



## COOL

### Ahi Tuna \* 13

Soy Yuzu, Avocado, Crispy Wontons, Ponzu

### Smashed Guacamole GF V 10

All Natural Corn Tortilla Chips

### Roasted Garlic Hummus V 10

Tri-Color Cauliflower, Heirloom Carrots, Sumac, Grilled Pita

## HOT

### Crispy Brussels Sprouts GF V 9

Sriracha, Agave, Lime

### Korean Fried Chicken 8

Creamy Cucumbers, Crushed Cashews

### Steamed Edamame Pods GF V 7

Togarashi, Sea Salt

### Sweet Corn Bisque GF V 6

## SEE OUR CHALKBOARD

For Today's Features

## SMALL

### Mixed Greens Salad GF V 7

Grape Tomatoes, Red Onion, Carrot  
Lemon-Tahini Vinaigrette

### Heirloom Tomato & Mozzarella Salad GF V 9

Basil, Balsamic

## LARGE

### Chinese Chicken Salad 16

Edamame, Cabbage, Sweet Peppers, Cilantro, Cashews  
Chow Mein, Mustard Vinaigrette

### Fattoush V

Romaine, Cucumber, Roma Tomatoes  
Chickpeas, Feta, Pita Croutons, Za'atar Vinaigrette  
w/ Chicken 16 w/ Shrimp 20 w/ Salmon\* 21

## PLATES

### Maple Glazed Chicken 22

Farro, Gala Apples, Brussels Sprouts

### Steak Frites \* GF 30

Sliced Prime N.Y. Strip, House Cut Fries  
Sautéed Broccoli, Red Chimichurri

### Norwegian Salmon \* 26

Ancient Grain Tabbouleh, Chickpeas, Cucumber  
Tomato, Baby Arugula, Lemon Tahini Sauce

### Baby Back Ribs 24

Hoisin BBQ Sauce, Asian Slaw  
Sweet Potato Fries

### Today's Market Fish Tacos 19

Blackened, Crunchy Slaw, Pickled Onions  
Pineapple Salsa

### Great Lakes Walleye GF 26

Grilled Fingerling Potatoes, Grape Tomatoes, Capers  
Baby Spinach, Artichoke Hearts, Garlic White Wine

## BOWLS

### Singapore Street Noodles V

Cabbage, Tomato, Carrot, Cilantro, Bok Choy, Cashews  
w/ Shrimp 21 w/ Tofu V 17 w/ Chicken 19

### Kung Pao Chicken GF 19

Peanuts, Scallions, Red & Yellow Peppers, Bean Sprouts  
Basmati Rice, Snap Peas, Carrots, Kung Pao Sauce

### Shrimp Fried Rice 21

Brown Rice, Edamame, Bamboo Shoots, Broccoli  
Scallions, Egg, Soy-Red Curry Sauce

## BURGERS

Brioche or Go Green on Lettuce

### ML \* 16

Truffle Cheese, Caramelized Balsamic Onion  
Arugula, Tomato, Truffle Aioli, House Cut Fries

### Veggie V 13

Quinoa, Chickpeas, Cauliflower, Provolone, Arugula  
Tomato, Roasted Garlic Aioli, Fresh Fruit

## CAFE ML OPENS DAILY AT 2PM

Our seafood is sustainable. Our beef and  
poultry are humanely raised.

GF = Gluten Free V = Vegetarian

\*These items may be served raw or undercooked. Consuming raw or undercooked meats,  
eggs, seafood or shellfish may increase your risk of food borne illness, especially if you have  
certain medical conditions.