



Dinner – The Pharmaceutical
Dinner – The Elite
Dinner – The Executive
Dinner – The Modern
Lunch – The Classic
Lunch – The Executive
Lunch – The Modern
Branch Menu

Brunch Menu

Assorted Baked Goods

Coffee Cake | Scone | Danishes | Croissants | Muffins | Gluten Free

ENTREE CHOICES

(Pre-Select Four)

Joe Muer Benedict

Poached Eggs | Deviled Crab Cakes | Crispy Thick Bacon
Herbed Hollandaise | Lyonnaise Potatoes

Eggs Wellington

Scrambled Eggs | Dearborn Brand Ham | Spinach
Gruyere Cheese in Phyllo Dough | Lemon-Leek Crema

Lemon Ricotta Pancakes

Fresh Blueberries | Michigan Grade A Maple Syrup | Candied Lemon | Icing Sugar

Marcona Almond Crust French Toast

Soaked in Vanilla-Cinnamon Custard | Grand Manier Creme Anglaise

Belgian Waffle

Pearl Sugar | Vanilla Scented Berries | Chantilly Creme

Martha's Vineyard Salad with Grilled Chicken

Crumbled Roquefort | Sun-dried Cherries | Candied Walnuts
Red Onions | Raspberry Vinaigrette

Prime Muer Burger

28 pay Dry Aged Burger | Challah Bun | White Truffle Pomme Frites

DESSERT CHOICES

(Pre-Select One)

Coconut Cake | Cheese Cake | Chocolate Cake | Sorbet

\$24 per Guest

(Includes Coffee & Soft Drinks - Not Inclusive, Tax & Gratuity)



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Lunch Menus

The Classic – \$30

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish |
Fresh Artisan Bread and Butter

ENTRÉE – Guests Select One

Marthas Vineyard Salad with Grilled Chicken

Crumbled Roquefort-Sun, Dried Cherries,
Candied Walnuts, Red Onions, Raspberry
Vinaigrette

Power Bowl Salad with Grilled Salmon

Wild Rice-Quinoa-Diced Apples, Marcona
Almonds-Dried Cherries-Herbed Vinaigrette
and Char-Grilled Scottish Salmon

Salmon Nicoise

Hard Cooked Egg, Haricot Verts, Fingerling
Potatoes, Kalamata Olives, Balsamic
Vinaigrette-and chargrilled Scottish Salmon

Broiled Great Lakes Whitefish

Broiled and served with fresh lemon

“Baja Style” Fish Tacos

Seasoned fresh Atlantic cod, flour tortillas,
cilantro leaves, slaw, avocado salsa,
caramelized onions, and chipotle cream

Char Grilled Chicken Sandwich

Char Grilled chicken breast, gruyere and
Boursin cheese, roasted mushrooms and
caramelized onions, toasted brioche bun

DESSERT

Chef's Sorbet of the Day

*All packages include soft beverages,
coffee and tea.*



Dinner – The Pharmaceutical
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Lunch Menu

The Modern – \$40

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish |
Fresh Artisan Bread and Butter

APPETIZERS – Served Family Style

Steak and Potato | Joe Muer Crab balls

ENTRÉE – Guests Select One

Marthas Vineyard Salad with Grilled Chicken

Crumbled Roquefort-Sun-Dried Cherries-
Candied Walnuts-Red Onions-Raspberry
Vinaigrette

Mediterranean Octopus Salad

Baby octopus, Moroccan cous cous, grilled
romaine hearts, mint, cucumber, ceci bean,
tomato, lemon sumac vinaigrette, candy
striped beets

Charred Beet Salad with Grilled Shrimp

Red and yellow beets, pickled ramps, arugula,
cumin spiced carrots, grilled red onion,
Bulgarian feta, lemon honey vinaigrette

Executive Steak Sandwich

Open faced char-grilled baguette, caramelized
beef tenderloin tips, wild mushrooms,
caramelized onions, asparagus tips,
mascarpone crème

Crab Stuffed Flounder

Grainy mustard beurre blanc sauce

Grilled Scottish Salmon

Succotash, sautéed spinach, roasted tomato
and butter emulsion, fresh tomato Caponata
relish

DESSERT

Host / Event planner MUST select one prior
to event

Coconut Cake | Chocolate Cake | Carrot Cake

*All packages include soft beverages,
coffee and tea.*



*Dinner – The Elite
Dinner – The Executive
Dinner – The Modern
Dinner – The Classic
Lunch – The Executive
The Pharmaceutical*

Lunch Menu

The Executive – \$50

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish |
Fresh Artisan Bread and Butter

APPETIZERS – Served Family Style

Steak and Potato | Joe Muer Crab balls

ENTRÉE – Guests Select One

Marthas Vineyard Salad with Grilled Chicken

Crumbled Roquefort-Sun-Dried Cherries
Candied Walnuts | Red Onions |
Raspberry Vinaigrette

