

STARTERS

HAWAIIAN BIGEYE TUNA SASHIMI
Seaweed Salad, Ponzu & Wasabi ~ 20

MAINE LOBSTER "CORN DOGS"
Asian Slaw & Chinese Hot Mustard ~ 16

MARYLAND LUMP CRAB CAKES
*Roasted Corn & Poblano Salsa,
Citrus Beurre Blanc ~ 12*

STEAMED FRENCHMAN BAY MUSSELS
Tomatoes, Thyme, Garlic & White Wine ~ 10

FLASH FRIED POINT JUDITH CALAMARI
Sweet Chili Dipping Sauce ~ 10

MOREL DUSTED NEW YORK STRIP
*Mushrooms, Shallots, Gnocchi,
Cabernet Jus ~ 15*

RAW OYSTERS

BLUE POINT (CT)
GIGAMOTO (BC)
CEDAR ISLAND (RI)
KOMO GWAY (BC)

2.50 Each ~ 12.00 Half Dozen

OYSTERS "JAPANOISE"

Ponzu, Chives & Tobikko
Add ~ \$1 per Oyster

BAKED OYSTERS ROCKEFELLER
Bacon & Spinach Stuffing, Hollandaise ~ 14

CHILLED SHRIMP COCKTAIL (4)
Cocktail Sauce & Horseradish ~ 12

SEARED DAYBOAT SCALLOPS
*Corn, Roasted Peppers, Chorizo Sarta,
Smoked Paprika Oil ~ 14*

"BUFFALO STYLE" FRIED OYSTERS
Maytag Bleu Cheese, Celery ~ 11

ASIAN CHICKEN LETTUCE WRAP
*Mixed Nuts, Shiitake Mushrooms,
Bibb & Iceberg Lettuce, Miso Vinaigrette ~ 10*

LOBSTER BISQUE
*Brioche Crostini & Sherry Splash
Cup ~ 8 Bowl ~ 10*

NORTHERN LAKES CLAM CHOWDER
Cup ~ 5 Bowl ~ 7

TODAY'S FRESH CATCH BLACKBOARD

Our Fish Arrives Daily from the Finest Seafood Markets Across the Country
Try it Grilled, Broiled, Blackened, Baked, Steamed, Sautéed or Buttermilk Fried
Served with Green Beans, Scalloped Potatoes & Choice of Housemade Salsa, Beurre Blanc or Béarnaise.
Add Caesar, Iceberg or House Salad ~ 5

PERUVIAN TILAPIA ~ 19
IDAHO RAINBOW TROUT ~ 20
GREAT LAKES TRAP NET WHITEFISH ~ 23
SCOTTISH ATLANTIC SALMON ~ 25
AUSTRALIAN BARRAMUNDI ~ 26
GREAT LAKES YELLOW PERCH ~ 27

MARYLAND SOFT SHELL CRABS ~ 29
BLOCK ISLAND SWORDFISH ~ 32
BRITISH COLUMBIAN KING SALMON ~ 32
CHILEAN SEA BASS ~ 34
HAWAIIAN BIGEYE TUNA ~ 36
ALASKAN HALIBUT ~ 36

LIVE MAINE LOBSTER ~ 26/LB
ALASKAN KING CRAB LEGS ~ 36/LB
Add side of Shrimp Scampi ~ 10 Add Broiled Maine Lobster Tail ~ 16 Add "Oscar" ~ 8

HOUSE SPECIALTIES

Add Caesar, Iceberg or House Salad ~ 5
Add Michigan Theme Salad ~ 6

SHRIMP PAD THAI
*Shiitake Mushrooms, Fried Tofu, Red Peppers,
Rice Noodles, Coconut Sambal Sauce ~ 19*

BROILED TILAPIA
*Herbed Couscous, Haricot Vert, Lemon Emulsion,
Curried Almonds ~ 21*

SAUTÉED TROUT AMANDINE
Haricot Vert, Marcona Almonds, Lemon Butter ~ 24

GRILLED SCOTTISH SALMON
*Edamame & Sweet Corn Succotash, Cherry Tomatoes,
Shiitake Mushrooms & Miso Beurre Blanc ~ 26*

PAN SEARED AUSTRALIAN BARRAMUNDI
*Asparagus, Corn, Kalamata Olives, Tomato Confit,
Goat Cheese, Aged Balsamic, Fleur de Sel ~ 28*

SEARED GEORGES BANK SEA SCALLOPS
Lobster Mashed Potatoes & Citrus Beurre Blanc ~ 30

PANKO ENCRUSTED SOFT SHELL CRABS
*Rice Noodles, Asparagus, Carrots,
Sweet Chili Broth ~ 31*

