



# The Argonne House

## APPETIZERS

- Creole Mussels** ..... \$19  
*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.*..... \$29
- Calamari** ..... \$15  
*flash fried, shaved vegetable salad topped with roasted red pepper and charred scallion aioli, lemon*
- Fried Pickle Chips** ..... \$10  
*thick cut beer-battered pickle chips with Southwest ranch dressing*
- Fried Mushrooms** ..... \$12  
*large button mushrooms lightly battered, with Southwest ranch dressing*
- Argonne's House Shrimp Cocktail** ..... \$18  
*6 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** ..... \$12  
*thick-cut, house-made, beer-battered onion rings served with house made zesty sauce*
- Cheesy Bread** ..... \$14  
*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** ..... \$10  
*crisp french fries with blackening seasoning, pinconning cheddar cheese, fresh herbs and southwest ranch dressing*
- Stuffed Mushrooms** ..... \$14  
*spinach, boursin cheese, applewood smoked bacon, herbed panko, truffle aioli*

## 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** ..... \$14  
*fresh mixed greens, cucumbers, cherry tomatoes, walnuts, dried cherries, feta cheese, house-made poppy seed dressing*
- Tomato Burrata Salad** ..... \$18  
*heirloom tomatoes, fresh buffalo-milk burrata cheese, house pesto, slivered almonds, balsamic reduction, fresh basil, Bear Creek organic microgreens*

### Entree Salad Protein Add-on Options

- |                         |                           |              |
|-------------------------|---------------------------|--------------|
| ▲ Add \$11              | ▲ Add \$16                | ▲ Add \$24   |
| Grilled chicken         | Scottish salmon           | Lobster tail |
| Crab cake               | House-cut steak tips      | Sea scallops |
| Argonne shrimp          | Grilled jumbo gulf shrimp | Ahi tuna     |
| 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, Bear Creek organic microgreens, house remoulade*
- 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.*
- Black and Blue Burger** ..... \$18  
 *Michigan grass-fed beef, blackening seasoning, Moody blue cheese crumbles, mixed mushrooms, Bear Creek organic micro-greens, 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*

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

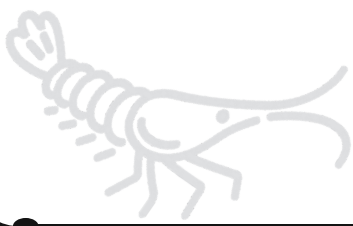
**The Argonne House Fried Shrimp**  
*Our classic batter fried jumbo shrimp*

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

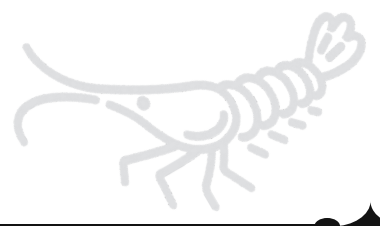
- The Boat ..... 6 Shrimp ..... \$19
- The Plate..... 10 Shrimp ..... \$25
- The Platter..... 16 Shrimp ..... \$33
- Super Platter ..... 24 Shrimp..... \$43

**\$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, 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 or side Caesar salad for \$5 • split plate charge \$8

### STEAK ENTREES

8 oz. Bistro Filet .....	\$34
6 oz. Filet Mignon .....	\$44
14 oz. Signature Ribeye .....	\$44

#### STEAK TOPPERS

All steaks come with one topper. 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 & 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

#### CHOOSE YOUR STARCH (INCLUDED)

mashed red skins, baked potato, or wild rice

#### ADD ONS

loaded baked potato or loaded mashed potatoes with bacon & cheddar \$3  
gravy \$1.50

#### CHOOSE YOUR VEGETABLE

asparagus or vegetable du jour

### SEAFOOD & CHICKEN ENTREES

Walleye - pan seared, panko crusted fried or parmesan baked .....	\$32
Whitefish - pan seared, panko crusted fried or parmesan baked .....	\$32
Cod - panko crusted fried .....	\$24
Grilled Jumbo Shrimp .....	\$32
Scottish Salmon .....	\$32
Grilled Chicken Breast .....	\$29
Grilled Lobster Tail (shell on) .....	\$42
Sea Scallops - pan seared .....	\$42
Ahi Tuna - togarashi dusted and seared .....	\$44

### CHOOSE A SET TO COMPLIMENT YOUR PROTEIN

- **STARCH & VEGETABLE** - mashed redskins, baked potato or wild rice vegetable du jour or asparagus  
bearnaise, drawn butter, parmesan cream sauce, house remoulade
- **ORZO** - Toasted orzo with pesto, slivered almonds, zucchini & red peppers, heirloom tomatoes, roasted red pepper aioli and Bear Creek organic micro greens
- **GARLIC CREAM SPINACH**, Heirloom tomato salad, fresh herbs
- **LINGUINE** - topped with zucchini, red peppers, heirloom tomatoes, spinach, herbed panko  
citrus wine butter, house Alfredo, pesto cream sauce
- **STICKY RICE CAKE** - soy glazed, snap peas, red peppers, crispy prosciutto, blood orange Gastrique

With this set, our Chef recommends:  
Tuna, Scallops, Chicken, Shrimp, Salmon or Lobster

ADD TO  
YOUR ENTREE

10 Argonne Shrimp – steamed, fried or mixed .....	\$11	Grilled Lobster Tail (shell on) .....	\$24
Lump Crab Cake .....	\$11	Ahi Tuna .....	\$24
Grilled Jumbo Shrimp .....	\$16	Pan Seared Sea Scallops .....	\$24
Scottish Salmon .....	\$16		



## 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 - Chicken - Bacon - Black Olives - Green Olives - Onion - Pineapple
- Pepperoncini Rings - Jalapenos - Mushrooms - Green Pepper - Red Bell Pepper - Heirloom Tomato - Basil - Chive
- Fresh Mozzarella - Feta - Arugula - Shrimp
- Hand Cut Steak Tips \$8

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, 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.	
Steak Tips Pizza .....	\$26
house-cut steak tips, balsamic marinara, fresh mozzarella, shaved parmesan, Bear Creek organic micro greens, A1 sauce drizzle	

### CALL US FOR TAKEOUT

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

231-547-9331



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or Instagram page

ArgonneHouse.com