



SOUPS & ENTRÉE SALADS

all salads and soups are created with the finest and freshest locally sourced seasonal ingredients available.

DAILY SOUP INSPIRATION cup 6 | bowl 8
inquire with your server

★ **5IVE ONION SOUP** (*gfo) 8
caramelized bermuda onion, vidalia onion, shallots, scallions, garlic, madeira broth, baked gruyère crouton

WEDGE SALAD (*gf) 14
baby iceberg, cured tomatoes, applewood bacon, smoked blue cheese, chopped egg, buttermilk ranch

URBAN GARDEN SALAD (*gf) 15
artisan lettuces, baby spinach, roasted squash, quinoa, cider-poached fuji apple, pomegranate arils, dried cranberry, zingerman's fresh goat cheese, marcona almonds, apple-cranberry vinaigrette

CAESAR SALAD (*gfo) 13
baby kale, romaine, parmesan reggiano 'two ways', traditional garlic-anchovy dressing, stirato crouton, roasted tomato tapenade

COBB SALAD (*gf) 18
romaine-iceberg lettuce blend, smoked blue cheese, boiled egg, avocado, bermuda onion, applewood smoked bacon, smoked turkey, cured tomato, red wine vinaigrette

our salads may be finished with your choice of:

herb-grilled chicken breast (*gf) 7
roasted verlasso salmon fillet* (*gf) 10
prime beef tenderloin tips* (*gf) 10
tiger shrimp scampi (*gf) 11
lemon-butter poached scallops* (*gfo) 16

SANDWICH BOARD

complimented with "epic" chips

add a wedge salad (10), caesar salad (9), or cup of the daily soup (6)

substitute fresh seasonal fruit (6), house frites (5), or signature panko onion rings (4)

★ **CHEESE AND QUACKERS** (*gfo) 16
house corned duck, caraway-juniper sauerkraut, gruyere, cranberry mustard, toasted marble rye

★ **5IVE SIGNATURE STEAKHOUSE BURGER*** (*gfo) 16
half-pound patty, smoked gouda, shredded iceberg, horseradish aioli, beefsteak tomato, vidalia onion, rye pickles, applewood bacon, griddled 'everything' bun

5IVE LAKES GRILLED CHEESE (*gfo) 15
havarti, cheddar, gruyère, smoked gouda, beefsteak tomato, caramelized sweet onion, sourdough, parmesan crust, tomato-basil bisque

THE HEDBERG (*gfo) 17
hickory smoked turkey, applewood bacon, avocado, tomato, arugula, gruyère, cured tomato aioli, toasted multigrain

LOW COUNTRY CHICKEN 15
guernsey's buttermilk fried chicken breast, iceberg, pickled red onions, house pimento cheese, applewood bacon, carolina gold bbq, torta roll

★ **THE FRENCHIE*** (*gfo) 20
shaved ribeye, caramelized onions, roasted mushrooms, havarti, creamy onion-herb spread, cuban style baguette

THE EUGENE 19
maryland lump crab cake, steakhouse slaw, rémoulade, beefsteak tomato, griddled hamtramck potato roll

PLUM STREET (*gfo) 15
before the butcher vegan 'pulled pork', rock 'n' rye bbq glaze, steakhouse slaw, rye pickles, griddled hamtramck potato roll

add a small wedge salad (10), caesar salad (9), or cup of daily soup (6)

add a small wedge salad (10), caesar salad (9), or cup of daily soup (6)

GRILLED FILET MIGNON* (*gf) 48
8oz, charred rapini, buttermilk pommes puree, garlic herb butter

★ **8oz. USDA PRIME COULOTTE SIRLOIN*** (*gf) 35
confit marble potatoes, micro vegetables, garlic herb butter

THAI SEAFOOD CURRY (*gf) 30
sea scallops, gulf shrimp, finfish, crab, prince edward island mussels, pickled vegetables, coconut rice, red curry broth, pea tendrils, scallions

★ **ROASTED VERLASSO SALMON*** (*gf) 28
winter spice crust, chick pea-kale cassoulet, green apple-fennel slaw, shaved heirloom carrot, sour grape vinaigrette

MAINE DAYBOAT DIVER SCALLOPS (*gfo) 29
Lemon butter poached, freekeh risotto, leek soubise, house pancetta crisps, forest mushrooms, pomegranate, saffron-lemon coulis, chanterelle dust

JOYCE FARMS CHICKEN BREAST (*gfo) 27
cider brined free-range organic airline breast, house ricotta dumplings, rapini, forest mushrooms, verjus, madeira reduction, frizzled leeks

MEMA'S FALAFEL (*gf) 19
mediterranean herb fritters, pecan shattah, cilantro vinaigrette, eggplant-tahini emulsion, yoghurt, assort

We proudly offer angus reserve, usda prime, snake river farms american wagyu, heritage breed pork, msc certified seafood, japanese A5 wagyu, and meats from a network of the premier ranches and pastures across the globe.

Our hand-cut steaks are chosen from the top 2% of grain and grass fed beef in the world, and aged a minimum of 28 days.

Executive Chef
SEAN MOHAN

♦Notice: (*gf) notes gluten-free items, (*gfo) notes items that can be prepared gluten-free. While we are not an allergen-free kitchen, we are highly conscientious when preparing allergen free foods; please inform your server of any allergies you may have. * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. ★ denotes house specialty
For parties of ten or more a 22% gratuity will be added to the check.