



STARTERS

10 **FRENCH ONION SOUP**
CARAMELIZED SWEET ONION,
BEEF BROTH, FONTINA,
CIABATTA CROUTON

14 **BEEF TARTARE**
MINCED BEEF, CHIVES, GARLIC
AIOLI, CHILI, SOY PICKLED ONION,
HOUSE CRACKER

13 **WEDGE SALAD**
ICEBERG, CREAMY HERB DRESSING,
BLEU DE CAUSSES CHEESE, HERBS,
HOUSE BACON, WINTER ROOTS

14 **LAPEER SMOKED FISH DIP**
HOUSE HOT SAUCE,
SALTINES, LEMON

16 **SALT + PEPPER CALAMARI**
DOMESTIC CAUGHT, CILANTRO,
THAI BASIL, SAVORY ONION,
SERRANO, TOGARASHI, LIME

18 **BLUE HILL BAY MUSSELS**
HOUSE BACON, LEMONGRASS,
GINGER, CHILI BUTTER, HERBS,
GRILLED SOURDOUGH

20 **CRAB GRATIN**
WARM GULF CRAB, CHEESY
BECHAMEL, BREADCRUMBS,
CIABATTA TOAST POINTS.

RESILIENCE

/ri-zil-jens/ — noun

The capacity of a person to maintain their core purpose and integrity in the face of dramatically changed circumstances.



Lapeer

EXECUTIVE CHEF
BLAKE HARTLEY

STEAKS

CENTER CUT FILET 7^{oz} OR 10^{oz} 48/65 PRIME DELMONICO RIBEYE 16^{oz} 84

PRIME NY STRIP 16^{oz} 59 CAB PORTERHOUSE 24^{oz} 72

PRIME B/I DRY AGED RIBEYE 22^{oz} 94 CAB HANGER STEAK 8^{oz} 28

ADD ONS

FRITES ROYALE, STEAK JUS 12

WARM BUTTERED LOBSTER 18

BROILED LUMP CRAB CAKE 28

GRILLED GARLIC SHRIMP 15

SAUCES

STEAK JUS, 2 DAY REDUCTION 6

PEPPERCORN SAUCE 5

CREAMED MUSHROOM + ONION 5

SUHIYAHU GLAZE 3

BUTTERS

HERB BUTTER 3

GARLIC-MISO BUTTER 3

CHILI CRACKLE BUTTER 3

FRENCH BLUE CHEESE BUTTER 3

SIDES

WHIPPED POTATOES, STEAK JUS 10 ROASTED MUSHROOMS 14

CREAMED POTATO GRATIN 10 BROCCOLINI, GARLIC OIL 11

LOBSTER SHELLS + CHEESE 28 CHARRED CABBAGE + TERIYAKI 9

GRAND STYLE PLATEUX

REGULAR

54

120

GRAND

ALL ABOARD

ENTREES

FRIED FISH
GEORGE'S BANK FRESH COD,
PROPER DUST, FRIES, REMOULADE, LEMON 22

LOBSTER PASTA
HOUSE MADE SPAGHETTI, FRESH
MAINE LOBSTER, LEMON BUTTER, HERBS, 39

SPRINGER MTN. CHICKEN BREAST
MUSHROOM RISOTTO, CABBAGE,
HERBS, GARLIC-SCALLION OIL 26

WILD STRIPED BASS
BROCCOLINI, FRIED MARBLE
POTATOES, LEMON AIOLI, LEMON AGRUMATO OIL MP

SCOTTISH SALMON
CREAMED ONION, TINY POTATOES,
CABBAGE, CHILI CRACKLE 29

BROAD ST. BURGER STACK
DOUBLE STACKED SMASH BURGER,
STEAK JUS, ONION, FONTINA, GARLIC AIOLI, FRIES 19

WARM LOBSTER ROLL
FRESH MAINE LOBSTER, WARM
LEMON BUTTER, FRIES 36

FISH À LA CARTE

FRIED FISH 18

STRIPED BASS MP

SCOTTISH SALMON 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

CLASSICS

OLD FASHIONED
bourbon, vanilla infused demerara, angostoura and orange bitter **15**

