashew Crusted Monte Cristo 11

Smoked Turkey, Natural Ham, Dagano Cheese, Honey Mustard, Sourdough Bread, Spicy Raspberry Sauce

Soup & Half Sandwich 11

Your Choice Cup of Soup, Any Half Sandwich, and Half Side of Fries

## Sides

House Cut Fries 3

Fresh Sliced Fruit 3

Seasonal Vegetable 3

Mashed Potatoes 3

## Entree

Baked Chicken Crepes 12

Spartan Country Farm Chicken, Crepes, Dagano Cheese, Fresh Sliced Fruit

Baked Seafood Crepes 15

Shrimp, Scallops, Crab, Lobster Cream Sauce, Dagano, Cheddar, Fresh Sliced Fruit

Irish Meatloaf 13

Bloom Farm Beef, Spartan Country Farm Pork, Oats, Hunter Sauce, Crisp Onions, Mashed Potatoes, Seasonal Vegetable

Asparagus & Mushroom Crepes 12

Asparagus, Mushroom, Béchamel, Gruyere, Crepes, Fresh Fruit Garni

Bloom Farm Beef Burger 15

Local Dry Aged Beef Burger, Zingerman's Bun, Cheddar, House Cut Fries, Shallot Aioli

3 Cheese Penne 12

Penne Pasta, Dagano, Asiago, Gruyere, Jamaican Jerk Spice, Baby Spinach, Tomato

**Chicken 4 Shrimp 10 Salmon 9**

## Upgrade Sides

Truffle-Asiago Fries (\$3 Upgrade) 6

Sweet Potato Fries (\$1 Upgrade) 4

Spicy Pork Rinds (\$2 Upgrade) 5

Caesar Salad (\$2 Upgrade) 5

Notice-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.

## Wines by the Glass

### White Wines

<i>Blanc de Blanc Brut</i>	<i>Jean-Louis 187ml</i>	<i>France</i>		8
<i>Prosecco</i>	<i>Lunetta 187ml</i>	<i>Italy</i>		8.5
<i>Moscato</i>	<i>Innocent Bystander</i>	<i>Australia</i>	8.5	34
<i>Riesling</i>	<i>Hyatt "Rattlesnake Hills"</i>	<i>Yakima Valley, WA</i>	9	36
<i>Riesling</i>	<i>Chateau Fontaine</i>	<i>Leelanau, Michigan</i>	9	36
<i>Chenin Blanc</i>	<i>Tormentoso "Old Vine"</i>	<i>Paarl, South Africa</i>	10.5	42
<i>White Blend</i>	<i>Fess Parker "Marcella"</i>	<i>Santa Barbara, CA</i>	10	40
<i>Pinot Grigio</i>	<i>Riondo</i>	<i>Delle Venezie, Italy</i>	8	32
<i>Sauvignon Blanc</i>	<i>Manos Negras</i>	<i>Casablanca, Chile</i>	9	36
<i>Rose</i>			7	28
<i>Verdejo</i>	<i>Marques de Caceres</i>	<i>Rueda, Spain</i>	8.5	34
<i>Chardonnay</i>	<i>Robert Oatley</i>	<i>Margaret River, Australia</i>	9.5	38
<i>Chardonnay</i>	<i>La Crema</i>	<i>Sonoma Coast, California</i>	13	52
<i>Peach Cremant</i>	<i>Forty-Five North</i>	<i>Michigan</i>	9.5	38

### Red Wines

			<u>Glass</u>	<u>Bottle</u>
<i>Merlot</i>	<i>Donati</i>	<i>Central Coast, CA</i>	11	44
<i>Malbec</i>	<i>Black Cabra</i>	<i>Mendoza, Argentina</i>	9.5	38
<i>Red Blend</i>	<i>Ryan Patrick "Red Head Red"</i>	<i>Columbia Valley, WA</i>	8	32
<i>Bordeaux Blend</i>	<i>Sichel Sirius</i>	<i>Bordeaux, France</i>	10	40
<i>Grenache-Syrah</i>	<i>Chateau Trillol</i>	<i>Corbieres, France</i>	13	52
<i>Pinot Noir</i>	<i>La Crema</i>	<i>Monterey, CA</i>	13	52
<i>Pinot Noir</i>	<i>Christopher Michael</i>	<i>Oregon</i>	11	44
<i>Cabernet Sauvignon</i>	<i>Lone Birch</i>	<i>Yakima Valley, WA</i>	10	40
<i>Cabernet Sauvignon</i>	<i>William Hill</i>	<i>Central Coast, CA</i>	9	36
<i>Petite Sirah</i>	<i>True Grit</i>	<i>Mendocino, CA</i>	10	40
<i>Zinfandel</i>	<i>Haraszthy "Old Vine"</i>	<i>Lodi, CA</i>	9.5	38
<i>Syrah</i>	<i>Echeverria</i>	<i>Colchagua Valley, Chile</i>	9.5	38

### House Wines

<i>Dusty's Private Label</i>	<i>Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon</i>	<i>California</i>	6.5	26
	<i>Sauvignon Blanc</i>		8	32

### Wine Flight....10

#### Say Yes! To Michigan Wine

Peach Cremant – Forty-Five North – Michigan

Riesling – Chateau Fontaine – Leelanau

Cherryshine – Chateau Fontaine – Leelanau NV

#### Touch of Sweetness

Riesling – Chateau Fontaine – Leelanau

Riesling – Hyatt "Rattlesnake Hills" – Yakima Valley, Washington

Moscato – Innocent Bystander – Australia

#### Crisp Whites

Pinot Gris - Seven Hills – Oregon

Cotes du Rhone Blanc – Tresor de La Riviere – Cotes du Rhone, France

White Blend – Vina Robles White 4 – Paso Robles, California

#### Rich Red Flight

Cabernet Sauvignon – Clayhouse – Paso Robles, California

Zinfandel – Mojo – Amador County, California

Corvina – Zenato "Alanera" – Rosso Veronese, Italy

#### Blends Have More Fun

Shiraz/Cabernet – Route du Van "Street Art" – Victoria, Australia

Bordeaux Blend – Sichel Sirius – Bordeaux, France

Grenache-Syrah – Chateau Trillol – Corbieres, France