



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
- 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
- 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

- | | | |
|--|----------------------|--------------|
| ▲ Add \$11 | ▲ Add \$16 | ▲ Add \$24 |
| Grilled chicken | Scottish salmon | Lobster tail |
| Crab cake | House-cut steak tips | |
| Argonne shrimp steamed, fried or mixed | Grilled jumbo shrimp | |

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, arugula, house remoulade
- 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 \$5

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 | \$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

STEAKS

8 oz Bistro Filet	\$34
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, dill, chives
- **Bordelaise** - rich beef gravy, butter red wine shallot reduction
- **Blue Cheese Cream** - house made with 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 A VEGETABLE

asparagus or vegetable du jour

CHOOSE A STARCH

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

ADD ONS

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

sweet potato with marshmallows and candied pecans \$3

gravy \$1.50

FARM & SEA

Walleye - pan seared, panko crusted fried or parmesan baked	\$32
Whitefish - pan seared, panko crusted fried or parmesan baked	\$32
Cod - panko crusted fried	\$26
Grilled Jumbo Shrimp	\$32
Scottish Salmon	\$32
Grilled Chicken Breast	\$29
Grilled Lobster Tail (shell on)	\$42

To compliment your entree, please select one of the following sets:

POTATO/RICE

mashed redskins, baked potato, sweet potato or wild rice

vegetable du jour or asparagus

Top with:
bearnaise

parmesan cream sauce
house remoulade

FETTUCCINE

fettuccine with house Alfredo, or Gypsy* vodka sauce tossed with broccoli & mixed mushrooms. Served with grilled ciabatta.

*Gypsy Vodka made in Northern Michigan

RISOTTO

risotto topped with roasted pecans and balsamic vinaigrette

Risotto Choices:
lemon beet
roasted red pepper
parmesan

choice of
vegetable du jour or
asparagus

Michigan Pork Chop	\$32
12 oz cider-brine bone-in chop, honey-mustard glaze Served with loaded sweet potato with marshmallows and candied pecan, or baked potato or mashed potatoes, and vegetable du jour or asparagus	

ADD TO
YOUR ENTREE

10 Argonne Shrimp – steamed, fried or mixed	\$11	Scottish Salmon	\$16
Lump Crab Cake	\$11	Grilled Lobster Tail (shell on)	\$24
Grilled Jumbo Shrimp	\$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 **House-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, arugula, A1 sauce drizzle	

CALL US FOR TAKEOUT

Pick up at our
take out window

231-547-9331



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ArgonneHouse.com