

Dinner Menu



Appetizers

CHEESE & CHARCUTERIE PLATE 18

Daily Selection of Artisan Cured Meats, Artisan Cheese, Marinated Olives, Nuts, House Crackers, Ground Mustard

SMOKED WHITEFISH DIP (GF) 12

Caramelized Onion-Sour Cream Dip, Smoked Whitefish, Whipped Brie, Old Bay-Garlic Potato Chips

GARLIC TRUFFLE FRITES (GF) ✓ 12

House Cut Fries, Fried Garlic Confit, Herbs, Fondue Cheese, White Truffle Oil

LAMB CHOPS (GF) 17

Curry Marinade, Sweet Potato Mash, Dusty's Steak Sauce

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, Chimichurri Sauce, 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
add Hanger Steak 20 add Natural Chicken Breast 5 add Salmon 14 add Shrimp 10 add Blackening 2

FIELD GREENS SALAD ✓ SIDE 6.5 ENTRÉE 12

Grape Tomato, Red Onion, Crumbled Bleu Cheese, Field Greens, Garlic-Herb Croutons, Moroccan Dressing
add Hanger Steak 20 add Natural Chicken Breast 5 add Salmon 14 add Shrimp 10 add Blackening 2

CHOPPED SALAD (GF) SIDE 9.5 ENTRÉE 18

Heart of Palm, Red Onion, Crumbled Bleu Cheese, Diced Tomato, Chopped Egg, Sliced Almonds, Kalamata Olives, Genoa Salami, Honey Dijon Dressing, Chopped Romaine Lettuce
add Hanger Steak 20 add Natural Chicken Breast 5 add Salmon 14 add Shrimp 10 add Blackening 2

BUTTER WEDGE (GF) SIDE 9.5 ENTRÉE 18

Wedge of Hydroponic Butter Lettuce, Nueske's Double Smoked Bacon, Brie Cheese, Diced Tomato, Red Onion, Avocado, Green Goddess Dressing
add Hanger Steak 20 add Natural Chicken Breast 5 add Salmon 14 add Shrimp 10 add Blackening 2

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 Side Caesar, Side Field Greens, or Soup Du Jour. Upgrade to a Side Chopped or Wedge for \$3.00

Beef



STEAK MANHATTAN 28

Strip Steak, Roasted Shallot Puree, Fondue Spinach, Potato-Gruyere Croquettes, Garlic-Herb Butter

HANGER STEAK 34

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

FILET MIGNON 39

USDA Choice Grade Beef, Dusty's Steak Sauce, Garlic Butter Roasted Asparagus, Garlic-Herb Mashed Potato

BEEF Tournedo 30

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

BONELESS SHORTRIB 30

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

RIBEYE STEAK 38

Choice Grade Beef, Roasted Asparagus, Garlic-Herb Mashed Potatoes, Cabernet-Balsamic Reduction

Poultry



SMOKED CHICKEN 29

Half Chicken Hickory Smoked, Garlic-Bourbon Glaze, Roasted Carrot Asado, Fried Mac n' Cheese Croquette

STUFFED CHICKEN 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 39

Maple Leaf Farms Roast Duck, Lemon-Maple Glaze, Savory Garlic Grits, Garlic Green Beans

Seafood



GRILLED SWORDFISH 29

Cold Smoked Swordfish, Grilled Lemon, Chimichurri Sauce, Chimichurri Grits, Garlic Roasted Eggplant

SEARED SCOTTISH SALMON 32

Lemon-Maple Glazed Salmon, Savory Garlic Grits, Garlic Green Beans

ALMOND CRUSTED WHITEFISH 28

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

Pasta & Vegetable



*add Hanger Steak 20 add Natural Chicken Breast 5
add Salmon 14 add Shrimp 10 add Blackening 2*

5 CHEESE PENNE 19

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

STRAW & HAY PASTA 25

Nueske's Double Smoked Bacon, Sauteed Mushrooms, Spinach, Creamy 5 Cheese Sauce, Fried Onions, Linguine

EGGPLANT NAPOLEON 24

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

Meats



PORK TENDERLOIN 29

Double Smoked Bacon-Apple Cider Demi-Glace, Mashed Sweet Potatoes, Garlic Roasted Eggplant, Ginger Ale Brine

CURRIED RACK OF LAMB 42

Roasted Shallot Puree, Mashed Sweet Potatoes, Roasted Carrot Asado, Three Curry Marinade