

# 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.