



SHAREABLE FAVORITES

TUNA WONTONS*

sesame crusted, wakame, chipotle aioli 14

JUMBO STUFFED TATER KEGS

bacon, chive, and cheddar, spicy ranch 10

BRUSCHETTA

ripe seasonal tomato, mozzarella, feta, and Asiago,
on toasted focaccia topped with pesto oil,
balsamic and crushed basil 12

CHICKEN WINGS

Buffalo, bourbon BBQ, or naked, celery 15

ONION RINGS

beer battered 10

TRUFFLE FRIES

white truffle oil, fresh herbs, Parmesan,
roasted garlic aioli 12

Soup & Salad

SOUP DU JOUR

house-made, prepared daily
cup 4; bowl 6




GARDEN SALAD


crisp greens, cucumber, medley tomato,
red onion, carrot, and garlic crouton,
your choice of dressing 7/9
dressings: French, ranch, red wine vinaigrette,
cherry vinaigrette, blue cheese



THE RIDGE

baby spinach, crumbled goat cheese,
Moscato-soaked cherries, bacon, candied pecan,
cherry vinaigrette 9/13 

TUNA NICOISE*

ahi tuna, crisp greens, Greek olive,
hardboiled egg, artichoke, asparagus,
medley tomato, red wine vinaigrette 19 

add grilled chicken 6, shrimp 8, or salmon 10

HANDHELDS

Sandwiches are served with housemade ranch chips. Substitute French fries or onion rings for \$2 or truffle fries or fruit for \$4.



Gluten-free bread or buns available.

ACE BURGER*

Schaendorf Farms MI beef, American,
LTO, toasted Brioche bun 19

CHICKEN GYRO

marinated chicken, grilled naan, feta, LTO,
Greek tzatziki 16

BLUE BURGER*

Schaendorf Farms MI beef, aged blue cheese,
apple bacon jam, arugula, toasted Brioche bun 21

ROASTED PORK

shaved pork loin, zesty pickles, melted Swiss,
garlic aioli, grilled focaccia 15

BOURBON BURGER*


Schaendorf Farms MI beef, aged cheddar,
hardwood smoked bacon, bourbon caramelized
onion, LT, toasted Brioche bun 21

GOLDEN CODWICH


lager-battered Alaskan cod, LTO, dill tartar,
Brioche bun 17

MAIN FARE

NY STRIP*

center cut, char-broiled strip loin, honey herb
butter, baked potato, asparagus 40 

HOUSE-SMOKED RIBS

half rack, dry rubbed with our house bourbon
BBQ, daily potato, daily vegetable 28 


STEAK* & FRITES

char-grilled bistro filet, mushroom demi,
sea salt fries, daily vegetables 32


FISH & CHIPS

beer-battered cod, French fries,
coleslaw, lemon wedge, tartar 19

BOURBON-GLAZED SALMON

seared, bourbon maple glaze, lemon
sweet pea risotto, asparagus 28 

CHICKEN CAPRESE

fresh mozzarella, cherry tomato & basil relish,
balsamic reduction, lemon sweet pea
risotto, daily vegetable 29 

SUMMER LINGUINE

Marsala herb veloute, grape tomato,
roasted mushroom, summer squash,
baby spinach, Pecorino Romano 19
add chicken 6, shrimp 8, salmon 10

SHARP CHEDDAR MAC

cavatappi pasta, aged cheddar Mornay,
Parmesan gratin, daily vegetable 16
add chicken 6, shrimp 8, salmon 10



PEAK PERFORMANCE



GLUTEN FREE

\$5 Split plate charge

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