6oz “Chairman’s Reserve” Filet Mignon

Signature zip sauce

Lobster Roll

Maine lobster meat with Louis dressing
infused with brandy and roasted tomato

Spring Harvest Salad

Mixed baby field greens and Arugula,
butter roasted morel mushrooms, grilled
white asparagus, shaved gruyere, preserved
tomatoes, grilled chicken, basil white truffle
vinaigrette, red quinoa

George’s Banks Sea Scallops

Spring pea mélange, saffron Buerre blanc,
morel mushrooms, spring asparagus tips,
herloom potato hash, pickled ramps

Peach Carpaccio with Grilled Shrimp

Vanilla scented poached peaches, arugula,
Parmesan Reggiano, dried figs,
Marcona almonds, balsamic glaze with Grilled
Shrimp

Seafood Cobb Salad

Chilled shrimp, jumbo lump crab meat,
applewood bacon, tomatoes, hard cooked
egg, Roquefort cheese, lemon herb
vinaigrette

Executive Steak Sandwich

Open faced char-grilled baguette, caramelized
beef tenderloin tips, wild mushrooms,
caramelized onions, asparagus tips,
mascarpone crème

DESSERT

Host / Event planner **MUST** select one prior
to event

Coconut Cake | Chocolate Cake | Carrot Cake

*All packages include soft beverages,
coffee and tea.*



*Dinner
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Dinner Menu

The Classic – \$75

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish |
Fresh Artisan Bread and Butter

STARTERS – Served Family Style

Tempura asparagus

Miso mustard dipping sauce

Colossal Shrimp Cocktail

Poached in Aromatic Courte Bouillon with
Fiery House Sauce

SALAD COURSE

Marthas Vineyard Salad

Crumbled Roquefort-Sun-Dried Cherries
Candied Walnuts | Red Onions |
Raspberry Vinaigrette

ENTREES – Guest select one

Broiled Lake Superior Whitefish

Broiled and served with fresh lemon

Amish Roast Chicken

All natural, semi boneless chicken with
roasted spring vegetables and Jus lie

Grilled Scottish Salmon

Succotash, sautéed spinach, roasted tomato
and butter emulsion, fresh tomato Caponata
relish

6oz “Chairman’s Reserve” Filet Mignon

Signature zip sauce

Sautéed Great Lakes Perch Whipped
potato, haricot verts, tartar sauce

SIDES – Served Family Style

Creamed Spinach
Stewed Tomatoes

DESSERT

Chef’s Daily Sorbet

*All packages include soft beverages,
coffee and tea.*



*Dinner
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Dinner Menu

The Modern – \$85

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish |
Fresh Artisan Bread and Butter

STARTERS – Served Family Style

Deviled Crab Balls

Maryland Blue Crab-Stone Ground Mustard
Sauce

Colossal Shrimp Cocktail

Poached in Aromatic Courte Bouillon with
Fiery House Sauce

SALAD COURSE

Marthas Vineyard Salad

Crumbled Roquefort-Sun-Dried Cherries
Candied Walnuts | Red Onions |
Raspberry Vinaigrette

ENTRÉE – Guests Select One

Oven Roasted Barramundi

Served with lobster and crab stuffing, haricot
verts, honey carrots and
black garlic

Crab Stuffed Flounder

Grainy mustard beurre blanc sauce

Grilled Scottish Salmon

Succotash, sautéed spinach, roasted tomato
and butter emulsion, fresh tomato Caponata
relish

Amish Roast Chicken

All natural, semi boneless chicken with
roasted spring vegetables and Jus lie

8 oz Char Grilled “Chairmans Reserve” Filet Mignon-Signature Zip Sauce

SIDES – Served Family Style

Fingerling Potatoes Lyonnaise
Char Grilled Asparagus Spears with Tomato
Caponata Relish

DESSERT

Host / Event planner **MUST** select one prior
to event

Coconut Cake | Chocolate Cake | Carrot Cake

*All packages include soft beverages,
coffee and tea.*



Dinner Menu

The Executive – \$95

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish | Fresh Artisan Bread and Butter

STARTERS – Served Family Style

Lobster Corn Dogs

Napa Cabbage Slaw | Pommery Hollandaise

Beef Carpaccio

Marinated Beef Tenderloin | Red Wine Dijon Vinaigrette | Capers | Parsley | Chopped Egg | Minced Red Onion

SALAD COURSE

Marthas Vineyard Salad

Crumbled Roquefort-Sun-Dried Cherries
Candied Walnuts | Red Onions |
Raspberry Vinaigrette

ENTRÉE – Guests Select One

Ahi Tuna

Fennel dusted, roasted red beet coulis, potato latke, spring asparagus, dill and cucumber Crema, fennel fronds, tarragon caviar

6oz “Chairman’s Reserve” Filet and 5oz Coldwater Lobster Tail

8 oz Char Grilled “Chairman’s Reserve” Filet Mignon Signature Zip Sauce

Amish Roast Chicken

All natural, semi boneless chicken with roasted spring vegetables and Jus lie

George’s Banks Sea Scallops

Spring pea mélange, saffron Buerre blanc, morel mushrooms, spring asparagus tips, herloom potato hash, pickled ramps

Pan Seared Alaskan Halibut

Potato croquette, crisp pancetta, morel mushrooms, fava beans, lemon thyme broth, king crab meat, orchid petals

Tristan South African Lobster Tail 6 oz.

