



# The Argonne House

## APPETIZERS

- Creole Mussels** ..... \$21  
*P.E.I. mussels, steamed shrimp, andouille sausage, sweet corn, creole tomato broth, fine herbs, lemon. Served with grilled ciabatta bread. Also available classic style.*  
*Enjoy as an entrée with fettuccine and additional shrimp* ..... \$32
- Calamari** ..... \$16  
*flash fried, shaved vegetable salad topped with roasted red pepper and charred scallion aioli, lemon*
- Tempura Fried Vegetables** ..... \$14  
*asparagus, red peppers, vegetable du jour, broccoli, togarashi dusted and topped with crispy garlic and black garlic aioli*
- Argonne's House Shrimp Cocktail** ..... \$18  
*5 jumbo shrimp served with house cocktail sauce and lemon*
- Whitefish Bites** ..... \$16  
*John Cross whitefish bites, beer-battered, panko crusted and fried, served with house remoulade.*
- Crab Cakes** ..... \$20  
*pan seared meaty crab cakes garnished with asparagus, bearnaise sauce and lemon wheel*
- Onion Rings** ..... \$14  
*thick-cut, house-made, beer-battered onion rings served with house made zesty sauce*
- Oven Baked Spinach & Artichoke Dip** ..... \$14  
*spinach and artichokes combined with herbs and cream cheese, served with naan bread dippers*
- Truffle Fries** ..... \$14  
*crisp french fries, Fustini's white truffle oil, black truffle salt, shaved parmesan, fresh herbs, black garlic aioli*
- Stuffed Mushrooms** ..... \$14  
*spinach, boursin cheese, applewood smoked bacon, herbed panko, truffle aioli*
- Steak Flatbread** ..... \$18  
*moody blue cheese cream, caramelized onion, mixed mushrooms, crispy garlic and black garlic molasses*

## SOUPS & SALADS

- Seafood Chowder** ..... \$6 Cup / \$10 Bowl  
*New England style, clams, redskin potato, shrimp, bacon, fresh herbs & lemon*
- Side Garden Salad** ..... \$6
- Side Caesar Salad** ..... \$6

## ENTREE SALADS

- Classic Caesar Salad** ..... \$14  
*chopped romaine, house caesar dressing, white anchovies, shaved parmesan cheese and croutons*
- The Argonne House Salad** ..... \$16  
*fresh mixed greens, cucumbers, cherry tomatoes, walnuts, dried cherries, feta cheese, house-made poppy seed dressing*
- Beet Salad** ..... \$16  
*red and golden beets, arugula, goat cheese, candied pecans, dried apricots, blood orange lemon vinaigrette, balsamic reduction*

### Entree Salad Protein Add-on Options (not available on side salads)

- |                         |                      |                   |
|-------------------------|----------------------|-------------------|
| <b>▲ Add \$12</b>       | <b>▲ Add \$16</b>    | <b>▲ Add \$24</b> |
| Grilled chicken         | Scottish salmon      | Lobster tail      |
| Crab cake               | House-cut steak tips |                   |
| Argonne shrimp          | Grilled jumbo shrimp |                   |
| steamed, fried or mixed |                      |                   |

## HAND HELDS

Served with french fries and pickle. Substitute onion rings \$6

- Argonne Fried Shrimp Po'boy** ..... \$19  
*toasted hoagie, Argonne fried shrimp, citrus butter, heirloom tomato, house remoulade, arugula*
- Argonne Bacon Cheeseburger** ..... \$18  
 *Michigan grass-fed beef, Pinconning cheddar, Louie's peppered bacon (local), caramelized sweet onions, shredded romaine, heirloom tomato, Argonne burger sauce on a brioche bun*
- Black and Blue Burger** ..... \$18  
 *Michigan grass-fed beef, blackening seasoning, Moody blue cheese crumbles, mixed mushrooms, arugula, crispy fried shallots, house blue cheese dressing on a tavern bun*

## ARGONNE'S WORLD-FAMOUS

# SHRIMP DINNERS

*all shrimp dinners served with choice of potato, vegetable, classic red and yellow sauce, coleslaw, and bread*

**CHOOSE:** mashed red skins, baked potato, sweet potato with maple compound butter or wild rice **VEGETABLE:** asparagus or vegetable du jour  
**SALAD ADD ONS:** side garden salad or side Caesar salad \$6

**STARCH ADD ONS:** loaded baked potato or loaded mashed potatoes with bacon & cheddar \$3  
or sweet potato with marshmallows and candied pecans \$3; gravy \$1.50

**The Argonne House Steamed Shrimp**  
*Our classic, full flavored, steamed (peel and eat) shrimp*

**The Argonne House Fried Shrimp**  
*Our classic batter fried shrimp*

*shrimp can be ordered all fried, all steamed, or mixed*

- The Boat ..... 6 Shrimp ..... \$21
- The Plate ..... 10 Shrimp ..... \$26
- The Platter ..... 16 Shrimp ..... \$33
- Super Platter ..... 24 Shrimp ..... \$43

**\$8 Split Plate Charge | Parties of 8 or more one check please**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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.

# ENTRÉE SELECTIONS

All entrees come with choice of vegetable and starch. Add side garden salad or side Caesar salad for \$6 • split plate charge \$8

## STEAK ENTREES

8 oz. Bistro Filet .....	\$38
6 oz. Filet Mignon .....	\$46
14 oz. Signature Ribeye .....	\$46

### STEAK TOPPERS

All steaks come with one topper. Additional topper \$3 each.