GRILLED BRITISH COLUMBIAN KING SALMON
*Baby Bok Choy, Baby Carrots, Sesame Roasted Shiitakes,
Sweet Soy Emulsion ~ 34*

GRILLED BLOCK ISLAND SWORDFISH "OSCAR"
*Garlic Mashed Potatoes, Grilled Asparagus,
Lump Crab & Béarnaise ~ 34*

HAWAIIAN BIGEYE TUNA DUO
*Seared Tuna Medallion, Tuna Tartar Napoleon
Wasabi Mousse, Avocado, Cucumbers & Crispy Wontons ~ 36*

GRILLED ALASKAN HALIBUT
*Peeky Toe Crab, Citrus Supremés, Avocado,
Wild Arugula, Yuzu Vinaigrette, Blood Orange Syrup ~ 38*

LAND LOVERS

Add Caesar, Iceberg or House Salad ~ 5
Add Michigan Theme Salad ~ 6

CERTIFIED ANGUS FILET MIGNON
*Garlic Mashed Potatoes,
Asparagus & Cabernet Jus or Béarnaise
7 oz ~ 34/ 10 oz ~ 44*

STEAK TOPPERS
JUMBO LUMP CRAB & BÉARNAISE ~ 8
MAYTAG BLEU CHEESE ~ 4
SAUTÉED MUSHROOMS ~ 5

7OZ FILET MIGNON & 2 LOBSTER TAILS
*Garlic Mashed Potatoes, Asparagus,
Cabernet Jus or Béarnaise ~ 60*

16OZ WOOD - GRILLED RIBEYE
Bacon & Blue Cheese Potato Tart, Grilled Asparagus ~ 32

PAN ROASTED CHICKEN
*Cipollini Onions, Baby Carrots, Spaetzle,
Grain Mustard Jus Lie ~ 18*

VEGETARIAN

CHEF'S SELECTION OF SEASONAL VEGETABLES
*Herbed Couscous, Sonoma Goat Cheese,
Tomato Confit, Lemon Emulsion ~ 16*

SIDES

Lobster Mashed Potatoes ~ 8
Salt Encrusted Baked Potato ~ 3
Steamed Asparagus ~ 6
Sautéed Spinach ~ 5

19% Gratuity will be added on to parties of six or more

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 food borne illness.

WINES BY THE GLASS

WHITES

m/v Il Follo Prosecco Extra Dry	7.00
'09 Lagaria Pinot Grigio	7.50
'09 Bel Lago Auxerrois	9.00
'09 H.B. Picpoul de Pinet	7.00
'10 Valdivieso Sauvignon Blanc	7.00
'09 E. Daulny Sancerre	11.50
'09 Bishop's Peak Chardonnay	7.50
'09 Collovray Maçon-Villages	10.50
'09 Frank Family Chardonnay	14.50
'08 R. Wiest Rhein River Riesling	8.50

REDS

'08 Trapiche Pinot Noir	5.50
'09 Montoya Pinot Noir	9.00
'08 Nugan "Vision" Shiraz	8.00
'08 Ch. Labrande Malbec	11.00
'06 Ch. Saint-Sauveur Bordeaux	8.00
'07 L de Lyeth Merlot	8.00
'09 Quo Garnacha	7.00
'08 Excelsior Cabernet	8.00
'08 Aquinas Cabernet	10.00
'06 Hess "Collection" Cabernet	16.50

