



The Argonne House

APPETIZERS

- Creole Mussels** \$18
P.E.I. mussels, steamed shrimp, andouille sausage, sweet corn, creole tomato broth, grilled ciabatta
Enjoy as an entrée with fettuccine and additional shrimp. \$29
- 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
8 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, pinconning 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
- Soup du Jour** \$6 Cup / \$10 Bowl
- Side Garden Salad** \$5
- Side Caesar Salad** \$5

ENTREE SALADS

- Classic Caesar Salad** \$14
chopped romaine, house Caesar dressing, white anchovies, Parmesan cheese and croutons
- The Argonne House Salad** \$14
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** \$11
grilled chicken ~ 10 Argonne shrimp steamed, fried or mixed
Scottish salmon ~ steak tips ~ crab cake
grilled gulf shrimp \$11 ~ lobster tail \$24



-  **Argonne Bacon Cheeseburger** \$17
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. 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

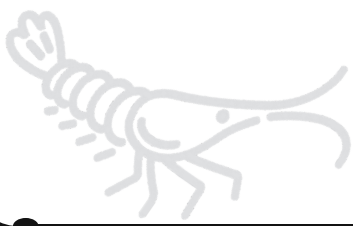
*shrimp can be ordered all fried,
all steamed, or mixed*

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

\$8 Split Plate Charge | 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, nuts and milk. Before placing your order, please inform your server if a person in your party has a food allergy.



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
To any entrée add 10 Argonne shrimp, steamed, fried or mixed \$11

CHOOSE YOUR STEAK

- 6 oz Filet\$42
- 12 oz. Ribeye \$42

CHOOSE ONE TOPPER

One topper included. Additional topper \$3 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 & blue cheese crumbles
- Parmesan Cream** - house parmesan alfredo
- Caramelized Onions and Mushrooms** - fresh thyme & red wine
- Truffle Compound Butter** - Fustini's white truffle oil, black truffle shavings, fresh herbs

CHOOSE YOUR STARCH (INCLUDED)

mashed redskins, baked potato, sweet potato, wild rice or risotto

ADD ONS

- loaded potato with bacon & cheddar \$2.50
- loaded sweet potato with maple compound butter or marshmallows and candied pecans \$2.50
- gravy \$1.50

CHOOSE YOUR VEGETABLE

vegetable du jour or asparagus

ADDITIONAL PROTEIN ADD ON OPTIONS

- Grilled shell on cold water Lobster Tail.....\$24
- Lump Crab Cake.....\$11
- Grilled Gulf Shrimp.....\$11
- Scottish Salmon.....\$11
- Argonne Shrimp - steamed, fried or mixed.....\$11

ADDITIONAL ENTREES

CHOOSE A PROTEIN

- Walleye** - pan seared or panko crusted fried.....\$32
- Whitefish** - pan seared or panko crusted fried.....\$32
- Cod** - panko crusted fried.....\$24
- Grilled Gulf Shrimp**.....\$32
- Scottish Salmon**\$32
- Grilled Chicken Breast**.....\$26
- Grilled Shell on cold water Lobster Tail**.....\$44
-  **Michigan Pork Chop**\$32
12 oz cider-brine bone-in chop, honey-mustard glaze

CHOOSE A SET TO COMPLIMENT YOUR PROTEIN

mashed redskins, baked potato, sweet potato or wild rice
vegetable du jour or asparagus
*bearnaise *parmesan cream sauce *house remoulade

OR

fettuccine with house alfredo, or marinara sauce
broccoli, mixed mushrooms, grilled ciabatta

OR

risotto topped with roasted pecans and balsamic reduction

Risotto Choices:

- *lemon beet *roasted red pepper *parmesan
- choice of vegetable du jour or asparagus

**Additional add ons options listed at left:
proteins and/or starches**

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 - Arugula

- Nana's Cheese Pizza** \$16
a plain and simple hot cheese pizza or build into your very own
- Pepperoni Pizza** \$18
double pepperoni pizza chopped and sliced pepperoni
- Margherita Pizza** \$22
house sauce, heirloom tomato, fresh mozzarella and basil, balsamic reduction
- Mushroom Pizza** \$22
roasted mixed mushrooms, house made boursin cheese sauce, caramelized onion, shaved parmesan and fresh chive
- Meaty Pie** \$24
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.

CALL US FOR TAKEOUT

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

231-547-9331



Visit our Facebook or Instagram page

www.ArgonneHouse.com