



The Argonne House

APPETIZERS

- Creole Mussels** \$21
P.E.I. mussels, steamed shrimp, andouille sausage, sweet corn, creole tomato broth, fine herbs, lemon. Served with grilled ciabatta bread. Also available classic style.
Enjoy as an entrée with fettuccine and additional shrimp \$32
- Calamari** \$16
flash fried, shaved vegetable salad topped with roasted red pepper and charred scallion aioli, lemon
- Tempura Fried Vegetables** \$14
*zucchini, red peppers, asparagus, vegetable du jour
Togarashi dusted and topped with crispy garlic and black garlic aioli*
- Argonne's House Shrimp Cocktail** \$18
5 jumbo shrimp served with house cocktail sauce and lemon
- Whitefish Bites** \$16
John Cross whitefish bites, beer-battered, panko crusted and fried, served with house remoulade.
- Crab Cakes** \$20
pan seared meaty crab cakes garnished with asparagus, Bearnaise sauce and lemon wheel
- Onion Rings** \$14
thick-cut, house-made, beer-battered onion rings served with house made zesty sauce
- Oven Baked Spinach & Artichoke Dip** \$14
spinach and artichokes combined with herbs and cream cheese, served with naan bread dippers
- Truffle Fries** \$14
crisp french fries, Fustini's White Truffle oil, black truffle salt, shaved Parmesan, fresh herbs, black garlic aioli
- Stuffed Mushrooms** \$14
spinach, boursin cheese, applewood smoked bacon, herbed panko, truffle aioli
- Steak Flatbread** \$18
Moody Blue cheese cream, caramelized onion, mixed mushrooms, crispy garlic and black garlic molasses

SOUPS & SALADS

- Seafood Chowder** \$6 Cup / \$10 Bowl
New England style, clams, redskin potato, shrimp, bacon, fresh herbs & lemon
- Side Garden Salad** \$6
- Side Caesar Salad** \$6

ENTREE SALADS

- Classic Caesar Salad** \$14
chopped romaine, house Caesar dressing, white anchovies, shaved parmesan cheese and croutons
- The Argonne House Salad** \$16
fresh mixed greens, cucumbers, cherry tomatoes, walnuts, dried cherries, feta cheese, house-made poppy seed dressing
- Tomato Burrata Salad** \$18
heirloom tomatoes, buffalo-milk burrata cheese, house pesto, slivered almonds, balsamic reduction, fresh basil, Bear Creek organic micro greens

Entree Salad Protein Add-on Options (not available on side salads)

- | | | |
|-------------------------|----------------------|--------------|
| ▲ Add \$11 | ▲ Add \$16 | ▲ Add \$24 |
| Grilled chicken | Scottish salmon | Lobster tail |
| Crab cake | House-cut steak tips | Sea scallops |
| Argonne shrimp | Grilled jumbo shrimp | |
| steamed, fried or mixed | | |

HAND HELDS

Served with french fries and pickle. Substitute onion rings \$6

- Argonne Fried Shrimp Po'boy** \$19
toasted hoagie, Argonne fried shrimp, citrus butter, heirloom tomato, Bear Creek organic microgreens, house remoulade
- Argonne Bacon Cheeseburger** \$17
Michigan grass-fed beef, Pinconning cheddar, Louie's peppered bacon (local), caramelized sweet onions, shredded romaine, heirloom tomato, Argonne burger sauce on a brioche bun.
- Black and Blue Burger** \$18
Michigan grass-fed beef, blackening seasoning, Moody blue cheese crumbles, mixed mushrooms, Bear Creek organic micro-greens, crispy fried shallots, house blue cheese dressing on a tavern bun

ARGONNE'S WORLD-FAMOUS SHRIMP DINNERS

all shrimp dinners served with choice of potato, vegetable, classic red and yellow sauce, coleslaw, and bread

CHOOSE: mashed red skins, baked potato, or wild rice **VEGETABLE:** asparagus or vegetable du jour

Add side garden salad or side Caesar salad for \$6

ADD ONS: loaded baked potato or loaded mashed potatoes with bacon & cheddar \$3 and/or gravy \$1.50

The Argonne House Steamed Shrimp
Our classic, full flavored, steamed (peel and eat) shrimp

The Argonne House Fried Shrimp
Our classic batter fried shrimp

shrimp can be ordered all fried, all steamed, or mixed

- The Boat 6 Shrimp \$19
- The Plate 10 Shrimp \$25
- The Platter 16 Shrimp \$33
- Super Platter 24 Shrimp \$43

\$8 Split Plate Charge | Parties of 8 or more one check please

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **Allergy Warning:** Menu items may contain or come into contact with wheat, eggs, shellfish, soybeans, nuts and milk. Before placing your order, please inform your server if a person in your party has a food allergy.



