

The ARGONNE HOUSE

EST. 1925

APPETIZERS

Creole Mussels \$22

P.E.I. Mussels, Steamed Shrimp, Andouille Sausage, Sweet Corn, Creole Tomato Broth, Fresh Herbs, Lemon, Grilled Ciabatta Bread

Available Classic Style with White Wine Sauce

Available as Entree with Fettuccine and Additional Shrimp \$34 (GF Available)

Calamari \$18

Flash Fried, Shaved Vegetable Salad Topped with Roasted Red Pepper and Charred Scallion Aioli, Lemon

Tempura Fried Vegetables \$16

Asparagus, Red Peppers, Vegetable Du Jour, Broccoli, Togarashi Dusted with Crispy Fried Garlic, Black Garlic Aioli (GF)

Jumbo Shrimp Cocktail \$21

5 Jumbo Shrimp Served with House Cocktail Sauce and Lemon (GF Available)

Whitefish Bites \$18

John Cross Whitefish Bites, Beer Battered, Panko Crusted and Fried, House Remoulade

Crab Cakes \$22

Pan Seared Lump Crab Cakes Garnished with Asparagus, Bearnaise and Lemon Wheel

Onion Rings \$16

Thick Cut, House Made, Beer Battered Onion Rings, House Made Zesty Sauce

Oven Baked Spinach & Artichoke Dip \$15

Spinach and Artichoke Hearts, Herbs, Cream Cheese, Naan Bread Dippers (GF Available)

Truffle Fries \$15

Crisp French Fries, Fustini's White Truffle Oil, Black Truffle Salt, Parmesan Cheese, Fresh Herbs, Black Garlic Aioli

Stuffed Mushrooms \$16

Spinach, Boursin Cheese, Applewood Smoked Bacon, Herbed Panko, Truffle Aioli

Steak Flatbread \$21

Moody Blue Cheese Cream, Caramelized Onion, Mixed Mushrooms, Arugula, Crispy Garlic, Black Garlic Molasses (GF Available)

SOUPS AND SALADS

Seafood Chowder \$6 cup/\$10 bowl

New England Style, Clams, Shrimp, Redskin Potatoes, Bacon, Fresh Herbs and Lemon

Side Garden Salad \$8

Fresh Mixed Greens, Cucumbers, Tomatoes, Carrots, Croutons

Side Caesar Salad \$8

Chopped Romaine, House Caesar Dressing, White Anchovie, Shaved Parmesan Cheese, Croutons

Classic Caesar Salad \$16

Chopped Romaine, House Caesar Dressing, White Anchovies, Shaved Parmesan Cheese, Croutons

The Argonne House Salad \$18

Fresh Mixed Greens, Cucumbers, Cherry Tomatoes, Walnuts, Dried Cherries, Feta, Croutons, Poppy Seed Dressing

Tomato Burrata Salad \$21

Heirloom Tomatoes, Burrata Cheese, Pesto, Bear Creek Organic Micro Greens, Balsamic Reduction, Slivered Almonds

Add To Your Entree Salad

Grilled Chicken \$14, Crab Cakes \$14, 10 pc Argonne Shrimp \$16, Grilled Jumbo Shrimp \$18, Steak Tips \$18, Lobster Tail \$26, Ora King Salmon \$26

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. **Allergy warning:** Menu items may contain or come into contact with wheat, eggs, shellfish, soybeans, nuts, and milk. Before placing your order, please inform your server if a person in your party has a food allergy.

STEAK ENTREES

8oz. Bistro Filet \$42

Bistro Filet is a Highly Prized, Lean Tender Cut of Beef from the Chuck Section of the Cow. From River City Meats

6oz. Wagyu Filet Mignon \$55

Snake River Farm Premium American Wagyu, Exceptionally Tender with a Mild Buttery Flavor and Significant Marbling

14oz. Signature Ribeye \$55

From Double R Ranch. A Premium, Richly Marbled Cut from the Cow's Rib Section. Prized for its Exceptional Tenderness, Juicy Texture, and Bold, Buttery Beef Flavor

Sauce and Garnish


Béarnaise - Egg Yolk Butter Sauce, Shallots and Tarragon

 Sauvignon Blanc and Merlot


Bordelaise - Rich Beef Gravy, Red Wine Shallot Reduction, Butter

 Cabernet Sauvignon and Pinot Noir

Blue Cheese Cream - House Boursin, Cream and Moody Blue Cheese Crumbles

 Reisling and Cabernet Sauvignon


Parmesan Cream - House Parmesan Alfredo

 Chianti and Chardonnay

Caramelized Mushrooms And Onions - Fresh Thyme and Red Wine

 Merlot and Pinot Grigio

Truffle Compound Butter - Fustini's White Truffle Oil, Black Truffle Shavings and Fresh Herbs

