



**ORDER**



*Food ♦ Wine ♦ Beer*

**Tuesday-Saturday 11am-8pm**

**734.357.5700**

**APPETIZERS**

**JUMBO LUMP CRAB CAKES** (+gf) 14  
seafood mousse, herb aioli, roasted tomato

**SEARED AHI TUNA\*** 16  
ginger-soy marinade, spiced cashews,  
hoisin bbq, sesame soba noodles,  
grilled baby corn salad

**COCONUT SHRIMP** 14  
creamy sweet chili sauce

**CHICKEN WINGS, 1lb** (+gf) 14  
crispy fried chicken wings, crudité vegetables,  
choice of buffalo, bbq, or chili-garlic sauce

**BUFFALO MEATBALLS** 15  
fresh herbs, garlic, charred tomato soubise,  
goat cheese croquette, toasted baguette

**ENTRÉE SALAD**

**CLASSIC CAESAR** (+gfo) 8  
romaine, parmesan, sourdough croutons,  
garlic-anchovy dressing

**GARDEN SALAD** (+gfo) 6  
mixed greens, grape tomatoes,  
cucumbers, croutons, ranch or vinaigrette

**protein additions:**

beef tips\* 10  
roasted salmon\* 10  
herb grilled chicken 7

**SANDWICHES**

all sandwiches are served with house 'epic' chips.  
substitute house frites (5), beer battered onion rings (4),  
or tater tots (4)

**SIVE STEAKHOUSE BURGER\*** (+gfo) 12  
half-pound patty, havarti,  
spring mix, pickles, peppercorn aioli,  
applewood bacon, beefsteak tomato,  
sweet red onion, pretzel bun

**THE FRENCHIE\*** (+gfo) 13  
shaved ribeye, caramelized onions, havarti,  
creamy onion-herb spread, cuban baguette

**CRISPY FISH SANDWICH** 10  
sourdough battered cod, lettuce, tomato, onion,  
herb aioli, griddled pretzel roll

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

(+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 advise of any allergies you may have.

**ENTRÉES**

**GRILLED PRAWN "CARBONARA"** (+gfo) 32  
marinated and grilled jumbo prawns, penne pasta,  
bacon lardons, peas, smoked black pepper alfredo

**8oz ANGUS RESERVE FILET MIGNON\*** (+gf) 40  
roasted asparagus, butter mashed potatoes,  
red wine demi-glace

**STEAK FRITES\*** (+gf) 38  
16 oz prime ribeye, brussels sprouts,  
duck fat marble potatoes

**SEARED SALMON\*** (+gfo) 25  
mixed grains risotto, red pepper coulis, mixed herbs

**ROASTED CHICKEN BREAST** (+gf) 24  
sous vide airline chicken breast, polenta cake,  
winter mushrooms, chicken demi-glace

**LOBSTER MAC & CHEESE** 36  
north american lobster, white cheddar cheese sauce,  
piquillo peppers, crumb topping

**BEEF TENDERLOIN STROGANOFF** (+gfo) 26  
mushroom cream, chives, radiatori pasta

**SEAFOOD BOLOGNESE** (+gfo) 32  
mussels, clams, prawns, calamari, ramen noodles,  
tomato broth

**FOR THE KIDS**

**CORNDOG & FRIES** 6

**CHICKEN TENDERS & FRIES** 6

**MAC & CHEESE** 5

**A la CARTE OPTIONS**

**BY THE QUART**

**NEW ENGLAND CLAM CHOWDER** 22

**SIVE ONION SOUP** gruyere croutons 18

**TURKEY POT PIE** puff pastry croutons 20

**TOMATO BASIL BISQUE** parmesan 20

**FETA-ARTICHOKE DIP** baguette 28

**SIVE STEAKHOUSE MAC & CHEESE** 25

**FROM THE BAR**

**CELLAR SELECTIONS**

**All bottled beer and wine  
are 50% off menu prices**

Scan QR Code with your phone  
or tablet's camera and open link  
for full beverage menu