ENTRÉE SELECTIONS

All entrees come with choice of vegetable and starch. Add side garden salad or side Caesar salad for \$6 • split plate charge \$8

STEAK ENTREES

8 oz. Bistro Filet	\$38
6 oz. Filet Mignon	\$46
14 oz. Signature Ribeye	\$46

STEAK TOPPERS

All steaks come with one topper. Additional topper \$3 each.

- **Bearnaise** - egg yolk butter sauce, shallots, tarragon, chives
- **Bordelaise** - rich beef gravy, butter red wine shallot reduction
- **Blue Cheese Cream** - house boursin cream & Moody blue cheese crumbles
- **Parmesan Cream** - house parmesan alfredo
- **Caramelized Onions & Mixed Mushrooms** - fresh thyme & red wine
- **Truffle Compound Butter** - Fustini's white truffle oil, black truffle shavings, fresh herbs
- **Black Garlic Molasses** and crispy garlic

CHOOSE A VEGETABLE

asparagus or vegetable du jour

CHOOSE A STARCH

mashed red skins, baked potato, or wild rice

ADD ONS

loaded baked potato or loaded mashed potatoes with bacon & cheddar \$3
gravy \$1.50

SEAFOOD & CHICKEN ENTREES

Walleye - pan seared, panko crusted & fried or parmesan baked	\$32
Whitefish - pan seared, panko crusted & fried or parmesan baked	\$32
Cod - panko crusted fried	\$24
Grilled Jumbo Shrimp	\$32
Scottish Salmon	\$32
Grilled Chicken Breast	\$29
Grilled Lobster Tail (shell on)	\$42
Sea Scallops - pan seared	\$42
Catch of the Day	market price

To complement your entree, please select one of the following:

POTATO/RICE

mashed redskins, baked potato or wild rice and vegetable du jour or asparagus

Choose a sauce:

bearnaise
drawn butter
parmesan cream sauce
house remoulade

GARLIC CREAM SPINACH

and heirloom tomato salad with fresh herbs

ORZO

toasted orzo with pesto, slivered almonds, zucchini & red peppers, heirloom tomatoes, roasted red pepper aioli, with Bear Creek organic micro greens

FETTUCCINE

zucchini, red peppers, heirloom tomatoes, spinach, herbed panko

Choose a sauce:

citrus wine butter
house alfredo
pesto cream sauce

STICKY RICE CAKE

soy glazed, snap peas & red peppers, crispy prosciutto, blood orange gastrique

With this set, our Chef recommends: scallops, chicken, shrimp, salmon or lobster

(This set not available with any baked fish entrees)

ADD TO
YOUR ENTREE

10 Argonne Shrimp – steamed, fried or mixed	\$11	Scottish Salmon	\$16
Lump Crab Cake	\$11	Grilled Lobster Tail (shell on)	\$24
Grilled Jumbo Shrimp	\$16	Pan Seared Sea Scallops	\$24

BRICK OVEN PIZZAS

14" Large pizzas are made fresh to order and baked in our brick oven, flavored with Fustini's garlic oil, and Argonne's house pizza sauce seasoned with roasted red peppers, garlic and herbs. **Gluten-free crust available \$8.**



Additional Toppings: \$2.00 Pepperoni - Ham - Italian Sausage - Bacon - Black Olives - Green Olives - Onion Pineapple - Pepperoncini Rings - Jalapenos - Mushrooms - Green Pepper - Red Bell Pepper - Heirloom Tomato Basil - Chive Fresh Mozzarella - Feta - Shrimp **Hand Cut Steak Tips \$8 – Chicken or Shrimp \$6**

Cheesy Bread	\$14
thick, soft Italian seasoned crust with boursin cheese sauce and shredded mozzarella, served with house marinara	
Nana's Cheese Pizza	\$16
a plain and simple hot cheese pizza or build into your very own	
Pepperoni Pizza	\$18
double pepperoni pizza chopped and sliced pepperoni	
Margherita Pizza	\$22
house sauce, heirloom tomato, fresh mozzarella and basil, balsamic reduction	
Mushroom Pizza	\$22
roasted mixed mushrooms, house made boursin cheese sauce, caramelized onion, shaved parmesan, fresh chive	
Meaty Pie	\$24
stuffed pizza with a meaty combination of pepperoni, Italian sausage, ham, chopped bacon and minced onion with our house sauce and cheese blend. The crust wraps over part of the top for a thick and delicious pizza pie.	
Steak Tips Pizza	\$26
house-cut steak tips, balsamic marinara, fresh mozzarella, shaved parmesan, Bear Creek organic micro greens, A1 sauce drizzle	

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TAKEOUT

Pick up at our
take out window.

231-547-9331

ArgonneHouse.com

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