



# The Argonne House

## APPETIZERS

- Creole Mussels** ..... \$18  
*P.E.I. Mussels, steamed shrimp, Andouille sausage, sweet corn, Creole tomato broth, grilled Ciabatta.*
- Calamari** ..... \$14  
*Flash fried, shaved vegetable salad topped with roasted red pepper and charred scallion aioli.*
- Fried Pickle Chips** ..... \$10  
*Thick cut lightly battered pickles served with southwest ranch.*
- Argonne's Famous Shrimp Cocktail** ..... \$14  
*6 wild caught gulf shrimp served with house red sauce and lemon*
- Whitefish Bites** ..... \$16  
*John Cross Whitefish bites lightly coated in panko breadcrumbs, fried, served with house remoulade.*
- Crab Cakes** ..... \$20  
*Pan seared meaty crab cakes garnished with asparagus, bearnaise sauce and lemon wheel*
- Onion Rings** ..... \$10  
*House made battered onion rings served with zesty sauce.*
- Cheesy Bread** ..... \$12  
*Thick, soft Italian seasoned crust with boursin cheese sauce, shredded mozzarella, and provolone. Served with house marinara.*
- Oven Baked Spinach & Artichoke Dip** ..... \$14  
*Spinach and artichokes combined with herbs and cream cheese, served with naan bread dippers.*
- Cajun Fries** ..... \$8  
*Crisp French fries with blackening seasoning, cheddar cheese, fresh herbs and southwest ranch.*
- Stuffed Mushrooms** ..... \$12  
*Spinach, boursin cheese, applewood smoked bacon, herbed panko, Truffle Aioli*

## SOUPS & SALADS

- Seafood Chowder** ..... \$6 Cup / \$10 Bowl  
*New England Style, Redskin Potato, Clam, Shrimp, Bacon, Fresh Herbs & Lemon*
- The Argonne House Salad** ..... \$14  
*Fresh mixed greens, cucumbers, cherry tomatoes, walnuts, dried cherries, feta cheese, house made poppy seed dressing*
- Classic Caesar Salad** ..... \$14  
*Chopped romaine, house Caesar dressing, white anchovies, parmesan cheese and croutons*
- Tomato Burrata Salad** ..... \$16  
*Heirloom tomato, Fresh Burrata cheese, house pesto, slivered almonds, Balsamic reduction, fresh basil, Bear Creek organic microgreens*
- Side Garden Salad** ..... \$5
- Side Caesar Salad** ..... \$5
- Salad Protein Options** ..... \$11  
*Grilled Chicken, Grilled Gulf Shrimp, Scottish Salmon, Steak Tips, or Crab Cake*

### Argonne Bacon Cheeseburger

\$18

*Michigan grass-fed beef, Pinconning Cheddar, Applewood Smoked Bacon, Caramelized Sweet Onions, shredded romaine, heirloom tomato, Argonne burger sauce on a brioche bun. Served with French Fries.*

## ARGONNE'S WORLD-FAMOUS SHRIMP DINNERS

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



### The Argonne House Steamed Shrimp

*Our classic, full flavored, steamed (peel and eat) shrimp*

### The Argonne House Fried Shrimp

*Our classic battered and fried jumbo shrimp*

*Shrimp can be ordered all fried, all steamed, or half steamed, or mixed*

- The Boat ..... 6 Shrimp ..... \$18
- The Plate ..... 10 Shrimp ..... \$24
- The Platter ..... 16 Shrimp ..... \$32
- Super Platter ..... 24 Shrimp ..... \$42

\$8 Split Plate Charge

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



# The Argonne House



## ENTRÉE SELECTIONS

All Entrees come with choice of vegetable and starch  
Add side garden salad, side Caesar salad or cup of chowder \$5 • Split Plate Charge \$8

### Choose Your Steak

6 oz. Filet .....	\$42
8 oz. Prime New York Strip .....	\$42
12 oz. Ribeye .....	\$42
16 oz. Prime New York Strip .....	\$68

