

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)	13
White Wine-Saffron Butter Sauce, Dijon Mustard, Garlic, Butter Seared Baguette	
GARLIC TRUFFLE FRITES (GF) ✓	11
House Cut Fries, Fried Garlic Confit, Herbs, Truffle Cheddar, Organic White Truffle Oil	
LAMB CHOPS	15
Curry Marinade, Gruyere Potato Croquettes, Chimichurri	
BALTIMORE CRAB CAKES	15
Lump Blue Crab, Whole Grain Remoulade, Marinated Radish	
DUSTY'S FONDUE ✓ (ADD FRITES \$3)	15
Creamy Fondue of Gruyere, Dagano, and Asiago Cheese Served with Dusty's Sour Dough	
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 6	ENTRÉE 11
Key Lime Caesar Dressing, Garlic-Herb Croutons, Crisp Romaine, Asiago Cheese, Optional White Anchovy		
<i>add Hanger Steak 16</i>	<i>add Natural Chicken Breast 5</i>	<i>add Salmon 12 add Shrimp 10</i>
FIELD GREENS SALAD ✓	SIDE 6	ENTRÉE 11
Grape Tomato, Red Onion, Crumbled Bleu Cheese, Field Greens, Garlic-Herb Croutons, Moroccan Dressing		
<i>add Hanger Steak 16</i>	<i>add Natural Chicken Breast 5</i>	<i>add Salmon 12 add Shrimp 10</i>
CHOPPED SALAD (GF)	SIDE 9	ENTRÉE 17
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 Hanger Steak 16</i>	<i>add Natural Chicken Breast 5</i>	<i>add Salmon 12 add Shrimp 10</i>
SOUP DU JOUR	CUP 6	BOWL 9





Try one of our soups created fresh daily

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 \$3.00

Beef



N.Y. STRIP STEAK	36
Sauce Au Poivre, Fried Mac n' Cheese Croquette, Roasted Carrot Asado, Garlic-Herb Butter	
HANGER STEAK 	32
Mojo Marinated Hanger Steak, Chimichurri Sauce, Truffle Frites, Truffle Aioli, Roasted Carrot Asado	
FILET MIGNON	38
USDA Choice Grade Beef, Cabernet Reduction, Gruyere Potato Croquette, Fondue Creamed Spinach	
BEEF Tournedo 	28
Two Medallions USDA Choice Grade Beef Tenderloin, Hunter Sauce, Garlic-Herb Mashed Potatoes, Asparagus	
BONELESS SHORTRIB 	28
Tender Braised Beef, Vanilla Porter-Garlic Reduction, Dusty's Rice Blend, Roasted Carrot Asado	
DRY AGED RIBEYE STEAK 	55
Dry Aged Beef, Cabernet Reduction, Garlic-Herb Mashed Potatoes, Roasted Asparagus	

Meats



PORK TENDERLOIN 	28
Double Smoked Bacon-Apple Chutney, Maple Mashed Sweet Potatoes, BBQ Roasted Eggplant	
CURRIED RACK OF LAMB 	40
Roasted Tomato Sauce, Maple Mashed Sweet Potatoes, Roasted Carrot Asado	

Additions



CHERRY WOOD SMOKED BACON	8
SAUTEED MUSHROOMS	6
MELTED BLEU CHEESE	6
CARAMELIZED ONIONS	3

A \$5 Charge Applies to Split Entrees

Seafood



GRILLED SWORDFISH 	28
Cold Smoked Swordfish, Grilled Lemon, Roasted Tomato Sauce, Chimichurri Grits, BBQ Roasted Eggplant	
SEARED SCOTTISH SALMON 	30
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 	26
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 	36
Maple Leaf Farms Roast Duck, Lemon-Maple Glaze, Black Pepper Grits, Garlic Green Beans	

Pasta & Vegetable



<i>add Hanger Steak</i>	16	<i>add Natural Chicken Breast</i>	5
<i>add Salmon</i>	12	<i>add Shrimp</i>	10
5 CHEESE PENNE		18	
Dagano, Asiago, Gruyere, Brie, and Romano Cheese Sauce, Penne Pasta, Jerk Spiced Gratin			
TRUFFLE CARBONARA		24	
Nueske's Double Smoked Bacon, Wild Mushrooms, Spinach, Creamy 5 Cheese Sauce, White Truffle Oil			
EGGPLANT NAPOLEON 		20	
Roasted Eggplant, Garlic-Herb Cheese, Asparagus, Tomato-Herb Chutney, Dusty's Rice Blend			