

# Family Style

## MENU

6% Michigan State Sales Tax and 22% Service Fee will be added to your total bill

### SALADS

Choose ONE | Served plated  
Includes house-made Focaccia bread with  
sun-dried tomato butter

#### MIXED GREENS **Gluten-Free, Dairy-Free & Vegetarian**

Tomato, cucumber, shredded carrot,  
red onion & house made lemon-basil vinaigrette

#### TRADITIONAL CAESAR

Romaine lettuce, house-made Focaccia croutons &  
grated parmesan tossed in Caesar dressing  
Add \$3 per person

### SIDES

Choose TWO | Served family style  
Each additional selection add \$5  
Chef's notes: anticipate 4 oz. each on average

#### BAKED MACARONI & CHEESE

#### BOURBON GLAZED CARROTS **Gluten-Free**

#### CREAMY BUTTER MASHED POTATO **Gluten-Free**

#### GARLIC MASHED POTATO **Gluten-Free**

#### GREEN BEANS **Gluten-Free**

#### HERB ROASTED POTATO **Gluten-Free**

#### SEASONAL VEGETABLE **Gluten-Free**

#### VEGETABLE RISOTTO **Gluten-Free** | Add \$4 per person



## MAIN COURSE

Select ONE | \$35 per person

8 ounces per person unless otherwise noted

#### CHICKEN PICCATA **Gluten-Free**

Boneless breast of chicken with lemon-caper beurre blanc

#### PASTA PRIMAVERA **Vegetarian**

Chef's selection of seasonal fresh vegetables  
served with Cavatappi pasta in a  
Parmesan white wine sauce

#### \*SCOTTISH SALMON **Gluten-Free**

Six ounce filet of salmon with tarragon beurre blanc  
Add \$10 per person

#### BEEF BOURGUIGNON **Gluten & Dairy-Free**

Braised until fork tender with wild mushrooms au jus  
Add \$20 per person

Select TWO | \$45 per person

6 ounces e per person on average unless otherwise noted

#### CHICKEN & CHAMPIGNONS **Gluten-Free**

Searred boneless breast of chicken with wild mushroom cream

#### VEGETABLE RISOTTO **Gluten-Free & Vegetarian**

Creamy risotto with a colorful array of tender  
seasonal vegetables

#### \*SCOTTISH SALMON **Gluten-Free**

Six ounce filet of salmon with lemon-dill beurre blanc  
Add \$10 per person

#### BEEF BOURGUIGNON **Gluten-Free**

Braised until fork tender with wild mushrooms au jus  
Add \$20 per person

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

RESTAURANT • COCKTAIL & WINE BAR • EVENT FACILITY • RETAIL BEER & WINE

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