

Wheatberry

RESTAURANT & TAVERN



New Years Eve Tuesday, December 31st

SOUP

CORN-CRAB CHOWDER

Slightly spicy blue crab chowder with corn, celery and peppers, shellfish stock (no cream)
Cup 4.95 Bowl 7.95

SMALL PLATES

SMOKEHOUSE SALMON & ONION FLATS

House-smoked Atlantic salmon with whipped chive goat cheese & housemade onion flatbread 12.95

BLUE CRAB STUFFED SHRIMP LOUISE

4 large shrimp with blue crab, sweet pepper stuffing over spinach with fresh herb Louise sauce 12.95

BIG PLATES

★ SURF & TURF

6oz Maine lobster tail and grilled 8oz beef tenderloin skewer herb-butter, mashed potatoes, garlic spinach 29.95

★ SURF & SURF

6oz. Rock lobster tail paired with a 6 piece grilled large gulf shrimp skewer finished with fresh herb butter, mashed potatoes, steamed broccoli 29.95

★ WOOD ROASTED PRIME RIB

16oz prime rib with a rosemary, garlic & cracked pepper rub, horseradish cream, baked potato and steamed broccoli 25.95

GEORGE'S BANK SEA SCALLOPS

East coast sea scallops sautéed with bacon, chives and sherry, mashed potatoes & garlic spinach 21.95

BOSTON COD & CHIPS

Wild caught Atlantic cod in a MI lager beer batter with house tartar, fries & slaw 15.95

SMOKED DOUBLE PORK CHOP

Cider-brined 14oz. double bone-in chop with a maple, Bourbon, bacon Chutney, garlic spinach & mashed potatoes 17.95

MICHIGAN LAKE PERCH

Pan-seared MI lake perch with fresh rosemary, basil & chive butter and tartar sauce with steamed broccoli & mashed potatoes 18.95

DESSERT

★ NEW YORK CHEESECAKE

Topped with fresh strawberry sauce 6.95

KEY LIME PIE

Coconut graham cracker crust, whipped cream 5.95

TEXAS SHEET CAKE

Rich and dense chocolate cake with chocolate icing served warm with vanilla ice cream 5.95

MI BLUEBERRY CRUMBLE

MI blueberries with a streusel topping 5.95