Served with whipped potatoes, asparagus, and drawn butter

22 oz Stockyard Angus Bone-In Rib eye

Caramelized onions, sautéed mushrooms, signature zip sauce

SIDES – Served Family Style

Potatoes Dauphnoise | Sautéed Wild Mushroom Blend | Creamed Spinach

DESSERT

Host / Event planner **MUST** select one prior to event

Coconut Cake | Chocolate Cake | Carrot Cake

All packages include soft beverages, coffee and tea.



Dinner Menu

The Elite – \$125 per person

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish |
Fresh Artisan Bread and Butter

STARTERS – Served Family Style

Steak and Potato

Grilled “Chairman’s Reserve” tenderloin tips |
house made potato gnocchi | carrot puree | swiss
chard | Cabernet Demi

Colossal Shrimp Cocktail

Aromatic Courte Bouillon | Fiery House Sauce

Seared Sea Scallops

Grapefruit | radish | asparagus | wood sorrel |
capers | caramelized fennel | Yuzu vinaigrette

SALAD COURSE

Marthas Vineyard Salad

Crumbled Roquefort-Sun-Dried Cherries |
Candied Walnuts | Red Onions | Raspberry
Vinaigrette

ENTRÉE – Guests Select One

22 oz Stockyard Angus Bone-In Rib eye

Caramelized onions, sautéed mushrooms,
signature zip sauce

Crispy Skin Red Snapper

Blue agave glaze, chorizo and bell pepper rice
pilaf, chipotle puree, lime and cilantro Buerre
blanc, candied citrus peel

Colorado Lamb Chops

Whipped potatoes, roasted heirloom carrots, red
wine demi, pickled mustard seed

Pan Seared Alaskan Halibut

Potato croquette, crisp pancetta, morel
mushrooms, fava beans, lemon thyme broth, king
crab meat, orchid petals

6oz “Chairman’s Reserve” Filet Mignon and Tristan Lobster Tail 6 oz.

Served with whipped potatoes, asparagus and
drawn butter

Ahi Tuna

Fennel dusted, roasted red beet coulis, potato
latke, spring asparagus, dill and cucumber Crema,
fennel fronds, tarragon caviar

Amish Roast Chicken

All natural, semi boneless chicken with roasted
spring vegetables and Jus lie

8 oz Char Grilled “Chairman’s Reserve” Filet Mignon-Signature Zip Sauce

SIDES – Served Family Style

Blue Crab and Cheddar Mashed Potatoes
Black Truffle Mac and Cheese
Balsamic Glazed Brussel Sprouts

DESSERT

Host / Event planner **MUST** select one prior
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Coconut Cake | Chocolate Cake | Carrot Cake

*All packages include soft beverages,
coffee and tea.*



Dinner Menu

The Pharmaceutical – \$125 Inclusive

AMUSE BOUCHE

Smoked Bluefish Pate | White Bean Relish | Fresh Artisan Bread and Butter

STARTERS – Served Family Style

Lobster Corn Dogs

Napa Cabbage Slaw | Pommery Hollandaise

Beef Carpaccio

Marinated Beef Tenderloin | Red Wine Dijon Vinaigrette | Capers | Parsley | Chopped Egg | Minced Red Onion

SALAD COURSE

Marthas Vineyard Salad

Crumbled Roquefort-Sun-Dried Cherries | Candied Walnuts | Red Onions | Raspberry Vinaigrette

ENTRÉE – Guests Select One

Ahi Tuna Fennel dusted, roasted red beet coulis, potato latke, spring asparagus, dill and cucumber Crema, fennel fronds, tarragon caviar

8 oz Char Grilled “Chairman’s Reserve”

Filet Mignon Signature Zip Sauce

George’s Banks Sea Scallops

Spring pea mélange, saffron Buerre blanc, morel mushrooms, spring asparagus tips, herloom potato hash, pickled ramps

Pan Seared Alaskan Halibut Potato croquette, crisp pancetta, morel mushrooms, fava beans, lemon thyme broth, king crab meat, orchid petals

Tristan South African Lobster Tail 6 oz.

Served with whipped potatoes, asparagus, and drawn butter

Amish Roast Chicken

All natural, semi boneless chicken with roasted spring vegetables and Jus lie

22 oz Stockyard Angus Bone-In Rib eye

Caramelized onions, sautéed mushrooms, signature zip sauce

SIDES – Served Family Style

Potatoes Dauphnoise
Sautéed Wild Mushroom Blend
Creamed Spinach

DESSERT

Host / Event planner **MUST** select one prior to event

Coconut Cake | Chocolate Cake | Carrot Cake

Includes House Red and White Wines

All packages include soft beverages, coffee and tea.