

Dinner Menu



Appetizers

CHEESE & CHARCUTERIE PLATE	17
Daily Selection of Artisan Cured Meats, Artisan Cheese, Marinated Olives, Dried Fruit, Nuts, House Crackers, Ground Mustard	
MUSSELS (ADD FRITES \$3)	14
White Wine-Saffron Butter Sauce, Dijon Mustard, Garlic, Butter Seared Baguette	
GARLIC TRUFFLE FRITES (GF) ✓	12
House Cut Fries, Fried Garlic Confit, Herbs, Truffle Cheddar, Organic White Truffle Oil	
LAMB CHOPS	16
Curry Marinade, Gruyere Potato Croquettes, Chimichurri	
BALTIMORE CRAB CAKES	16
Lump Blue Crab, Whole Grain Remoulade, Marinated Radish	
DUSTY'S FONDUE ✓ (ADD FRITES \$3)	16
Creamy Fondue of Gruyere, Dagano, and Asiago Cheese Served with Dusty's Sour Dough	
COCONUT SHRIMP	15
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 6.5	ENTRÉE 12
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 6.5	ENTRÉE 12
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 9.5	ENTRÉE 18
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 6.5	BOWL 9.5

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 38
Sauce Au Poivre, Fried Mac n' Cheese Croquette, Roasted Carrot Asado, Garlic-Herb Butter

HANGER STEAK **GF** 34
Mojo Marinated Hanger Steak, Chimichurri Sauce, Truffle Frites, Truffle Aioli, Roasted Carrot Asado

FILET MIGNON 39
USDA Choice Grade Beef, Cabernet Reduction, Gruyere Potato Croquette, Fondue Creamed Spinach

BEEF Tournedo **GF** 30
Two Medallions USDA Choice Grade Beef Tenderloin, Hunter Sauce, Garlic-Herb Mashed Potatoes, Asparagus

BONELESS SHORTRIB **GF** 30
Tender Braised Beef, Vanilla Porter-Garlic Reduction, Dusty's Rice Blend, Roasted Carrot Asado

RIBEYE STEAK **GF** 38
Choice Grade Beef, Roasted Asparagus, Garlic-Herb Mashed Potatoes, Cabernet Reduction

Poultry



SMOKED CHICKEN **GF** 29
Half Chicken, Hickory Smoked, Garlic-Bourbon Glaze, Roasted Asparagus, Maple Mashed Sweet Potatoes

STUFFED CHICKEN **GF** 28
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 **GF** 38
Maple Leaf Farms Roast Duck, Lemon-Maple Glaze, Black Pepper Grits, Garlic Green Beans

Seafood



GRILLED SWORDFISH **GF** 29
Cold Smoked Swordfish, Grilled Lemon, Roasted Tomato Sauce, Chimichurri Grits, BBQ Roasted Eggplant

SEARED SCOTTISH SALMON **GF** 32
Lemon-Maple Glazed Salmon, Black Pepper Grits, Garlic Green Beans

ALMOND CRUSTED WHITEFISH 29
Caper-Herb Butter Sauce, Dusty's Rice Blend, Garlic Green Beans

Pasta & Vegetable



add Hanger Steak 16 add Natural Chicken Breast 5
add Salmon 12 add Shrimp 10

5 CHEESE PENNE **V** 19
Dagano, Asiago, Gruyere, Brie, and Romano Cheese Sauce, Penne Pasta, Jerk Spiced Gratin

TRUFFLE CARBONARA 25
Nueske's Double Smoked Bacon, Wild Mushrooms, Spinach, Creamy 5 Cheese Sauce, White Truffle Oil

EGGPLANT NAPOLEON **GF** **V** 22
Roasted Eggplant, Garlic-Herb Cheese, Asparagus, Tomato-Herb Chutney, Dusty's Rice Blend

Meats



PORK TENDERLOIN **GF** 29
Double Smoked Bacon-Apple Chutney, Maple Mashed Sweet Potatoes, BBQ Roasted Eggplant

CURRIED RACK OF LAMB **GF** 42
Roasted Tomato Sauce, Maple Mashed Sweet Potatoes, Roasted Carrot Asado