

Lunch Menu



Soup & Salad

CAESAR SALAD SIDE 6 ENTRÉE 10

Key Lime Caesar Dressing, Garlic-Herb Croutons, Crisp Romaine, Asiago Cheese, Optional White Anchovy

add Natural Chicken Breast 5 add Salmon 14 add Shrimp 10

CHOPPED SALAD (GF) SIDE 8 ENTRÉE 14

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 14 add Shrimp 10

TUNA NICOISE (GF) ENTRÉE 19

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

DILL ALMOND CHICKEN SALAD ENTRÉE 15

Diced Chicken Breast mixed with a Dill-Almond Dressing, Fresh Sliced Fruit, Baby Greens, Crackers, Boiled Egg, Michigan Brie

SOUP DU JOUR CUP 7 BOWL 9.5

Try one of our soups created fresh daily

Your Local Fresh Bistro

Reservations call 517.349.8680

For more info, visit

www.dustyscellar.com

Sandwich



All Sandwiches and Burgers Include Choice of Side

House Made Gluten Free Bread Available, \$3 Upcharge

BLT GRILLED CHEESE 13

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

CUBANO 13

Smoked Pork, Natural Ham, Baby Swiss Cheese, Dijon Mustard, Sliced Pickle, Dusty's Sour Dough Bread

CLUB SANDWICH 14

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

CLASSIC REUBEN 13

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

AVOCADO TORTA (V) 13

Sliced Avocado, Pico de Gallo, Asiago-Garlic Chop Bread, Chimichurri Aioli, Mixed Greens

CASHEW MONTE CRISTO 13

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

LOBSTER ROLL 14

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

FRIED CHICKEN SANDWICH 13

Buttermilk Marinated Chicken Thigh, Chimichurri Aioli, Lettuce, Tomato, Onion, Cheddar Cheese, Brioche Bun

SOUP & HALF SANDWICH 13

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

(GF) Denotes Gluten Free (V) Denotes Vegetarian

Entree



BAKED CHICKEN CREPES 14

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

BAKED SEAFOOD CREPES 18

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

IRISH MEATLOAF 15

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

ASPARAGUS & MUSHROOM CREPES (V) 14

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

CUSTOM BACON BURGER 15

Ground Beef Short Rib, Brisket, and Chuck, Brioche Bun, Lettuce, Tomato, Onion, Cheddar Cheese, Double Smoked Bacon, Roasted Shallot Aioli

5 CHEESE PENNE 17

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

Chicken Breast 5 Salmon 14 Shrimp 10

Sides



HOUSE CUT FRIES (V) (GF) 4

FRESH SLICED FRUIT (V) (GF) 4

ASPARAGUS (V) (GF) 4

MASHED POTATOES (V) (GF) 4

Upgrade Sides



TRUFFLE FRIES (\$4 UPGRADE) (V) (GF) 8

SWEET FRIES (\$1 UPGRADE) (V) (GF) 5

CAESAR SALAD (\$2 UPGRADE) 6

CHOPPED SALAD (\$4 UPGRADE) (GF) 8

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.