

Appetizers

GULF SHRIMP COCKTAIL

gulf shrimp, sea salt & black pepper crackers, lemon, judson's cocktail sauce, horseradish 12

JUDSON'S SIGNATURE WILD MUSHROOM BRUSCHETTA (V)

michigan forest mushrooms, melted leeks, boursin cheese, grilled herb crostini 9

FRESH OYSTERS* (GF)

half dozen served on ice, ask about today's selections \$MP

Artisan Grilled Toasts

SMOKED FISH

smoked fish spread, ruby red grapefruit & watercress salad, salted cucumber, dijon pearls, grilled rosemary herb toast 7

SMOKED MARGUEX DUCK BREAST

cold smoked marguex duck breast, bourbon peach chutney, herb & simple greens salad, grilled garlic herb toast 7

ROASTED VEGETABLE (Vegan)

sweet potato purée, ginger carrots, michigan forest mushrooms, dijon pearls, apple & simple greens salad, grilled herb toast 5

LOBSTER & CAVIAR DEVILED EGGS (GF)

capelin red caviar, cold water lobster, mint arugula gremolata 6

LUMP CRAB & COCONUT FRITTERS

sweet potato purée, ruby red grapefruit & watercress salad, chimichurri 11

Signature Entrées

complimentary bread service (not GF)

CEDAR PLANKED ORGANIC SALMON* (GF)

roasted butternut squash & fennel, ruby red grapefruit & watercress salad, chimichurri 28

GRILLED AMISH CHICKEN (GF)

black pepper brussels sprouts, bacon lardons, maple bourbon reduction 18

PRIME BASEBALL SIRLOIN OSCAR* (GF)

lump crab, grilled lemon french beans, hollandaise, garlic yukon mashed 32

SEARED HUDSON CANYON SCALLOPS*

sweet potato purée, thyme & rosemary herbed buccatini, cider gastrique, pepitas, apple & simple greens salad 17

SMOKED CREEKSTONE NATURAL BEEF Tournedo* (GF)

grilled lemon french beans, roasted garlic cloves, brown butter vinaigrette 17

JUDSON'S NATURAL STEAKHOUSE BURGER*

judson's signature steakhouse beef blend, thick-cut cherrywood bacon, truffled buttermilk bleu cheese, haystack onions, michigan forest mushrooms, cabernet demi, mcclure's garlic pickle, brioche bistro bun, garlic & herbed truffle steak fries 18

SMOKED & GRILLED LAMB T-BONE* (GF)

roasted butternut squash & fennel bulb, wilted greens, mint arugula gremolata 18

PRIME RIB*

available from 5pm until we sell out

yukon garlic mashed potatoes, au jus, horseradish cream sauce 25
(discounts, special offers, or Gregslist birthday dinner not valid on prime rib)

Butcher Cut Steaks & Chops (ALL GF)

we proudly serve creekstone farms natural black angus beef custom cut to order,
includes complimentary bread service (not GF)

**JUDSON'S SIGNATURE
DELMONICO*** 16oz 49

FILET MIGNON*
6oz 28

PRIME BASEBALL SIRLOIN*
8oz 22

**SIGNATURE BACON
WRAPPED STUFFED FILET***
boursin stuffed 10oz 48

SMOKED BEEF TOURNEDO*
4oz 14

DRY AGED PRIME TOMAHAWK FOR TWO *
30oz 75

**MANHATTAN BLOCK CUT
NEW YORK STRIP***
8oz 39

COLD WATER LOBSTER TAIL
33

ORGANIC SCOTTISH SALMON*
24

SMOKED & GRILLED LAMB T-BONE*
6oz 15

Top It Off

SAUCES (all GF)

Cabernet Demi | Garlic Herb Butter | Hollandaise | Horseradish Cream
Chimichurri | Mint Arugula Gremolata | Brown Butter Gastrique | Bourbon Vanilla Peaches

TOPPINGS

Oscar 10 | Buttermilk Bleu Cheese 4 | Onions & Mushrooms 4 | Truffle Bleu Cheese 6 | Blackened 1

Soup & Salads

FRENCH ONION SOUP
gruyere crouton 6 / 8

WINTER SQUASH & SWEET POTATO BISQUE (Vegan)
candied pecans 6 / 8

JUDSON'S WEDGE SALAD
baby iceberg, crispy onions, candied spiced bacon,
buttermilk bleu cheese, heirloom cherry tomatoes,
bleu cheese dressing full 9 / half 6

KNIFE & FORK CAESAR (GF)
baby romaine hearts, chopped olives,
asiago "crouton" 8 (chopped upon request)
add chopped anchovies 2

JUDSON'S BREAD BASKET
wood fire hearthstone baked rosemary & garlic italian
sourdough, sweet cream butter, extra virgin olive oil 4

GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items
indicated by GF have gluten-free ingredients.

VEGETARIAN (V)

*COOKED TO ORDER consuming raw or
uncooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness especial-
ly if you have a medical condition.

Having a Party?

Be sure to invite Gilmore!
Catering with character since 1978.
gilmore-catering.com

Sides

CRISPY BRUSSELS SPROUTS
bacon lardons, caramelized onions,
maple syrup, black pepper 8

GARLIC & HERBED TRUFFLE STEAK FRIES (V) 6

YUKON GARLIC MASHED POTATOES (GF)(V) 7
add boursin cheese 3

LOBSTER MAC & CHEESE 20

BAKED POTATO (V)(GF) herb butter 5

LOADED BAKED POTATO (GF) 8

BAKED SWEET POTATO (GF)(V)
bourbon pecan butter 5

GARLIC & HERB GINGERED CARROTS (GF)(Vegan)
gremolata 5

GRILLED LEMON FRENCH BEANS (GF)(V)
roasted garlic cloves, brown butter gastrique 5

ROASTED FENNEL & SQUASH (GF)(Vegan)
roasted fennel bulb, squash, greens, chimichurri 5

Field to Plate Since '78

We Proudly serve only Creekstone Farms
natural beef, Michigan pork, Otto's chicken,
sustainable seafood, and as much local produce
as possible. Ask us for more information
about the farms and products we use.