

# Bordeaux

ALL-DAY MENU | AVAILABLE 11:00 AM - MIDNIGHT

## /// BEGINNINGS ///

### GF CRISPY BROCCOLI

Lemon-thyme vinaigrette, almonds, manchego cheese and a roasted garlic aioli.....9

### CRAB FONDUE

A classic béchamel with crab, leeks, fresh herbs, sherry and French bread.....14

### BAKED GOAT CHEESE

Chevre cheese baked with tomato sauce and roasted garlic, served with toast.....10

### ARANCINI

Risotto mixed with parmesan, herbs and sausage, lightly fried and accompanied by cauliflower puree.....11

### TRIO OF DIPS & CHIPS

Feta and white bean dip, chili con queso, French onion dip served with crisp pita, tortilla chips and our housemade Bistro chips.....11

## /// GREENS ///

### ENHANCE YOUR SALAD SELECTION:

Chicken....5 Shrimp....8 Salmon....8 Steak....6

### GF BORDEAUX HOUSE

Mixed greens with Michigan dried cherries and cranberries, toasted almond slivers, diced red onion, grape tomatoes and sliced cucumber with our housemade blue cheese vinaigrette.....half 5....full 10

### CAESAR

Romaine tossed with parmesan, croutons and housemade Caesar dressing.....half 5....full....10

### GF HARVEST SQUASH

Mixed greens, delicata squash, ricotta, pepitas, balsamic vinaigrette.....12

## /// BETWEEN BREAD ///

INCLUDES HOUSEMADE PICKLE AND CHOICE OF ROOT SLAW OR WARM POTATO SALAD.  
UPGRADE TO HOUSE CUT FRIES FOR \$2

### SALMON CLUB

Salmon lox, bacon, hollandaise, butter crunch lettuce and tomato on our housemade whole wheat.....12

### CLASSIC BURGER

8-oz. house-ground beef char-grilled with American cheese, butter crunch lettuce, tomato, onion and pickle.....12

### BISON BURGER

8-oz. hand-formed and char-grilled with goat cheese, red wine caramelized onion and arugula.....14

## /// HAPPY HOURS ///

MONDAY - FRIDAY 5:00 PM - 7:00 PM

DRAFT CRAFT BEERS & DOMESTIC BOTTLES \$2 OFF  
FEATURED DRINK OF THE DAY \$5  
HOUSE COCKTAILS \$3.50

## /// SPOONFULS ///

GF CLASSIC FRENCH ONION.....crock 8  
\*Gluten-free when ordered without croutons  
CLAM CHOWDER.....cup 5...bowl 7  
GF BUTTERNUT SQUASH BISQUE.....cup 4...bowl 6  
CHILI.....cup 5...bowl 7

## /// FLATBREAD PIZZETTES ///

RUSTIC HOUSEMADE FLATBREADS, GRILLED,  
TOPPED WITH FRESH INGREDIENTS AND BAKED

### ITALIAN BREAKFAST

Soppressata, fried egg, manchego cheese, tomato sauce.....11

### MARGHERITA

Roasted tomato, garlic, fresh mozzarella, basil, balsamic drizzle.....10

### CHEVRE 'N SHROOMS

Goat cheese, wild mushrooms, roasted garlic cream sauce, truffle oil.....11

### BLACK & BLUE

Blackened steak, blue cheese cream, pickled red onion, dried tomato.....13

### CHICKEN CONFIT

Shredded chicken, sautéed kale, honey, hot sauce.....12

### SMOKED WHITEFISH

Gruyère cheese, arugula, pickled radish and egg vinaigrette.....11

## /// HANDHELDS ///

### GF BRAISED PORK TACOS

Roasted tomato salsa, cabbage, red onion, cilantro and lime vinaigrette in corn tortillas...10

### GF MOUNG LETTUCE WRAPS

Spiced ground chicken, green and red cabbage, enoki mushrooms, carrot, red onion, glass noodles, ponzu sauce and butter crunch lettuce.....10

## /// MAINS ///

CHOICE OF BORDEAUX SALAD, CAESAR,  
OR BUTTERNUT SQUASH BISQUE

### GF USDA PRIME PUB STEAK\*

Chimichurri sauce, served with house cut fries and housemade ketchup.....24

### FRIED CHICKEN

Leg and thigh confit, olive oil poached Yukons, gravy and Chef-selected vegetable.....18

GF : GLUTEN-FREE ITEMS

These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.