- **Bearnaise** - egg yolk butter sauce, shallots, tarragon
- **Bordelaise** - rich beef gravy, red wine shallot reduction, butter
- **Blue Cheese Cream** - house boursin cream & moody blue cheese crumbles
- **Parmesan Cream** - house parmesan alfredo
- **Caramelized Onions & Mixed Mushrooms** - fresh thyme & red wine
- **Truffle Compound Butter** - Fustini's white truffle oil, black truffle shavings, fresh herbs
- **Black Garlic Molasses**, crispy garlic

### CHOOSE A VEGETABLE

asparagus or vegetable du jour

### CHOOSE A STARCH

mashed red skins, baked potato, or wild rice  
sweet potato with maple compound butter

### ADD ONS

loaded baked potato or loaded mashed potatoes  
with bacon & cheddar \$3

loaded sweet potato with marshmallows & pecans \$3  
gravy \$1.50

### ADD TO YOUR ENTREE

10 Argonne Shrimp – steamed, fried or mixed .....	\$12
Lump Crab Cake .....	\$12
Grilled Jumbo Shrimp .....	\$16
Scottish Salmon .....	\$16
Grilled Lobster Tail (shell on) .....	\$24

## SEAFOOD & CHICKEN ENTREES

<b>Walleye</b> - pan seared, panko crusted & fried or parmesan baked .....	\$32
<b>Whitefish</b> - pan seared, panko crusted & fried or parmesan baked .....	\$32
<b>Cod</b> - panko crusted fried .....	\$26
<b>Grilled Jumbo Shrimp</b> .....	\$34
<b>Scottish Salmon</b> .....	\$32
<b>Grilled Chicken Breast</b> .....	\$29
<b>Grilled Lobster Tail (shell on)</b> .....	\$42
<b>Catch of the Day</b> .....	market price

To complement your entree, please select one of the following:

### POTATO/RICE

mashed redskins,  
baked potato,  
sweet potato or  
wild rice

vegetable du jour or  
asparagus

### Choice of:

bearnaise  
parmesan cream sauce  
house remoulade

### FETTUCCINE

house alfredo, or  
Gypsy\* Vodka sauce

tossed with  
broccoli & mixed  
mushrooms

served with grilled  
ciabatta

\*Gypsy Vodka made in  
Northern Michigan

### RISOTTO

topped with balsamic  
reduction

**Risotto Choices:**  
lemon beet  
roasted red pepper  
parmesan

choice of  
vegetable du jour or  
asparagus

## SEASONAL ENTREES

<b>Scottish Salmon</b> .....	\$36
<i>honey-mustard glaze, served with sweet potato speatzle, vegetable du jour or asparagus, cherry gastrique</i>	
<b>Michigan Pork Chop</b> .....	\$36
<i>12 oz bone-in chop, apple cider brine, honey-mustard glaze, served with sweet potato speatzle, vegetable du jour or asparagus, cherry gastrique</i>	
<b>Chicken Schnitzel</b> .....	\$36
<i>pecan crusted, served with sweet potato speatzle, vegetable du jour or asparagus, cherry gastrique</i>	

# BRICK OVEN PIZZAS

14" Large pizzas are made fresh to order and baked in our brick oven, flavored with Fustini's garlic oil, and Argonne's house pizza sauce seasoned with roasted red peppers, garlic and herbs. **Gluten-free crust available \$8.**

**Additional Toppings: \$2.00** Pepperoni - Ham - Italian Sausage - Bacon - Black Olives - Green Olives - Onion - Pineapple - Pepperoncini Rings - Jalapenos - Mushrooms - Green Pepper - Red Bell Pepper - Heirloom Tomato - Basil - Chive - Fresh Mozzarella - Feta - Shrimp **Hand Cut Steak Tips \$8 - Chicken or Shrimp \$6**



<b>Cheesy Bread</b> .....	\$14	<b>Mushroom Pizza</b> .....	\$22
<i>thick, soft Italian seasoned crust with boursin cheese sauce and shredded mozzarella, served with house marinara</i>		<i>roasted mixed mushrooms, house made boursin cheese sauce, caramelized onion, shaved parmesan, fresh chive</i>	
<b>Nana's Cheese Pizza</b> .....	\$16	<b>Meaty Pie</b> .....	\$24
<i>a plain and simple hot cheese pizza or build into your very own</i>		<i>stuffed pizza with a meaty combination of pepperoni, Italian sausage, ham, chopped bacon and minced onion with our house sauce and cheese blend. The crust wraps over part of the top for a thick and delicious pizza pie.</i>	
<b>Pepperoni Pizza</b> .....	\$18	<b>Steak Tips Pizza</b> .....	\$26
<i>double pepperoni pizza chopped and sliced pepperoni</i>		<i>house-cut steak tips, balsamic marinara, fresh mozzarella, shaved parmesan, A1 sauce drizzle</i>	
<b>Margherita Pizza</b> .....	\$22		
<i>house sauce, heirloom tomato, fresh mozzarella &amp; basil, balsamic reduction</i>			

Call us for Takeout - Pick up at our take out window. Call 231-547-9331