



For the Table

STEAK BITES

bourbon-glazed filet, cornbread crostini, blistered tomato & boursin 19

CHICKEN WING LOLLIPOPS

local beer brine, smoked cherry chili glaze, pickled carrots and celery, blue cheese spread 18

CRISPY GREEN BEANS *vg*

RIX country ranch, dill 15

TRUFFLE FRIES *vg*

parmesan, herbs, truffle aioli 15

SMOKED WHITEFISH DIP *gfo*

big o's whitefish, trout roe, house pickled vegetables, toasted baguette 20

PEBBLE CREEK MUSHROOM TOAST *vg*

sautéed mushrooms, brown butter, herbed farmer's cheese, parmesan, toasted sourdough 18

SHRIMP & POLENTA

grilled shrimp, smoked gouda polenta, remoulade, louie's bacon 21

MICHIGAN HAM CROQUETTES

louie's ham, white cheddar fondue, chives 17

BISON SLIDERS *gfo*

smoked maple glaze, blue cheese, whole grain mustard, brioche 19

CHEF'S OYSTERS *gf*

rotating selection, raw or rockefeller 22

STEAMED ORGANIC PEI MUSSELS

hard cider butter broth, bacon, apples, frizzled leeks, caramelized lemon, herbs 19

NOT YOUR NANA'S MEATBALLS *vg, gfo*

plant-based meatballs, marinara, whipped ricotta, grilled focaccia 20

From the Garden



BERRY SALAD *vg, gfo*

mixed greens, berries, laura chenel goat cheese, candied pecans, poppyseed dressing 16

GRAINS, GREENS & SEEDS *vg*

arugula and spinach, farro, roasted green beans, cucumber, feta, spiced pepitas, green goddess dressing 15

VILLAGE CAESAR

romaine, herbed breadcrumbs, parmesan, anchovies, RIX caesar dressing 15

+ chicken 10, shrimp 15

From the Fire



SPRING ONION AND MUSHROOM GNOCCHI *vg*

sunflower seed pesto, pickled peppers, brown butter, herbs 34
+ chicken 10, shrimp 15

PAN ROASTED AMISH CHICKEN *gf*

crispy new potatoes, chicken jus, arugula & shallot salad 37

DUCK BREAST *gf*

wild rice porridge, roasted golden beets, cranberry reduction, house molasses, mustard seeds 43

LOUISE EARL PORK CHOP *gf*

cheddar grits, braised greens, bacon, apple & onion reduction 39

STEAK FRITES *gfo*

river city choice sirloin, hand-cut fries, roasted seasonal vegetable, tomato butter 48

DOUBLE R RANCH FILET or RIBEYE *gf*

potato gratin, foxtail coffee co. roasted carrots, red wine jus 56|62
+ bleu cheese 5, garlic shrimp 15, 6oz lobster tail 29

From the Water



EAGLE CREEK RAINBOW TROUT *gfo*

three sisters succotash, tarragon pea purée, brown butter, fried capers 44

BOURBON GLAZED FAROE ISLANDS SALMON

braised farro, caramelized fennel, charred apple & chardonnay reduction 39

GREAT LAKES WALLEYE *gf*

creamed cauliflower, raw and roasted asparagus, caramelized cream 38

TRADE WATERS SEAFOOD PASTA

linguine, steamed organic PEI mussels, grilled shrimp, roasted tomato clam sauce, herbs 38

Whenever possible, we proudly source ingredients from local farms and artisans to showcase the best of our region.



RIX Picks



Chef's Favorites

v: vegan, vg: vegetarian, gf: gluten free, gfo: gluten-free option

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness