

ENVOY

Soup

CUP | \$4 BOWL | \$6

SUMMER MINISTRONE

house made minestrone with fresh seasonal summer vegetables

SOUP DU JOUR

prepared fresh daily

Salads

TUNA NICOISE | \$14

pan seared tuna, fingerling potatoes, haricot verts, grape tomatoes, nicoise olives & red wine vinaigrette

SUMMER BERRY SALAD | \$12

arugula, toasted walnuts, blackberries, blueberries, raspberries, strawberries & goat cheese with walnut vinaigrette

QUINOA WATERCRESS SALAD | \$13

baby beets, heirloom tomatoes, cucumbers & baby carrots with golden beet & honey vinaigrette

LOBSTER SALAD | \$15

maine lobster, spinach, mandarin oranges, red onion, grape tomatoes & orange truffle vinaigrette

CHICKEN CASHEW | \$12

mix of fresh garden greens, cucumber, avocado, grape tomatoes, carrots & chicken with citrus peanut dressing

TORTILLA BOWL | \$12

house made tortilla bowl filled with fresh spring greens, grilled cumin chicken, black olives, cucumber, pico de gallo, sour cream, shredded cheddar & guacamole inspired by our sous chef's family recipe from León, Mexico

COBB* | \$10

bacon, avocado, boiled egg, tomato, mixed greens, blue cheese, red onion, cucumbers & choice of dressing
with grilled chicken \$14 | with seared salmon \$15

CAESAR | \$10

baby romaine, shaved parmesan, croutons & creamy caesar dressing
with grilled chicken \$14 | with seared salmon \$15

Lunch

Gourmet Prime Burgers & Sliders

served with choice of pommes frites, soup, cottage cheese, sweet potato fries or cucumber, tomato & onion salad

AMBASSADOR BURGER* | \$10

choice of certified angus or turkey with iceberg lettuce, tomato & choice of cheese on a brioche bun

CHEESES | cheddar, blue, havarti, pepper jack or swiss

TOPPINGS | +\$1 EACH

sautéed onion, bbq sauce, sautéed mushrooms, avocado, bacon, fried egg

MARQUETTE BLUE & GOLD BURGER* | \$12

blue cheese, crispy applewood smoked bacon, crispy tobacco onions & heirloom tomatoes on a brioche bun

CAPRESE BURGER* | \$11

heirloom tomatoes, fresh mozzarella, basil, aged balsamic & house made balsamic ketchup on a brioche bun

SURF & TURF BURGER* | \$14

lobster, bacon, havarti cheese & roasted garlic cream sauce on a brioche bun

BARBEQUE PORK SLIDERS | \$11

asian bbq pulled pork, scallions, cilantro, mixed cabbage slaw, bbq sauce & crispy tobacco onions on brioche buns

CRAB CAKE SLIDERS | \$13

pickled jalapeño slaw, cilantro vinaigrette & chipotle mayonnaise on brioche buns

CLASSIC SLIDERS* | \$10

three certified angus beef sliders with cheddar cheese on brioche buns



EXECUTIVE CHEF, MATTHEW HANKINS | EXECUTIVE SOUS CHEF, JUAN VALLEJO-MARTINEZ

private dining available | eighteen percent gratuity added to groups of eight or more

gluten free bread and pasta is available upon request | *consuming raw or undercooked foods can increase the risk of food borne illness