



SOCIALS

- FRIED CALAMARI | 19**
pickled peppers & onions, remoulade

LAMB LOLLIPOPS | 21
mint chimichurri

EAST COAST OYSTERS | 24
six oysters on the half shell, lemon, cocktail

BAKED BURRATA | 16
roasted tomato Pomodoro, micro basil, balsamic drizzle, toast points

- ANTIPASTO BOARD | 22**
daily selection of cured meats, mozzarella, Greek olives, peppadews, dried apricots, toasted almonds, flatbread crackers & crostini

BRUSSELS SPROUTS | 13
cherrywood bacon, balsamic, Parmesan

THISTLE FRIES | 12
house seasoning, Parmesan, truffle oil, roasted garlic mayo

PLATES

- PRIME BEEF BUTCHER BLOCK* | MP**
local selection of premium beef, daily preparation, daily potato & veg

HALIBUT | 44
jasmine rice pilaf, lemon beurre blanc, haricot verts
- BEEF FILET* | 43/64**
4oz /8oz, Asiago whipped potatoes, broccolini, bearnaise

SCOTTISH SALMON | 33/41
4oz /8oz, butternut squash risotto, mustard maple glaze, apple radish slaw, broccolini

LAMB RACK | 52
Asiago whipped potatoes, mint demi-glace, roasted root vegetables

BUTTERNUT SQUASH MEZZALUNA | 27
broccolini, roasted tomato, pecorino Romano, Marsala sage cream
- add chicken 8, tofu 8, salmon 10, or shrimp 10

DESSERT

- CHOCOLATE TORTE | 9**
raspberry coulis, fresh berries

CARROT CAKE | 10
Crystal's signature, fresh carrot, golden raisins, cream cheese frosting
- PECAN PIE | 9**
salted caramel gelato

LEMON SORBET | 8
fresh blueberries, mint

*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Expressing much gratitude to our regular local farms & partners in this venture to bring food to you...fresher. Many of our ingredients are sourced directly with farmers in our hyper local community.

Zenner Farms – Kingsley, Grossnickle Farms – Kaleva, Lost Lake Farm – Honor, Cream Cup Dairy – Kaleva, Sleeping Bear Farms – Beulah, Dennis Sparks – Kaleva, Iron Fish Distillery – Thompsonville, Revolution Farms – Caledonia, Little Town Jerkey – Falmouth, Crisp Country Acres – Holland, Wagner Farms – Grawn, Coveyou Scenic Farm Market – Petoskey, Michigan Craft Beef – Zeeland, Revolution Farms – Caledonia, Grand Traverse Mushroom – Traverse City

SOUP & SALADS

- SOUP | 7/9**
daily inspiration

THISTLE SIRLOIN CHILI | 8/11
award-winning signature chili, accompaniments

HOUSE GREENS | 7/11
tomato medley, cucumbers, rainbow carrots, pickled red onions, focaccia croutons, red wine vinaigrette

MOUNTAIN CAESAR | 7/11
romaine, tomato medley, radish, shaved Parmesan, focaccia croutons, Caesar dressing

PEAR & FENNEL | 7/11
spinach, pear, fennel, candied walnuts, edamame, Gorgonzola, lemon tarragon vinaigrette

dressings: red wine vinaigrette, maple balsamic vinaigrette, Caesar, lemon tarragon vinaigrette, buttermilk ranch, chunky blue cheese

add chicken 8, tofu 8, salmon 10, or shrimp 10

SIDES

- DAILY VEGETABLE | 6**
rotating fresh vegetable, sauteed

ROASTED ROOT VEGETABLES | 6
roasted garlic, herbs

BROCCOLINI | 8
lemon butter

ASIAGO WHIPPED POTATOES | 6
Yukon Gold, Asiago, sea salt

ROASTED BABY POTATO | 6
olive oil, herbs, sea salt

BUTTERNUT SQUASH RISOTTO | 8
Arborio rice, roasted squash, Parmesan

JASMINE RICE PILAF | 6
edamame, red cabbage, carrot, chive

PEAK PERFORMANCE
leaner portion sizes and the recommended balance of proteins, starches, and fruits and vegetables

GLUTEN FREE AVAILABLE - ASK YOUR SERVER