

Dinner Menu



Soup & Salads

SOUP DU JOUR - Daily selection of made in house soups ... **Cup 6.5 / Bowl 9**

CAESAR SALAD - Key Lime Caesar Dressing, Garlic-Herb Croutons, Crisp Romaine, Asiago Cheese, Optional Anchovy ... **Side 6.5 / Entree 12**

MIXED GREENS SALAD ✓ (GF) - Dried Cranberries, Sweet Cajun Spiced Walnuts, Crumbled Feta, Mixed Greens, Maple-Citrus Vinaigrette ... **Side 6.5 / Entree 12**

DUSTY'S SPRING SALAD (GF) - Mixed Romaine Lettuce, Crispy Prosciutto, Marcona Almonds, Crumbled Feta, Strawberries, Tomatoes, Black Lava Salt, Truffle Oil, Basil Balsamic Vinaigrette ... **Side 9.5 / Entree 18**

KALE SALAD ✓ - Rubbed Purple Kale, Mint, Serrano Peppers, Shaved Parmesan, Pomegranate Seeds, House-made Croutons, Kale Dressing ... **Side 8 / Entree 14**

Add Natural Chicken Breast ... 5 Add Salmon ... 14 Add Shrimp ... 10 Add Steak Tips ... 16

Phone: 517-349-8680

Call today to make a reservation

Small Plates

CHEESE & CHARCUTERIE - Monthly Selection of Artisan Cured Meats, Artisan Cheeses, Marcona Almonds, Pickled Radish, Stone Ground Mustard, Fig Preserves ... **Half 16 / Full 29**

DUSTY'S SLIDERS - **SMOKED CHICKEN SLIDERS:** Shredded Smoked Chicken, Fire Roasted Red Bell Pepper, Pickles, Peppadew Cheese, Shallot Aioli **OR**

SMOKED PORK SLIDERS: Shredded Smoked Pork Butt, Charred Red Onion, Pickles, Sriracha Aioli ... **15**

STEAK TIPS - Beef Filet Tips, Rosemary-Peppercorn Sauce, Naan Dippers ... **18**

CALAMARI - Fried Fresh Calamari, Dusty's Black Peppercorn Sauce, Tuxedo Sesame Seeds, Chili Oil ... **14**

MUSSELS VERDE - Fresh Mussels, Garlic, Shallots, White Wine Verde Butter, Fresh Dill, Spring Onions, Grilled Baguette ... **18**

TRUFFLE FRITES ✓ (GF) - Hand Cut French Fries, Sea Salt, Cracked Black Pepper, Shaved Parmesan, Fresh Thyme, Truffle Oil ... **12**

COCONUT SHRIMP - 3 Coconut Crusted Jumbo Shrimp, Sweet Potato Mash, Sweet Thai Chili Sauce ... **15**

SEARED TUNA - Black & White Sesame Seeds, Rainbow Citrus Slaw, Yuzu Salt, Cured Egg Yolk, Sriracha Aioli, Cilantro-Lime Aioli ... **16**

GRILLED PEACH BURRATA ✓ - Lavender Oil, Toasted Coriander, Black Lava Salt, Micro Greens, Lavender Buds ... **14**

LAMB LOLLI-POPS - Herb Crusted Lamb, Whipped Honey Feta, Sugar Snap Peas, Dill, Mint Oil ... **18**

BRUSCHETTA ✓ - Tomato Concasse, Balsamic Reduction, Fresh Basil, Red Onion, Asiago Crostini ... **12**

SAGANAKI ✓ - Halloumi Cheese Flamed Tableside, Toasted Naan, Lemon... **15**

Land

STEAK DIANE (GF) Sliced Beef Filet, Mushroom Steak Sauce, Garlic Mashed Potatoes, Seasonal Vegetable ... **26**

FILET AU POIVE - 8oz Angus Filet Mignon, 5 Pepper Melange Crust, Rosemary Infused Jus, Porcini Mushrooms, Thyme Frites, Seasonal Vegetable ... **34**

NY STRIP - 12oz Grilled NY Strip, Porcini Mushroom Foam, Marinated Mushrooms, Cauliflower Puree, Apple Bourbon Poached Cipolini Onions, Seasonal Vegetable ... **36**

CHICKEN MARSALA (GF) - Two Natural Seared Chicken Breasts, Marsala Sauce, Garlic Mashed Potatoes, Seasonal Vegetable ... **27**

HOUSE BACON BURGER - Ground Beef Short Rib, Brisket and Chuck, Brioche Bun, Arugula, Tomato, Onion, Cheddar Cheese, Double Smoked Bacon, Sriracha Aioli, House Cut Fries ... **18**

Sea

SEARED SCALLOPS - Fresh Diver Scallops, Minted English Cucumber Curls, Red Onion Puree, Sugar Snap Pea Puree, Purple Micro Flowers, Blue Algae Foam, Seasonal Vegetable ... **Half 19 / Full 35**

CURED SCOTTISH SALMON - Orange-Tarragon Cured Salmon, Cauliflower Puree, Key Lime & Leek Beurre Blanc, Seasonal Vegetable ... **28**

TUNA POKE BOWL - Marinated Yellowfin Tuna, Cucumber, Tomato, Spring Onion, Jalapeno, Avocado, Pickled Radish, Sushi Rice, Sriracha Aioli, Eel Sauce ... **26**

Pasta & Vegetable

Add Natural Chicken Breast ... 5 Add Salmon ... 14 Add Shrimp ... 10 Add Steak Tips ... 16

5 CHEESE PENNE PASTA (V) - Mozzarella, Parmigiano-Reggiano, Asiago, Romano, Queso Chihuahua, Penne Pasta, Jerk Spiced Gratin ... **18**

TRUFFLE RAGU (V) (GF) - Balsamic & Roma Tomato Ragu, Arugula, Black Truffle Oil, Truffle Sea Salt, Walnut Parmesan, Polenta ... **21**

BEYOND BURGER (V) (GF) - Grilled Beyond Burger, Gluten Free Vegan Bun, Arugula, Tomato, Onion, Sriracha Aioli, House Cut Fries ... **19**

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.