

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

Shrimp Ceviche GF 12

Lettuce, Avocado, Cilantro, Mango-Chili Sauce

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

Baked Feta V 9

Green Olive Tapenade, Toasted Pine Nuts, Pita

Chicken Lemon Rice Soup 6

SEE OUR CHALKBOARD

For Today's Features

SALADS

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**

Smoked Salmon GF 21

Romaine, Arugula, Red Quinoa, Honey Sriracha Carrots
Cherry Tomatoes, Red Onion, Pistachios
Charred Lemon-Honey Vinaigrette

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.

PLATES

Mediterranean Chicken 23

Almond Cous Cous Pilaf, Cucumber
Roma Tomatoes, Spinach Tzatziki

Steak Frites * GF 32

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

Norwegian Salmon * GF 26

Yuzu Basmati Rice, Ginger Sautéed Broccolini
Fig & Prickly Pear Teriyaki

Baby Back Ribs 24

Hoisin BBQ Sauce, Asian Slaw
Sweet Potato Fries

Great Lakes Walleye GF 26

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

"Spaghetti" & Meatballs 19

Turkey Meatballs, Zucchini, Squash
Marinara, Pecorino

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 & TACOS

Brioche or Go Green on Lettuce

ML Burger * 16

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

Black Bean Burger V 13

Chipotle Quinoa, Provolone, Pickled Onions, Guacamole
Arugula, Tomato, Roasted Garlic Aioli, Fresh Fruit

Today's Market Fish Tacos 19

Blackened, Crunchy Slaw, Guacamole
Roasted Honey-Lime Pineapple Salsa

Short Rib Tacos 19

Crunchy Slaw, Pickled Onions, Cotija
Fire Roasted Tomato Salsa, Chipotle Crema