

SOCIALS

LOBSTER ARANCINI | 18

fennel slaw, lemon dill aioli

CHICKEN WINGS | 19

whole wing, Buffalo, celery, blue cheese

BRUSSELS SPROUTS | 13

cherrywood bacon, balsamic, Parmesan

BAKED FONDUE | 16

Gouda fondue, broccoli, pretzel bites, toast points

ANTIPASTO BOARD | 22

daily selection of cured meats, mozzarella, cornichons, peppadews, dried apricots, toasted almonds, crackers & crostini

OYSTERS ROCKEFELLER | 20

truffle cream spinach, crisp bacon

THISTLE FRIES | 12

house seasoning, Parmesan, truffle oil, roasted garlic aioli

PLATES

BEEF FILET* | 38/64

40z XX/80z, prime beef, garlic whipped potatoes, broccolini, truffle compound butter

NY STRIP & FRITES* | 58

120z, prime beef, truffle fries, daily vegetable

HARRIETTA HILLS TROUT | 38

corn dusted, harvest rice primavera, citrus corn salsa, haricot verts 📉

SCOTTISH SALMON | 34/42

40z // /80z, berry mostarda, butternut squash risotto, broccolini 🕞

ROASTED CHICKEN | 35

half chicken, roasted baby potatoes, heirloom carrots, pan jus

VEAL OSSO BUCO | 52

garlic whipped potato, heirloom carrots, red wine demi

PORK RIBEYE | 32

garlic whipped potatoes, whiskey apple chutney, roasted Brussels sprouts

LOBSTER MAC & CHEESE | 36

lobster knuckle, smoked Gouda Mornay, truffle butter crumb, broccolini

VEGAN ZUCCHINI PASTA | 22

zucchini, yellow squash, spinach, roasted red peppers, mushrooms, coconut curry

THISTLE BURGER* | 21

Wagyu chuck blend, aged cheddar, LTO, Brioche bun, French fries

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

DESSERT

CARROT CAKE | 10

Crystal's signature, fresh carrots, golden raisins, cream cheese frosting

CHOCOLATE TORTE | 9

raspberry coulis, fresh berries



APPLE TART | 12

Caramel, premium vanilla ice cream

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.

An automatic 18% gratuity will be applied to parties of eight (8) or more.

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 | 8

daily inspiration

THISTLE SIRLOIN CHILI | 10

award-winning signature chili, accompaniments ()

HOUSE GREENS | 7/11

mixed greens, medley tomatoes, pickled red onion, cucumber, rainbow carrots, focaccia croutons, red wine vinaigrette

HARVEST GREENS | 9/12

mixed greens, medley tomatoes, pickled red onion, roasted squash, apple, candied pecans, lemon vinaigrette

MOUNTAIN CAESAR | 7/11

romaine, medley tomatoes, shaved Parmesan, focaccia croutons, Caesar dressing

PANZANELLA | 14

focaccia, medley tomatoes, cucumbers, onion, arugula, smoked blue cheese, vinaigrette

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

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

SIDES

DAILY VEGETABLE | 6

rotating fresh vegetable, sauteed (GE)



roasted garlic, herbs (GF)

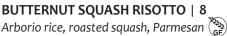
BROCCOLINI | 8 lemon butter

GARLIC WHIPPED POTATOES | 6

Yukon Gold, garlic, Asiago, sea salt 🙀



olive oil, herbs, sea salt 🙀



HARVEST RICE PRIMAVERA | 6

tomatoes, broccoli, medley carrots, sweet peppers XX



XX PEAK PERFORMANCE

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

