



inside
CAMBRIA
hotels & suites

Introductions

CAPE COD OYSTERS

1/2 doz. 19 1 doz. 33

Oysters on the half shell

HOT CRAB DIP

Crab meat, cream cheese,
spinach and roasted tomatoes with
pita chips 17

PINK GRAPEFRUIT
& HONEY SHRIMP

sautéed in garlic butter,
finished with raw honey and
pink grapefruit segments 16

SMOKED WHITEFISH PÂTÉ

Lox, capers, pickled asparagus,
pickled onions, lemons and
onion baguette 16

CRISPY FRIED
LOBSTER RAVIOLI

With basil mayo and mango pico 17

CHEESE & CHARCUTERIE
BOARD

Assorted cheeses and meats from
around the world 22

BONELESS WINGS

sesame hoisin

buffalo

cherry barbeque

honey mustard

spicy Thai 14

KOREAN BEEF TACOS

Filled with Kimchi and pickled onions
in fried wonton shells 16

CERVEZA AND LIME CHICKEN
QUESADILLA

On a flour tortilla with mango pico and
smoked tomato cream 14

MIDDLE EASTERN FLATBREAD

Hummus, feta, marinated tomatoes,
spinach and spices 13

THAI CALAMARI

Flash-fried with spicy sauce, peanuts,
coconut, cilantro and lime 16

Soups

MAINE LOBSTER BISQUE

Rich and creamy, 4 oz. lobster tail 19

SPICY BLACK BEAN SOUP

With tasso pork and
pickled onions 14

WILD MUSHROOM BISQUE

With black truffle oil 16

Reflect

Bistro

MODERN DIVERSE COOKERY

Entrees

Add house salad to any entrée 6

GREAT LAKES FOUR

Smoked whitefish cake, dusted perch,
sautéed walleye and fried smelt with
multi-grain pilaf and asparagus 30

LAKE HURON YELLOW PERCH

Old Bay tartar, raspberry slaw,
multi-grain pilaf and asparagus 32

SEAFOOD POT PIE

Lobster, scallops, shrimp, vegetables
and redskin potatoes in a lobster cream
sauce, served in a puff pastry shell 33

FIG & MAPLE GLAZED SALMON

Beet purée, multi-grain pilaf
and asparagus 28

PAPPARDELLE FRUIT DE MER

Roasted red pepper pasta with
scallops, shrimp and lobster tossed in a
white clam sauce, garnished with fried
calamari and parmesan cheese 32

FUSILLI PASTA BOLOGNESE

Marinated hangar steak, San Marzano to-
mato sauce, and wild mushrooms with spi-
ral pasta and parmesan 26

CHICKEN AND MUSHROOM LINGUINI

Garlic pasta tossed with Madeira,
mushroom sauce and parmesan 24

ASIAN SHORT RIBS

Slow cooked with kimchi and wakame
Served with purple sticky rice 38

Steaks & Chops

*With sweet potato gaufrettes,
prosciutto strips, smashed
Yukon Golds and asparagus*

6 OZ. CENTER CUT FILET

With bearnaise
and garlic mushrooms 39

PROSCIUTTO WRAPPED

PORK CHOP

Glazed with cherry BBQ sauce 34

18 OZ. BONE IN

NEW YORK STRIP

Topped with shallot butter 42

14oz. ESPRESSO ENCRUSTED RIBEYE

Topped with blueberry
balsamic glaze 41

Field greens

APPLE BEET SALAD

Spinach, yellow beets, goat cheese,
apples, almonds with cider vinaigrette 15

CAMBRIA CAESER SALAD

Romaine, cherry heirloom tomatoes,
parmesan and garlic sesame sticks 15

EAST BAY CHERRY SALAD

Greens, Gorgonzola, apples, dried cherries,
walnuts and maple raspberry dressing 15

BLEU CHEESE WEDGE SALAD

Parmesan cheese shell, bleu cheese, tomatoes
and bacon on charred romaine 17

WEST BAY COBB

Greens, diced chicken, bacon, tomatoes,
avocado, Kalamata olives, Gorgonzola,
sunflower seeds and hard boiled egg
with balsamic ranch dressing 18

SALAD EXTRAS

6 oz. filet: 18 chicken: 13

salmon: 14 6 jumbo shrimp: 15

Sandwiches

Served with salt & pepper chips

Add fries or tater tots for 6

REFLECT REUBEN

Corned beef, Swiss, Russian dressing,
Granny Smith kraut on toasted rye 17

REFLECT CLUB MELT

Ham, turkey, bacon, cheddar, spring mix,
tomato and garlic mayo on grilled
multi grain bread 15

REFLECT CRISPY CHICKEN

Hand-breaded with provolone, prosciutto,
pickles, garlic mayo on a brioche bun 16

WALLEYE SANDWICH

Topped with cheddar, lettuce, tomato and
Old Bay tartar on an onion baguette 18

SHAVED RIBEYE SANDWICH

Topped with roasted artichokes, provolone,
peppercorn horseradish sauce on
ciabatta bread 17

10 oz. Burgers

Served with salt & pepper chips

Add fries or tater tots for 6

CAMBRIA BURGER

Prime beef patty with cheddar cheese,
lettuce, onion and tomato 17

LOADED PATTY MELT

Mushrooms, bacon, onions, Swiss and
garlic mayo on toasted rye 18

CHERRY FRITTER BURGER

With bacon, gorgonzola and a fried
egg on a cherry fritter 18