 Chardonnay and Champagne

Steak Entrees Come with one Garnish

Additional Garnishes \$3

Choose Your Sides

Vegetable Du Jour or Asparagus

Mashed Redskins, Baked Potato, Wild Rice

Loaded Baked Potato or Loaded Mashed Redskins

With Bacon and Cheddar \$3

Add to Your Entree

10 Argonne Shrimp \$16

Lump Crab Cake \$14

Grilled Jumbo Shrimp \$18

Ora King Salmon \$26

Grilled Lobster Tail \$26

*Scallops *Market Price**

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ENTREE SELECTIONS

Fettuccine

Zucchini, Red Peppers, Heirloom Tomatoes,
Spinach, Herbed Panko Crumbs
Sauce Choices: Citrus Wine Butter, Pesto Cream,
Cajun Cream, House Alfredo
(GF available \$2)

Orzo

Toasted Orzo With Pesto,
Bear Creek Organic Micro Greens,
Zucchini & Red Peppers, Heirloom Tomatoes,
Roasted Red Pepper Aioli, Slivered Almonds

Sticky Rice Cake

Soy Glazed, Snap Peas, Red Peppers, Crispy Prosciutto,
Blood Orange Gastrique (GF)

Garlic Cream Spinach

Sautéed Spinach in Garlic Cream Sauce,
Marinated Heirloom Tomato Salad,
Bear Creek Organic Micro Greens (GF)

Vegetable and Starch

Choose Between Asparagus or Veg Du Jour
Mashed Redskins, Baked Potato, French Fries or Wild Rice,
Loaded Baked Potato or Mashed Redskins with Bacon and Cheddar \$3

Protein Options

- Walleye or Whitefish \$36
- Grilled Jumbo Shrimp \$36
- 7oz Ora King Salmon \$46
- Grilled Chicken Breast \$32
- Grilled Lobster Tail \$46
- Scallops Market Price
- Weekly Market Fish

Walleye and Whitefish Available In Parmesan Baked(GF), Panko Crusted (Fried) and Pan Seared(GF)

THE ARGONNE HOUSE WORLD FAMOUS SHRIMP DINNER

The Boat \$21

6 Shrimp - Your Choice of Steamed (Peel and Eat),
Mixed or Fried with Classic Red And Yellow Sauce

The Plate \$26

10 Shrimp - Your Choice of Steamed (Peel and Eat),
Mixed or Fried with Classic Red and Yellow Sauce

Traditional Platter \$38

16 Shrimp - Your Choice of Steamed (Peel and Eat),
Mixed or Fried with Classic Red and Yellow Sauce

The Super Platter \$48

24 Shrimp - Your Choice of Steamed (Peel and Eat),
Mixed or Fried with Classic Red and Yellow Sauce

Choose Your Sides

Vegetable Du Jour or Asparagus
Mashed Redskins, Baked Potato, Wild Rice, French Fries
Loaded Baked Potato or Loaded Mashed Redskins
with Bacon and Cheddar \$3

\$8 split charge for parties of two only includes extra vegetable and starch

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HAND HELDS

Argonne Shrimp Po'Boy \$20

Toasted Hoagie, Argonne Fried Shrimp, Citrus Butter,
Heirloom Tomato, House Remoulade,
Micro Greens

Argonne Bacon Cheeseburger \$20

Michigan Grass Fed Beef, Tillamook Cheddar,
Beeler's Cheery Smoked Bacon,
Caramelized Sweet Onions,
Shredded Romaine, Heirloom Tomato,
Argonne Burger Sauce on a Brioche Bun
(GF Bun Available \$2)

Black and Blue Burger \$20

Michigan Grass Fed Beef, Blackening Seasoning,
Moody Blue Cheese Crumbles, Mixed Mushrooms,
Micro Greens, Crispy Fried Shallots,
House Blue Cheese Dressing on a Brioche Bun
(GF Bun Available \$2)

BRICK OVEN PIZZA

Cheesy Bread \$19

Italian Seasoned Crust, Boursin Cheese Sauce,
Shredded Mozzarella

Nana's Cheese Pizza \$19

A Plain Simple Hot Cheese Pizza, or Build Your Own

Pepperoni Pizza \$21

Double Pepperoni Pizza, Chopped and Sliced Pepperoni

Margherita Pizza \$25

Marinara, Heirloom Tomatoes, Fresh Mozzarella,
Basil Leaves, Balsamic Reduction

Wild Mushroom Pizza \$25

House Made Boursin Cheese Sauce Topped with Roasted
Mixed Mushrooms, Caramelized Onions, Shaved
Parmesan Cheese, Fresh Chives

Meaty Pie \$27

Pepperoni, Italian Sausage, Ham, Bacon, Minced Onion,
Marinara, Mozzarella, Calzone Style Crust

Steak Tip Pizza \$29

Steak Tips, Balsamic Marinara, Fresh Mozzarella,
Shaved Parmesan, Caramelized Onions, Micro Greens,
A1 Sauce Drizzle

14" Large Pizzas Are Made Fresh to Order, Flavored With Garlic Oil, and Argonne's
House Pizza Sauce Seasoned with Roasted Red Peppers, Garlic and Herbs.

Gluten Free Crust Available \$8

Additional Toppings: \$2 Pepperoni - Ham - Italian Sausage - Bacon
Black Olives - Green Olives - Onion - Pineapple - Pepperoncini Rings
Jalapenos - Mushrooms - Green Pepper - Red Bell Pepper - Heirloom
Tomatoes - Basil - Chive - Fresh Mozzarella - Feta Cheese