

THREE COURSE MENU

\$50 per person

Add 6% Michigan State Sales Tax & 22% Service Fee.

INTRODUCTION

Cured meats & house-made sausage, Chef's selection of cheeses, seasonal berry compote, candied nuts, olives, grilled baguette & gourmet crackers | Add \$11 per person

FIRST COURSE

MIXED GREENS SALAD Gluten-Free & Vegetarian Tomato, cucumber, shredded carrot & red onion with lemon-basil vinaigrette Served with Focaccia bread with sun-dried tomato butter

ENTRÉE (pre-select FOUR)

*GRILLED FLANK STEAK Gluten-Free

Six ounce flank steak blade-sliced medium-rare with red wine demi-glace; served with Chef's selection of vegetable and potato

CHICKEN PICCATA Gluten-Free

Bone-in eight ounce breast of chicken with lemon-caper beurre blanc; served with Chef's selection of vegetable and potato

*SCOTTISH SALMON Gluten-Free

Six ounce filet of salmon with tarragon cream; served with Chef's selection of vegetable and potato

SEASONAL VEGETABLE RISOTTO Gluten-Free & Vegetarian Creamy risotto with a colorful array of tender vegetables

Advance orders are required. Please prepare visual markers for

STEAK UPGRADES

*BISTRO FILET Gluten-Free

Buckhead Beef Six ounce filet mignon with sautéed mushroom &red wine demi-glace

Served with Chef's selection of vegetable and potato Add \$20 per order

*NEW YORK STRIP Gluten-Free

Twelve ounce strip steak grilled medium-rare to medium with Gorgonzola cream on the side Served with Chef's selection of vegetable and potato Add \$10 per order

SWEET ENDINGS

Pre-select ONE; add \$2 per additional option

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE TORTE Gluten-Free

CRÈME BRÛLÉE Gluten-Free

Chef's daily selection

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

BEVERAGES

ADDITIONAL & BILLED ON CONSUMPTION

your servers to easily identify what each guest should receive. **RESTAURANT** COCKTAIL & WINE BAR **EVENT FACILITY** RETAIL BEER & WINE 15 Ionia SW, Suite 130 Grand Rapids, Michigan 49503 t: (616) 774-9463 f: (616) 233-9960 Wendy@DivaniGR.com www.DivaniGR.com