the ARGONNE HOUSE

EST. 1925

APPETIZERS

Creole Mussels *$22*

P.E.I. Mussels, Steamed Shrimp, Andouille Sausage, Sweet Corn, Creole Tomato Broth, Fresh Herbs, Lemon, Grilled Ciabatta Bread
Available Classic Style with White Wine Sauce
Available as Entree with Fettuccine and Additional Shrimp $34
(GF Available)

Calamari *$18*

Flash Fried, Shaved Vegetable Salad Topped with Roasted Red Pepper and Charred Scallion Aioli, Lemon

Tempura Fried Vegetables *$16*

Asparagus, Red Peppers, Vegetable Du Jour, Broccoli, Togarashi Dusted with Crispy Fried Garlic, Black Garlic Aioli (GF)

Jumbo Shrimp Cocktail *$21*

5 Jumbo Shrimp Served with House Cocktail Sauce and Lemon (GF Available)

Whitefish Bites *$18*

John Cross Whitefish Bites, Beer Battered, Panko Crusted and Fried, House Remoulade

Crab Cakes *$22*

Pan Seared Lump Crab Cakes Garnished with Asparagus, Bearnaise and Lemon Wheel

Onion Rings *$16*

Thick Cut, House Made, Beer Battered Onion Rings, House Made Zesty Sauce

Oven Baked Spinach & Artichoke Dip *$15*

Spinach and Artichoke Hearts, Herbs, Cream Cheese, Naan Bread Dippers
(GF Available)

Truffle Fries *$15*

Crisp French Fries, Fustini's White Truffle Oil, Black Truffle Salt, Parmesan Cheese, Fresh Herbs, Black Garlic Aioli

Stuffed Mushrooms *$16*

Spinach, Boursin Cheese, Applewood Smoked Bacon, Herbed Panko, Truffle Aioli

Steak Flatbread *$21*

Moody Blue Cheese Cream, Caramelized Onion, Mixed Mushrooms, Arugula, Crispy Garlic, Black Garlic Molasses (GF Available)

SOUPS AND SALADS

Seafood Chowder *$6 cup/$10 bowl*

New England Style, Clams, Shrimp, Redskin Potatoes, Bacon, Fresh Herbs and Lemon

Side Garden Salad *$8*

Fresh Mixed Greens, Cucumbers, Tomatoes, Carrots, Croutons

Side Caesar Salad *$8*

Chopped Romaine, House Caesar Dressing, White Anchovies, Shaved Parmesan Cheese, Croutons

Classic Caesar Salad *$16*

Chopped Romaine, House Caesar Dressing, White Anchovies, Shaved Parmesan Cheese, Croutons

The Argonne House Salad *$18*

Fresh Mixed Greens, Cucumbers, Cherry Tomatoes, Walnuts, Dried Cherries, Feta, Croutons, Poppy Seed Dressing

Beet Salad $21

Red and Golden Beets, Arugula, Goat Cheese, Candied Pecans, Dried Apricots, Blood Orange Lemon Vinaigrette, Maple Balsamic Glaze

Add To Your Entree Salad

Grilled Chicken $14, Crab Cakes $14,
10 pc Argonne Shrimp $16, Grilled Jumbo Shrimp $18
Steak Tips $18, Lobster Tail $26, Grilled Scottish Salmon $22

WWW.ARGONNEHOUSE.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne 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.

ARGONNE HOUSE
EST. 1925

STEAK ENTREES

6oz. Wagyu Filet Mignon *$55*

Snake River Farm Premium American Wagyu, Exceptionally Tender with a Mild Buttery Flavor and Significant Marbling

SRF 極
SNAKE RIVER FARMS

14oz. Signature Ribeye *$55*

From Double R Ranch. A Premium, Richly Marbled Cut from the Cow's Rib Section, Prized for its Exceptional Tenderness, Juicy Texture, and Bold, Buttery Beef Flavor

RR

Sauce and Garnish

Béarnaise *- Egg Yolk Butter Sauce, Shallots and Tarragon*
Sauvignon Blanc and Merlot

Bordelaise *- Rich Beef Gravy, Red Wine Shallot Reduction, Butter*
Cabernet Sauvignon and Pinot Noir

Blue Cheese Cream *- House Boursin, Cream and Moody Blue Cheese Crumbles*
Reisling and Cabernet Sauvignon

Parmesan Cream *- House Parmesan Alfredo*
Chianti and Chardonnay

Caramelized Mushrooms And Onions *- Fresh Thyme and Red Wine*
Merlot and Pinot Grigio

Truffle Compound Butter *– Fustini's White Truffle Oil, Black Truffle Shavings and Fresh Herbs*
Chardonnay and Champagne