APERITIVES

Lustau "Don Nuño" Oloroso Sherry ~ 6
'68 D'Oliveiras Reserva Boal Madeira ~ 22

Northern Lakes

Specialty Cocktails ~ 10

Lakes Cosmopolitan

Absolut Vodka, Cointreau,
Cranberry Juice & Fresh Lime

Marty's Limoncello-tini

Effen Vodka, Limoncello & a Sugar Rim

Karen's X-Rated Martini

Hangar One Kaffir Lime Vodka,

X-Rated Fusion Liqueur, Grapefruit Juice

Filthy Dirty Martini

Ketel One & Bombay Sapphire

with a blend of Mediterranean Olive Juices

Pomegrini

Pama Liqueur & Pomegranate Vodka,

Kiss of Cointreau & Fresh Lime

Northern Lakes Fresh Margarita

Freshly Squeezed Lime & Orange Juices,

Herradura Silver Tequila & Grand Marnier

Perfect Gimlet

Hendrick's Gin, Fresh Lime Juice, Simple Syrup

Elderflower & Citrus Infusion

Ketel One, St. Germain Elderflower Liqueur,

Orange, Lime & Lemon Juice

DESSERTS

CHOCOLATE BUMPY CAKE

Walnut Tuile, Malted Ice Cream ~ 8

CRÈME BRÛLÉE

Caramelized Sugar Crust
& Seasonal Fresh Fruit ~ 6

KEY LIME CHEESECAKE

Graham Cracker Crust,

Fresh Fruit & Raspberry Coulis ~ 7

HOUSEMADE SORBET OF THE DAY

Fresh Berry Garnish ~ 6

CHOCOLATE DUO

Chocolate Pot de Crème, Chocolate Peanut Butter

Cake Truffles, Whipped Cream ~ 8

TIRAMISU

Espresso Lady Fingers, Mascarpone,

Chocolate Ganache ~ 9

AFTER DINNER SWEETIES

'96 Broadbent Colheita Madeira ~ 11

Fonseca "Bin 27" Port ~ 6

Ramos-Pinto 10 year Tawny Port ~ 9

Grahams 20 year Tawny Port ~ 12

Beaulon Ruby Pineau des Charentes ~ 5.50

Bonny Doon Raspberry Infusion ~ 6

Black Star Farms "Sirius" Pear ~ 8.75

'04 Ch. les Roques Loupiac ~ 7.25

'05 La Fleur D'Or Sauternes ~ 10.50

'00 Dom. Baumann Quartis de Chaume ~ 9.50

'03 Ch. Raymond-Lafon Sauternes, Bottle ~ 126

'83 Warres Vintage Port, Bottle ~ 200

SINGLE MALTS & SPECIAL BLENDS

NEAT OR ROCKS ~ 2 oz.

Auchentoshan 10yr. (Lowland) ~ 10

Balvenie 12yr. "Doublewood" (Speyside) ~ 13

Dalwhinnie 15yr. (Highland) ~ 14

Glenfiddich 12yr. (Highland) ~ 11

Glenlivet 12yr. (Speyside) ~ 11

Glenlivet 15yr. French Oak (Speyside) ~ 14

Highland Park 18yr. (Orkney Isles) ~ 18

Lagavulin 16yr. (Isle of Islay) ~ 16

Laphroaig 10yr. (Isle of Islay) ~ 12

Macallan 12yr. (Highland) ~ 12

Macallan 18yr. (Highland) ~ 26

Oban 14yr. (Highland) ~ 15

Talisker 10yr. (Isle of Skye) ~ 13

Johnny Walker Blue (Blended) ~ 28

COGNAC

Couvoisier VS ~ 7

Hennessey VS ~ 7

Remy Martin VSOP ~ 10

Martell VSOP ~ 10

Delamain "Vesper" Grande Champagne ~ 18

Hine "Triomphe" Grande Champagne ~ 28

EAU DE VIE

Mazzetti d'Alavilla "Grappa di Barbera" ~ 10

Alexander Grappa ~ 11

Moletto "Grappa di Moscato" ~ 11

May 13, 2011



WEDNESDAY WINE BAR 2011

The first Wednesday of each Month,
6 to 8 pm, \$40 per person inclusive.

The tastings include at least 10 wines
and a sumptuous hors d'oeuvres spread!

June 8th

"THE BEST VALUES

ON THE PLANET!"

Need we say more?

\$40 per person inclusive

Northern Lakes Seafood Co.

(248) 646-7900

Let us be your
personal wine shoppers!

Take home a bottle you've just
enjoyed with dinner or let us make
a recommendation.

Ask your sommelier for
"To-Go" pricing.

View more exciting Food & Wine Events
at our website www.mattprentice.org
Or give us your e-mail address and we'll
put you on our list to receive news.

Beer

Domestic

Budweiser ~ 4

Bud Light ~ 4

Coores Light ~ 4

Founders Porter ~ 5

Michelob Ultra ~ 4.25

Miller Lite ~ 4

Omnegeang Rare Vos ~ 6.50

Samuel Adams ~ 4.50

Sierra Nevada ~ 4.50

Import

Amstel Light ~ 4.25

Corona ~ 4.50

Heineken ~ 4.25

Heineken Light ~ 4.25

Labatt Blue Light ~ 4.25

Molson Canadian ~ 4.25

Monty Python's Holy Grail Ale ~ 6

New Castle Brown Ale ~ 4.25

Pilsner Urquell ~ 5

Planck Bavarian Dunkel ~ 9

Stella Artois ~ 5

Samuel Smith Oatmeal Stout ~ 6.50

Draft

Bass Ale ~ 5

Bell's ~ 5

Guinness ~ 5

Labatt Blue ~ 4

Non-Alcoholic

Odou's Amber ~ 3.50

Labatt Blue ~ 3.50

St. Pauli Girl ~ 3.50

Gluten Free

Red Bridge ~ 4.25

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