

WELCOME TO BORDEAUX

We are real people, with a real passion for good wine, food, and spirits. At Bordeaux you will enjoy made-from-scratch dishes, influenced by both American and French technique. Inspired by the amazing synergy between food and wine, Bordeaux's Cork Room boasts over 70 labels. Sip your favorite Michigan microbrew or cocktail at our bar crafted from Timeless Timber recovered from the Great Lakes. Our vibrant atmosphere, appointed with three private dining rooms, invites you to sip, savor, and celebrate!

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

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

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

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** SPINACH SALAD LYONNAISE
Poached egg, bacon, mustard vinaigrette, potato sticks.....12
- GF** SUPER KALE
Michigan apples, pecans, fennel, radish, cider vinaigrette, apple chips.....11
- GF** HARVEST SQUASH
Mixed greens, delicata squash, ricotta, pepitas, balsamic vinaigrette.....12

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.*

>>> YOUR ENTRÉE COMES WITH FRESH BREAD AND CHOICE OF
BORDEAUX SALAD, CAESAR, OR BUTTERNUT SQUASH BISQUE

GRAZERS

- GF** RIBEYE*
Cast iron seared, served with pan sauce, caramelized shallots, mushroom sea salt and olive oil poached Yukons.....28
- GF** BRAISED SHORT RIBS
Natural au jus, horseradish whipped potatoes and Chef-selected vegetable.....28
- GF** PORK BELLY
Crispy pork, parsnip purée, arugula, parsnip chips, pickled shallots, cider reduction.....25
- GF** USDA PRIME PUB STEAK*
Chimichurri sauce, served with house cut fries and housemade ketchup.....24
- GF** FILET MIGNON*
Wild mushroom demi-glace, crispy onions, horseradish whipped potatoes and Chef-selected vegetable.....30
- GF** LAMB SHANK
Slow-cooked with red wine, tomato, garlic, rosemary and preserved lemon atop navy bean ragoût.....29

HOOK & LINE

- GF** SALMON*
Pan-seared Scottish salmon, saffron-corn risotto, gremolata, Chef-selected vegetable.....26
- GF** WHITEFISH
Smoked whitefish cake, maple-sriracha glazed shrimp, saffron-corn risotto and Chef-selected vegetable.....26
- GF** WALLEYE
Black lentils, sofrito, mustard sauce and potato sticks.....24
- GF** SEA SCALLOPS
Creamy herb polenta, leek confit, prosciutto chip, dried tomato, beurre blanc.....29
- GF** HALIBUT
Lemon-Dijon aioli, arugula salad, sherry vinaigrette, olive oil poached Yukons.....34

OODLES OF NOODLES

ENHANCE YOUR PASTA SELECTION:

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

- RAVIOLI**
Parmesan, ricotta and fontina stuffed jumbo ravioli with roasted mushroom cream sauce.....18
- BUCATINI**
With butternut squash sauce, crispy kale and roasted butternut squash.....16
- RISOTTO**
Beet puree, roasted beets, walnuts, brie, Minus 8 vinegar.....19
- CAPELLINI**
Garlic cream, red onion, bell pepper, marinated tofu, spinach, angel hair.....16

FLAPPERS

- GF** PAN-ROASTED CHICKEN BREAST
Mushrooms, au jus, spinach, crispy polenta cake.....22
- GF** DUCK BREAST
Red wine sauce, parsnip purée, root salad, citrus vinaigrette, Chef-selected vegetable....24
- FRIED CHICKEN**
Leg and thigh confit, olive oil poached Yukons, gravy, Chef-selected vegetable....18

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