Steak Entrees Come with one Garnish
Additional Garnishes $3

Choose Your Sides

Vegetable Du Jour or Asparagus

Mashed Redskins, Baked Potato, Wild Rice

Loaded Baked Potato or Loaded Mashed Redskins with Bacon and Cheddar $3

Add to Your Entree

10 Argonne Shrimp $16

Lump Crab Cake $14

Grilled Jumbo Shrimp $18

Scottish Salmon $22

Grilled Lobster Tail $26

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THE ARGONNE HOUSE
EST. 1925

ENTREE SELECTIONS

Pick Your Protein

- *Walleye or Whitefish $36*
- *Grilled Jumbo Shrimp $36*
- *7oz Scottish Salmon $38*
- *Grilled Chicken Breast $32*
- *Grilled Lobster Tail $46*

Fettuccine

Broccoli, Mixed Mushrooms, Parmesan
Sauce Choices: House Alfredo
Cajun Cream, San Marzano Marinara
(GF available $2)

Risotto

Lemon Beet, Broccoli, Goat Cheese, Balsamic Glaze
or
Parmesan, Asparagus, Roasted Wild Mushrooms, Balsamic Glaze

Vegetable and Starch

Choose Between Asparagus or Veg Du Jour
Mashed Redskins, Baked Potato, French Fries, Wild Rice or Sweet Potato
Loaded Baked Potato or Mashed Redskins with Bacon and Cheddar $3
Loaded Sweet Potato with Marshmallows and Candied Pecans $3

Walleye and Whitefish Available In Parmesan Baked (GF), Panko Crusted (Fried) and Pan Seared (GF)

THE ARGONNE HOUSE
WORLD FAMOUS SHRIMP DINNER

The Boat *$21*

6 Shrimp - Your Choice of Steamed (Peel and Eat), Mixed or Fried with Classic Red and Yellow Sauce

Traditional Platter *$38*

16 Shrimp - Your Choice of Steamed (Peel and Eat), Mixed or Fried with Classic Red and Yellow Sauce

The Plate *$26*

10 Shrimp - Your Choice of Steamed (Peel and Eat), Mixed or Fried with Classic Red and Yellow Sauce

The Super Platter *$48*

24 Shrimp - Your Choice of Steamed (Peel and Eat), Mixed or Fried with Classic Red and Yellow Sauce

Choose Your Sides

Vegetable Du Jour or Asparagus

Mashed Redskins, Baked Potato, Wild Rice, French Fries or Sweet Potato

Loaded Baked Potato or Loaded Mashed Redskins with Bacon and Cheddar $3

Loaded Sweet Potato with Marshmallows and Candied Pecans $3

$8 split charge for parties of two only includes extra vegetable and starch.

ARGONNE HOUSE
EST. 1925

HAND HELDS

Argonne Shrimp Po'Boy $20
Toasted Hoagie, Argonne Fried Shrimp, Citrus Butter, Heirloom Tomato, House Remoulade, Arugula

Argonne Bacon Cheeseburger $20
Michigan Grass Fed Beef, Tillamook Cheddar, Beeler's Cherry Smoked Bacon, Caramelized Sweet Onions, Shredded Romaine, Heirloom Tomato, Argonne Burger Sauce on a Brioche Bun (GF Bun Available $2)

Black and Blue Burger $20
Michigan Grass Fed Beef, Blackening Seasoning, Moody Blue Cheese Crumbles, Mixed Mushrooms, Arugula, Crispy Fried Shallots, House Blue Cheese Dressing on a Brioche Bun (GF Bun Available $2)

BRICK OVEN PIZZA

Cheesy Bread $19
Italian Seasoned Crust, House Boursin Cheese Sauce, Shredded Mozzarella

Nana's Cheese Pizza $19
A Plain Simple Hot Cheese Pizza, or Build Your Own

Pepperoni Pizza $21
Double Pepperoni Pizza, Chopped and Sliced Pepperoni

Margherita Pizza $25
Marinara, Heirloom Tomatoes, Fresh Mozzarella, Basil Leaves, Balsamic Reduction

Wild Mushroom Pizza $25
House Boursin Cheese Sauce Topped with Roasted Mixed Mushrooms, Caramelized Onions, Shaved Parmesan Cheese, Fresh Chives

Meaty Pie $27
Pepperoni, Italian Sausage, Ham, Bacon, Minced Onion, Marinara, Mozzarella, Calzone Style Crust

Steak Tip Pizza $29
Steak Tips, Balsamic Marinara, Fresh Mozzarella, Shaved Parmesan, Caramelized Onions, Arugula, A1 Sauce Drizzle

14" Large Pizzas are Made Fresh to Order, Flavored with Garlic Oil, and Argonne's House Pizza Sauce Seasoned with Roasted Red Peppers, Garlic and Herbs.
Gluten Free Crust Available $8

Additional Toppings: $2 Pepperoni - Ham - Italian Sausage - Bacon Black Olives - Green Olives - Onion - Pineapple - Pepperoncini Rings Jalapenos - Mushrooms - Green Pepper - Red Bell Pepper - Heirloom Tomatoes - Basil - Chive - Fresh Mozzarella - Feta Cheese

Bread and coleslaw are complementary for dine in guests only. Available for purchase as takeout
For parties larger than 8 one check only