MANHATTAN
rye, carpano antica, tart cherry - saffron bitters, angostoura **15**

NEGRONI
roku japanese gin, carpano antica, campari, orange bitters **15**

FRENCH 75
bare bone vodka, lemon, pomegranate, sparkling wine **13**

VIEUX CARRE
rye, cognac, sweet vermouth, benedictine, angostoura & peychaud **15**

BOO RADLEY
bourbon, cynar, cherry heering, tart cherry - saffron bitters **14**

ORIGINALS

HEAR ME OUT
eagle rare, rye, cynar, yellow chartreuse, benedictine, orange bitters **15**

MAIN STREET MARGARITA
tequila, koval, pama, lavender agave, lime, pinot noir salt **13**

NASTINI
bare bone vodka, gin, olive & onion brine, bleu cheese olive & onion **14**

BROOKLYN HEIGHTS
rye, amaro, luxardo cherry, angostoura & cherry bitters **15**

5PM SOMEWHERE
elijah craig small batch, red wine, lemon, sugar, egg white **13**

CHAR-SWIZZY
overproof rum, green chartreuse, pineapple, lime **15**

LIST ROTATES

DRAFT BEER

SOLID GOLD
Founders - Lager - 16oz - 4.4% **6**

TROPICALIA
Creature Comforts - Tropical IPA - 12oz - 6.6% **8**

PRINCE OF PILSEN
Three Taverns - Pilsner - 16oz - 5% **7**

WEISSBIER
Konig Ludwig - Wheat Ale - 16oz - 5.5% **7**

POG
Scofflaw - Passionfruit, Orange & Guava IPA - 12oz - 7.5% **8**

FRESH CATCH
Narragansett - Blonde Ale - 16oz - 5% **6**

BOTTLES & CANS

MODELO
Mexican lager - 12oz - 4.4% **6**

GATE CITY
Copperhead - Amber Ale - 12oz - 5.2% **6**

BASEMENT IPA
Scofflaw - West Coast IPA - 12oz - 7.5% **8**

DIRTY BEACHES
Scofflaw - Tropical Wheat Ale - 12oz - 6.3% **7**

OLDKNOW Bev Co
Gin Seltzer - Cucumber & Mountain Mint - 12oz - 5% **8**

OLDKNOW Bev Co
Absinthe Seltzer - 12oz - 5% **9**

WHITE WINE

Naveran Brut Cava - Spain	11/44
Roederer Estate - Sparkling Brut - Split - Anderson Valley	18
Simonnet - Sparkling Rose - France	13/52
Pierre Et Fils - Rose - France	11/44
Berres Estate - Reisling - Germany	12/48
Au Bon Climate - Pinot Gris/Pinot Blanc - Santa Barbera	12/48
La Galope - Sauvignon Blanc - France	13/52
Mohua - Sauvignon Blanc - New Zealand	13/52
Morgan - Metallico - Unoaked Chardonnay - Monterey	14/56
Cambria Estate - Chardonnay - Santa Maria Valley	14/56

RED WINE

Cherry Pie - Pinot Noir - Carneros	13/52
Chef's Table - Pinot Noir - Willamette Valley	14/56
J.C. Viscarra - Tempranillo - Spain	14/56
Puramun - Malbec - Mendoza	14/56
The Pairing - Red Blend - California	16/64
Alexander Valley - Cabernet Sauvignon - Sonoma	15/60
The Lost Chapter - Cabernet Sauvignon - Napa Valley	14/56
Sean Minor - Cabernet Sauvignon - North Coast	16/64
Terra D' Oro - Zinfandel - Amador County	14/56
La Carttuja - Grenache/Priorat	14/56

NO ABV

SAN PELLEGRINO - SPARKLING - 1L **9**

SOURCE - STILL - 1L **9**

FENTIMAN'S GINGER BEER **5**

FENTIMAN'S CHERRY COLA **5**