

Dinner Menu



Appetizers

CHEESE & CHARCUTERIE PLATE 18

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

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

SMOKED WHITEFISH DIP (GF) 12

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

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

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

Salsa Verde, Chipotle Steak Seasoning, Red Pepper-Garlic Corn, Bleu Cheese Mashed Potatoes

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

BRAISED BEEF 30

Tender Braised Boneless Beef, Cabernet-Coffee Sauce, Grilled Carrot Asado, Curry-Feta Potato Croquettes

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, Curry-Feta Potato Croquettes, Red Pepper-Garlic Corn, Rosemary-Lemon Gastrique

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, Red Pepper-Garlic Corn

SEARED SCOTTISH SALMON  32

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

ALMOND CRUSTED WHITEFISH 29

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

Garlic-Ginger Brined Pork Tenderloin, Mashed Sweet Potatoes, Korean Glazed Eggplant, Apple-Bacon Demi

CURRIED RACK OF LAMB  42

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