

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 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 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

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 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

PORK QUESADILLA 13

Smoked Pork, Pico de Gallo, Queso Chihuahua, Detroit Tomato Tortilla, Sour Cream and Lime on Side

SOUP & HALF SANDWICH 13

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

Denotes Gluten Free 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 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 4

FRESH SLICED FRUIT 4

ASPARAGUS 4

MASHED POTATOES 4

Upgrade Sides



TRUFFLE FRIES (\$4 UPGRADE) 8

SWEET FRIES (\$1 UPGRADE) 5

CAESAR SALAD (\$2 UPGRADE) 6

CHOPPED SALAD (\$4 UPGRADE) 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.

Wines by the Glass



White Wines

			<u>Glass</u>	<u>Bottle</u>
Blanc de Blanc Brut	Jean-Louis 187ml	France	9.5	
Prosecco	Canella 187ml	Italy	9.5	
Moscato	Innocent Bystander	Australia	9	36
Riesling	Selbach	Mosel, Germany	11	44
Riesling	Chateau Fontaine	Leelanau, Michigan	9	36
Grillo	Stemmari	Sicilia, Italy	8	32
Grechetto	San Valentino "Bacai"	Rebola, Italy	10	40
Pinot Grigio	Lunardi	Delle Venezie, Italy	8	32
Sauvignon Blanc	Ant Moore	Marlborough, New Zealand	9.5	38
White Blend	Vina Robles White 4	Paso Robles, California	9	36
Pinot Gris	Oyster Bay	New Zealand	9	36
Chardonnay	Cambria "Katherine's"	Santa Rita Valley, California	15	60
Chardonnay	Carmel Road	Monterey, CA	12	48
Viogier	Groundwork	Santa Barbara, CA	8	32
Gruner Veltliner	Getrank	Austria	9	36

Red Wines

			<u>Glass</u>	<u>Bottle</u>
Red Blend	Chateau Hyot	Bordeaux, France	10	40
Malbec	Las Perdices	Mendoza, Argentina	9	36
Red Blend	Saved	California	10	40
Red Blend	Paxis	Portugal	7	28
Pinot Noir	Cambria "Julia's"	Santa Maria Valley, CA	13	52
Pinot Noir	Elouan	Oregon	14	56
Cabernet Sauvignon	Lone Birch	Yakima Valley, WA	10	40
Cabernet Sauvignon	The Fableist	Paso Robles, CA	15	60
Cabernet Sauvignon	Stags' Leap	Napa Valley	30	100
Petite Sirah	Criss Cross	Clarksburg, California	11	44
Red Blend	The Prisoner	Napa Valley, CA	30	100
Spanish Red Blend	Carchelo	Jumilla, Spain	11	44
Garnacha	Santo Cristo	Spain	8	32
Italian Red Blend	Caburnia	Tuscany, Italy	12	48
Red Blend	Opus One 2014 3 oz. Pour	Napa Valley, CA	60*3oz.	450

House Wines

Dusty's Private Label	Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot	California	6.5	26
Sauvignon Blanc	North Coast California	9	36	

Wine Flights...\$12

Touch of Sweetness

Riesling – Chateau Fontaine – Leelanau
 Riesling – Kung Fu Girl – Washington
 Moscato – Innocent Bystander – Australia

Rich Red Flight

Petite Sirah – Criss Cross – Clarksburg, California
 Nero D'Avola – Stemmari – Sicilia, Italy
 Malbec – Las Perdices – Mendoza, Argentina

Crisp Whites

Pinot Grigio – Lunardi – Delle Venezie, Italy
 Grillo – Stemmari – Sicilia, Italy
 Gruner Veltliner – Mehofer – Austria

Blends Have More Fun

Red Blend – Ryan Patrick "Red Head Red" – Columbia Valley, WA
 Red Blend – Paxis – Portugal
 Red Bordeaux Blend – Chateau Hyot – Bordeaux, France

Prisoner's Leap *\$30 3oz Each

Cabernet - Stag's Leap - Napa Valley, CA
 Red Blend - The Prisoner - Napa Valley, CA