

Lunch Menu



Soup & Salad

CAESAR SALAD SIDE 5 ENTRÉE 9
Key Lime Caesar Dressing, Garlic-Herb Croutons, Crisp Romaine, Asiago Cheese,
Optional White Anchovy

add Natural Chicken Breast 5 add Salmon 10 add Shrimp 9
CHOPPED SALAD (GF) SIDE 7 ENTRÉE 13

Heart of Palm, Red Onion, Gorgonzola Cheese, Diced Tomato, Chopped Egg, Sliced Almonds, Kalamata Olives, Genoa Salami,
Honey Dijon Dressing, Chopped Romaine Lettuce

add Natural Chicken Breast 5 add Salmon 10 add Shrimp 9
TUNA NICOISE (GF) ENTRÉE 18

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

DILL ALMOND CHICKEN SALAD ENTRÉE 13
Diced Chicken Breast mixed with a Dill-Almond Dressing, Fresh Sliced Fruit, Baby Greens, Crackers, Boiled Egg, Michigan Brie

SOUP DU JOUR CUP 5 BOWL 8
Try one of our soups created fresh daily

Sandwich



All Sandwiches and Burgers Include Choice of Side
House Made Gluten Free Bread Available, \$1 Upcharge

BLT GRILLED CHEESE 12

Applewood Bacon, Tomato, Baby Spinach, Sliced Brie,
Fondue Cheese, Dusty's Rustic Light Sourdough Bread

CLUB SANDWICH 13

Roast Turkey, Natural Ham, Lettuce, Tomato, Dusty's
Brioche Bread, Double Smoked Applewood Bacon, Pesto
Aioli, Shallot Aioli, Stacked in Two Layers

CLASSIC REUBEN 12

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

GRILLED MUSHROOM TORTA (V) 12

Garlic & Balsamic Marinated Mushrooms, Fondue Cheese,
Asiago-Garlic Chop Bread, Cream Spinach

KOREAN BEEF QUESADILLA 13

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

CASHEW MONTE CRISTO 12

Oven Roasted Turkey, Natural Ham, Baby Swiss, Honey
Mustard, Dusty's Brioche Bread, Spicy Raspberry Sauce

LOBSTER ROLL 13

House Baked "Everything" Roll, Potato-Mustard Slaw,
Lobster Salad, Celery, Fine Herbs

SOUP & HALF SANDWICH 12

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

Sides



HOUSE CUT FRIES (V) (GF) 3

FRESH SLICED FRUIT (V) (GF) 3

ASPARAGUS (V) (GF) 3

MASHED POTATOES (V) (GF) 3

Your Local Fresh Bistro

Reservations call 517.349.8680

For more info, visit

www.dustyscellar.com

Entree



BAKED CHICKEN CREPES 13

Diced Chicken Breast Cooked in Cream Sauce, Crepes,
Baby Swiss Cheese, Fresh Sliced Fruit

BAKED SEAFOOD CREPES 16

Lobster, Shrimp, Scallops, and Crab Cooked in Lobster
Cream Sauce, Crepes, Baby Swiss, Cheddar, Fresh Fruit

IRISH MEATLOAF 14

Beef and Pork Meatloaf with Oats and Whiskey, Hunter
Sauce, Crisp Onions, Garlic Mashed Potatoes, Seasonal
Vegetables

ASPARAGUS & MUSHROOM CREPES (V) 12

Asparagus and Mushrooms Cooked in Cream Sauce,
Crepes, Gruyere Cheese, Fresh Sliced Fruit

TENDERLOIN BACON BURGER 15

House Ground Beef Patty, Brioche Bun, Applewood
Smoked Bacon, Cheddar, House Cut Fries, Shallot Aioli

BREAKFAST BURGER 15

House Ground Beef Patty, Brioche Bun, Cheddar Cheese,
Pan Fried Egg, Pork Belly, House Cut Fries, Truffle Aioli

FRIED COD 12

Beer Battered Cod on Brioche Bun, Caper-Dill Tartar Sauce,
Lettuce, Tomato, Brioche Bun, Choice of Side

5 CHEESE PENNE (V) 14

Gruyere, Baby Swiss, Asiago, Romano Cheese, Brie, Penne
Pasta, Baby Spinach, Grape Tomatoes, Jerk Spice

Chicken Breast 5 Salmon 10 Shrimp 9

Upgrades



TRUFFLE FRIES (\$3 UPGRADE) (V) (GF) 7

SWEET FRIES (\$1 UPGRADE) (V) (GF) 4

CAESAR SALAD (\$2 UPGRADE) 5

CHOPPED SALAD (\$3 UPGRADE) (GF) 7

(GF) Denotes Gluten Free

(V) Denotes Vegetarian

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.