

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 Anchovy

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

MIXED GREENS SALAD ✓ (GF) SIDE 6.5 ENTRÉE 12

Dried Cranberries, Sweet Cajun Spiced Walnuts, Crumbled Feta Cheese, Mixed Greens, Maple-Citrus Vinaigrette

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

Beef



- BAVETTE STEAK**  30
Cocoa-Coffee Marinated Sirloin Flap Steak, Cabernet Reduction, Garlic Mashed Potatoes, Garlic Butter Roasted Brussel Sprouts
- HANGER STEAK**  36
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
- BEEF BOURGUIGNON**  34
Tender Braised Beef Short Rib, Mushroom-Burgundy Sauce, Roasted Red Skin Potatoes, Carrot Asado
- N.Y. STRIP STEAK**  34
Choice Grade Beef, 5 Cheese Potato Gratin, Garlic Butter Asparagus, Tarragon-Shallot Sauce

Poultry



- HALF SMOKED CHICKEN**  29
Half Chicken Hickory Smoked, Tarragon-Shallot Sauce, Garlic Butter Roasted Brussel Sprouts, Paprika-Herb Roasted Redskin Potatoes
- 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



- SWORDFISH STEAK**  29
Cold Smoked Swordfish Grilled, Fennel-Coriander Seasoning, Grilled Lemon, Salsa Verde, Dusty's Rice Blend, Garlic Butter Roasted Brussel Sprouts
- 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 Michigan Smoked Bacon, Sautéed 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
Mustard Rubbed Pork, Saffron-Garlic Sauce, Moroccan Potato Cakes, Tomato-Herb Roasted Eggplant
- CURRIED RACK OF LAMB**  42
Roasted Shallot Puree, Maple Mashed Sweet Potatoes, Roasted Carrot Asado, Three Curry Marinade

