



Roasted Brussel/Squash* roasted brussels, butternut squash, dried cherries, shallots, honey. 16

Charcuterie Board* Italian cured mixed meats, smoked salmon, rotating selection of (3) artisanal cheeses – crostini, peanuts, whole grain mustard, fig preserves & dates. 28

Smoked Whitefish Spread* whitefish, served with crackers, and cucumbers. 18

Albondigas Meatballs* pork, beef meatballs, Spanish tomato sauce. 15

Spanish Shrimp* garlic - smoked paprika with crostini's. 16

Beer Mussels* garlic, shallots, fresh herbs, red chili pepper flakes, Hamm's beer. 23

Crab Cake* jumbo lump crab house made, panko encrusted, and side of house sweet chili sauce. 19

Seared Ahi* sesame crusted yellow-fin tuna, seared rare, seaweed salad, ponzu dressing. 23

add protein: shrimp 10 ~ salmon 10 ~ 4 oz

Soup

French Onion 10

Soup of the day 9

Times House kale super-food, avocado, quinoa, grapes, pecans, goat cheese w/ house made citrus vinaigrette 15

Roasted Beet mixed greens, pecans, pickled red onions, goat cheese, red & gold roasted beets, mixed berry vinaigrette 16

Maurice Salad* Detroit style, with shredded lettuce, julienne ham, turkey, Swiss, pickles, hardboiled egg, olives, and our homemade Maurice dressing. 18

Chopped Wedge iceberg chopped wedge, creamy blue cheese dressing, heirloom cherry tomatoes, bacon, and scallions. 15

Char-grilled Ribeye* chef butchered thick cut 16oz certified Angus beef ribeye steak, roasted potatoes, seasonal vegetable 52

Hanger Steak* topped with chimichurri, roasted potatoes, seasonal vegetable. 39

Osso Bucco* . Braised veal shanks, wild mushroom risotto, mushroom red-wine demi. 47

½ Rack Ribs* slow roasted cherry-BBQ sauce served with a skewer side of shrimp. 31

Tuscan Roasted ½ Chicken comes roasted potatoes, seasonal vegetable, in natural juices. 32

Short-Rib Stroganoff* pappardelle pasta, braised short-rib, mushrooms with house dill cream sauce. 40

Bolognese* pappardelle pasta, w/ house bolognese is a traditional white sauce, truffle, and grated parmesan cheese. 28

Bucatini Pesto & Burrata* Italian bucatini pasta tossed with toasted pepita seed pesto, fresh cream, heirloom cherry tomatoes, finished with fresh grated Parmesan and a sphere of burrata. 32

Pork Chop* Plath's smoked chop, with fig- glaze, roasted potatoes, season vegetable. 34

Mustard Crusted Salmon* old beck sweet jalapeño mustard, encrusted salmon, ancient grains, seasonal vegetable. 38

Dinner Salads Available:

½ wedge 8 (or) ½ times-house 8 (or) ½ roasted beet 8