

Dinner Menu



Appetizers

CHEESE & CHARCUTERIE PLATE		16
Daily Selection of Artisan Cured Meats, Artisan Cheese, Marinated Olives, Dried Fruit, Nuts, House Crackers, Ground Mustard		
MUSSELS	(ADD FRITES \$3)	12
White Wine-Saffron Butter Sauce, Dijon Mustard, Garlic, Butter Seared Baguette		
GARLIC TRUFFLE FRITES	G V	9
House Cut Fries, Fried Garlic Confit, Herbs, Fondue Cheese, Organic White Truffle Oil		
LAMB CHOPS		15
Curry Marinade, Gruyere Potato Croquettes, Chimichurri		
BALTIMORE CRAB CAKES		14
Lump Blue Crab, Whole Grain Remoulade, Marinated Radish		
DUSTY'S FONDUE	V (ADD FRITES \$3)	15
Creamy Fondue of Gruyere, Dagano, and Asiago Cheese Served with French Baguette		
COCONUT SHRIMP		14
Three Jumbo Shrimp, Avocado-Horseradish Puree, Maple Mashed Sweet Potato		

Your Local Fresh Bistro

Reservations call 517.349.8680

For more info, visit

www.dustyscellar.com



Soup & Salad



CAESAR SALAD	SIDE 5	ENTRÉE 10
Key Lime Caesar Dressing, Garlic-Herb Croutons, Crisp Romaine, Asiago Cheese, Optional White Anchovy		
<i>add Coulotte Steak 14</i>	<i>add Natural Chicken Breast 5</i>	<i>add Salmon 10 add Shrimp 10</i>
FIELD GREENS SALAD	V SIDE 5	ENTRÉE 10
Grape Tomato, Red Onion, Crumbled Bleu Cheese, Field Greens, Garlic-Herb Croutons, Moroccan Dressing		
<i>add Coulotte Steak 14</i>	<i>add Natural Chicken Breast 5</i>	<i>add Salmon 10 add Shrimp 10</i>
CHOPPED SALAD	G SIDE 8	ENTRÉE 15
Heart of Palm, Red Onion, Gorgonzola Cheese, Diced Tomato, Chopped Egg, Sliced Almonds, Kalamata Olives, Genoa Salami, Honey Dijon Dressing, Chopped Romaine Lettuce		
<i>add Coulotte Steak 14</i>	<i>add Natural Chicken Breast 5</i>	<i>add Salmon 10 add Shrimp 10</i>
SOUP DU JOUR	CUP 5	BOWL 8

Try one of our soups created fresh daily

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.

All Dishes on this page include choice of Side Caesar, Side Field Greens, or Soup Du Jour. Upgrade to a Chopped Side for \$2.50

Beef



COULOTTE STEAK **G** 28

Sirloin Tender Steak, Sauce Au Poivre, Garlic-Herb Mashed Potatoes, Roasted Carrot Asado

HANGER STEAK **G** 30

Mojo Marinated Hanger Steak, Chimichurri Sauce, Truffle Frites, Truffle Aioli, Roasted Carrot Asado

FILET MIGNON 37

USDA Choice Grade Beef, Cabernet Reduction, Gruyere Potato Croquette, Fondue Creamed Spinach

BEEF Tournedo **G** 26

Two Medallions USDA Choice Grade Beef Tenderloin, Hunter Sauce, Garlic-Herb Mashed Potatoes, Asparagus

BONELESS SHORTRIB **G** 28

Tender Braised Beef, Vanilla Porter-Garlic Reduction, Dusty's Rice Blend, Roasted Beets, Roasted Carrot Asado

T-BONE STEAK **G** 42

USDA Choice Grade Beef, Garlic-Herb Butter, Roasted Asparagus, Garlic Mashed Potatoes

DRY AGED RIBEYE STEAK **G** 55

Dry Aged Beef, Cabernet Reduction, Garlic-Herb Mashed Potatoes, Roasted Asparagus

Meats



PORK TENDERLOIN **G** 28

Double Smoked Bacon-Apple Chutney, Maple Mashed Sweet Potatoes, BBQ Roasted Eggplant

CURRIED RACK OF LAMB **G** 40

Roasted Tomato Sauce, Maple Mashed Sweet Potatoes, Roasted Carrot Asado

Seafood



GRILLED SWORDFISH **G** 28

Cold Smoked Swordfish, Grilled Lemon, Roasted Tomato Sauce, Chimichurri Grits, BBQ Roasted Eggplant

SEARED SCOTTISH SALMON **G** 29

Lemon-Maple Glazed Salmon, Black Pepper Grits, Garlic Green Beans

ALMOND CRUSTED WHITEFISH 27

Caper-Herb Butter Sauce, Dusty's Rice Blend, Garlic Green Beans

Poultry



STUFFED CHICKEN **G** 25

Bone-In Natural Chicken Breast, Garlic-Herb Cheese and Spinach Stuffing, Sun Dried Tomato, Natural Chicken Jus, Dusty's Rice Blend, Asparagus

HALF ROASTED DUCK **G** 35

Maple Leaf Farms Roast Duck, Passion Fruit-Honey Glaze, Black Pepper Grits, Garlic Green Beans

Pasta & Vegetable



add Coulotte Steak 14 add Natural Chicken Breast 5
add Salmon 10 add Shrimp 10

5 CHEESE PENNE **V** 18

Dagano, Asiago, Gruyere, Brie, and Romano Cheese Sauce, Penne Pasta, Jerk Spiced Gratin

STRAW & HAY PASTA **V** 18

Creamy Mushroom Pasta, Linguine, Foraged Mushrooms, Spinach, Crispy Fried Onions

EGGPLANT NAPOLEON **G V** 20

Roasted Eggplant, Garlic-Herb Cheese, Asparagus, Tomato-Herb Chutney, Dusty's Rice Blend

A \$5 Charge Applies to Split Entrees



Denotes Gluten Free



Denotes Vegetarian