



SMALL PLATES & APPETIZERS

Warm Artichoke, Asiago and Spinach Dip

Accompanied with grilled flatbread and sesame crackers \$10

Fiamma Cheese Tasting

Featuring Raclette from the award-winning Leelanau creamery on Suttons Bay in Northern Michigan. Accompanied with creamy fromage blanc, baked brie, Chef's cheese of the day, Velvet Bees honey butter and gourmet crackers \$14

Baked Brie

Fig jam, fresh fruit, crushed walnuts, raspberry coulis and grilled flatbread \$14

Smoked Duo

House made whitefish dip paired with salmon pate, gourmet crackers and toast points \$14

Calamari Rings

Crispy calamari tossed with charred corn and Cotija cheese, cilantro lime crema \$12

East Coast Crab Cakes

Dijonnaise, green onion \$12

Prince Edward Island Mussels

In a garlic, lemon and white wine broth with cherry tomatoes, Hungarian peppers and scallions. Served with a grilled baguette \$13

Grilled Beef Tenderloin Medallions*

Roasted bell peppers, button mushrooms, cipollini onions, Hungarian peppers and zip sauce \$15

Charbroiled Lamb Chops

Two marinated lamb chops accompanied with a Mediterranean orzo salad and creamy tzatziki sauce \$18 Add additional chops \$9ea

SOUP & SALADS

French Cippolini Onion

House croutons, melted gruyere, crock \$7 with entrée \$5

Grilled Sweet Corn Bisque*

Garnished with crispy leeks \$6 with entrée \$4

Classic Caesar

Hand tossed with crisp romaine lettuce, house made Caesar dressing, Parmigiano-Reggiano, cracked pepper and garlic croutons \$9 Anchovies upon request

Dinner Salad*

Romaine and red leaf lettuce, olives, cucumbers, red onion and red wine vinaigrette dressing \$6

Iceberg Wedge Salad*

Apple wood smoked bacon, heirloom cherry tomato, chive, cracked black pepper and house made bleu cheese dressing \$9

Signature Salad

Mixed greens, candied walnuts, goat cheese, dried cherries, cherry tomatoes, red onion, balsamic vinaigrette \$10

Fiamma Caprese Salad

Vine ripened tomato, fried eggplant, fresh mozzarella and fresh basil. Drizzled with extra virgin olive oil and balsamic reduction \$13

Seared Ahi Salad

Romaine, cilantro, avocado, carrots, cabbage, wonton crisps, crushed peanuts, sesame vinaigrette and seared tuna \$16

Main Street Steak Salad

Grilled NY Strip sliced and served atop fresh mixed greens with crumbled gorgonzola, roasted red pepper, crispy red onions and peppercorn ranch \$17

Gluten Free*

SIGNATURE STEAKS

Hand Cut 24oz Ribeye*

House seasoned and paired with Pinconning cheddar and bacon twice fried potatoes and fresh vegetables \$45

Center Cut 8oz Piedmontese Filet Mignon*

Finished with our signature zip sauce. Accompanied with au gratin potatoes and seasonal vegetables \$35

Hand Cut 14oz New York Strip*

Topped with heirloom tomato butter. Served with creamy boursin mashed potatoes and fresh vegetables \$35

8oz Angus Coulotte Sirloin*

Topped with a fresh herb gremolata. Accompanied with au gratin potatoes and seasonal vegetables \$24

CLASSIC PREPARATIONS

Au Poivre* \$5

Peppercorn crusted with a cognac cream sauce

Oscar \$7

Topped with a lump crab cake, béarnaise, and asparagus

Lobster Béarnaise* \$8

Buttery, tarragon flavored sauce with cold water lobster meat

Signature* \$4

Smothered in wild mushrooms, onions and house zip sauce

FAVORITES

Chicken Saltimbocca

Pan seared chicken breast with provolone cheese, prosciutto and fresh sage. Finished with a natural chicken jus. Paired with creamy boursin mashed potatoes and asparagus \$23

Tagliatelle Bolognese

Classic meat sauce with wild mushrooms, fresh herbs and Parmigiano Reggiano. Tossed with homemade pasta \$19

Woodland Ricotta Gnocchi

Sautéed Piedmontese beef tenderloin tips with wild mushrooms and fresh asparagus tip, in a sherry wine sauce. Tossed with house made ricotta gnocchi, finished with a hint of truffle oil and grated gorgonzola cheese \$28

Lamb Osso Buco*

Tender lamb shank in a natural jus over creamy polenta and sautéed spinach \$29

Risotto A La Fiamma*

Creamy Arborio rice, wild mushrooms, cipollini onion, Fiamma zip sauce and two beef tenderloin medallions \$24

Lobster Risotto*

Creamy arborio rice, cold water lobster, asparagus tips \$28

Apricot Honey Glazed Salmon

Accompanied with wild rice and orzo pilaf and fresh vegetables \$24

Ahi Tuna* (Sashimi Grade)

Sesame and ginger seared Ahi Tuna with ponzu reduction, cucumber wasabi sauce, stir fried vegetable rice \$27

Great Lakes Walleye

Walnut encrusted, drizzled with a raspberry coulis. Accompanied with wild rice and orzo pilaf and fresh vegetables \$25

Jumbo Seared Sea Scallops*

Sweet corn and chorizo hash with a cilantro lime creme \$31

ACCOMPANIMENTS

Dinner Salad with Entrée \$4

Grilled Chicken Breast \$5 ~ Grilled Salmon Fillet \$5

Seared Jumbo Sea Scallop \$6 ~ 3 Grilled Shrimp \$6

2oz Beef Tenderloin Medallion \$6

4-5oz African Coldwater Lobster Tail \$26

SIDES

Side Risotto \$7 ~ Asparagus \$5 ~ Sautéed Wild Mushrooms \$6

Sautéed Cipollini Onions \$5 ~ Boursin Mashed Potatoes \$5

Moody bleu truffle twice fried potatoes \$6 ~ Sautéed Spinach \$6

Fried Brussel Sprouts with apple cured bacon and walnuts \$6

Pinconning Cheddar Bacon Twice Fried \$7

Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.