### CHOOSE ONE TOPPER

Additional topper \$4 each

- Bearnaise** - Egg yolk Butter sauce, shallots, tarragon, dill, chives
- Bordelaise** - Rich beef gravy, butter red wine shallot reduction
- Blue Cheese Cream** - House Boursin cream loaded with blue cheese crumbles
- Parmesan Cream** - House Parmesan Alfredo
- Caramelized Onions and Mushrooms** - Fresh Thyme and red wine
- Truffle Compound Butter** - Fustini's White truffle oil, Black truffle shavings, fresh herbs

### CHOOSE YOUR STARCH

Mashed Redskins, Baked Potato or Wild Rice  
Loaded Potato Option \$2.50 (Bacon & Cheddar)

### CHOOSE YOUR VEGETABLE

Vegetable De Jour or Asparagus

### ADDITIONAL PROTEIN ADD ON OPTIONS

6 oz. Grilled Shell on cold water Lobster Tail .....	\$24
(3) Pan Seared Large U-10 Sea Scallops .....	\$24
Lump Crab Cake .....	\$11
(6) Grilled Gulf Shrimp .....	\$11
Scottish Salmon .....	\$11

### CHOOSE A PROTEIN

<b>Walleye</b> - pan seared or panko crusted fried .....	\$32
<b>Whitefish</b> - pan seared or panko crusted fried .....	\$32
<b>(6) Grilled Gulf Shrimp</b> .....	\$32
<b>Scottish Salmon</b> .....	\$32
<b>Grilled Chicken Breast</b> .....	\$29
<b>Steak Tips</b> .....	\$32
<b>6 oz. Grilled Shell on cold water Lobster Tail</b> .....	\$44
<b>(3) Pan Seared Large U-10 Sea Scallops</b> .....	\$44

### CHOOSE A SET TO COMPLIMENT YOUR PROTEIN

Mashed Redskins, Baked Potato or Wild Rice  
Vegetable de Jour or Asparagus  
Bearnaise or Parmesan Cream Sauce

Garlic Cream Baby Spinach, Heirloom Tomato Salad,  
Fresh Herbs

Toasted Orzo, Pesto, Slivered Almonds, Zucchini, Red Peppers,  
Heirloom tomato, Roasted red pepper aioli,  
Bear Creek Organic Farm microgreens

Linguine, Zucchini, red peppers, heirloom tomato, spinach,  
herbed panko, Citrus butter wine sauce  
or House Alfredo  
Grilled Ciabatta

P.E.I. Mussels, Linguine, Argonne steamed shrimp,  
Andouille sausage, sweet corn,  
Creole tomato sauce with fresh herbs  
Grilled Ciabatta

## Additional Entrees

## BRICK OVEN PIZZAS

14" Large pizzas are made fresh to order and cooked in our brick oven, flavored with Fustini's Garlic Oil, and Argonne's House pizza sauce seasoned with Roasted Red Peppers, Garlic and herbs.

### Additional Toppings: \$2.00

Pepperoni - Ham - Italian Sausage - Chicken - Bacon - Shrimp  
Black Olives - Green Olives - Onion - Pineapple - Pepperoncini Rings - Jalapenos - Mushrooms - Onions  
Green Pepper - Red Bell Pepper - Heirloom Tomato - Basil - Chive - Fresh Mozzarella

<b>Nana's Cheese Pizza</b> .....	\$16
<i>a plain and simple hot cheese pizza or build into your very own</i>	
<b>Pepperoni Pizza</b> .....	\$18
<i>Double Pepperoni pizza chopped and sliced pepperoni</i>	
<b>Margherita Pizza</b> .....	\$22
<i>House sauce, Heirloom Tomato, Fresh Mozzarella and Basil, Balsamic Reduction</i>	
<b>Mushroom Pizza</b> .....	\$22
<i>Roasted Mixed Mushrooms, House Made Boursin cheese Sauce, Caramelized Onion, Shaved Parmesan and Fresh Chive</i>	
<b>Meaty Pie</b> .....	\$24
<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>	

## Call us for TAKEOUT

Pick up at our take out window or ask about delivery.

**231-547-9331**

or

**231-350-6604**



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[www.ArgonneHouse.com](http://www.ArgonneHouse.com)