



inside  
**CAMBRIA**  
hotels & suites

## Introductions

CAPE COD OYSTERS

1/2 doz. 20 1 doz. 34

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

SHRIMP CEVICHE

Gulf of Mexico shrimp tossed in garden  
vegetables and citrus, served with  
Belgium endive and chips 16

CHEESE & CHARCUTERIE  
BOARD

Assorted cheeses and meats from  
around the world 23

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 15

MIDDLE EASTERN FLATBREAD

Hummus, feta, marinated tomatoes,  
spinach and spices 14

THAI CALAMARI

Flash-fried with spicy sauce, peanuts,  
coconut, cilantro and lime 17

## Soups

MAINE LOBSTER BISQUE

Rich and creamy, 4 oz. lobster tail 20

WILD MUSHROOM BISQUE

With black truffle oil 17

## 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 31

LAKE HURON YELLOW PERCH

Old Bay tartar, raspberry slaw,  
multi-grain pilaf and asparagus 33

SEAFOOD POT PIE

Lobster, scallops, shrimp, vegetables  
and redskin potatoes in a lobster cream  
sauce, served in a puff pastry shell 34

FIG & MAPLE GLAZED SALMON

Beet purée, multi-grain pilaf  
and asparagus 29

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 33

POLENTA ENCRUSTED

NEW ZEALAND ORANGE ROUGHY

Topped with shrimp ceviche,  
multi-grain pilaf and asparagus 31

CHICKEN AND MUSHROOM LINGUINI

Garlic pasta tossed with Madeira,  
mushroom sauce and parmesan 25

## Steaks & Chops

With sweet potato haystacks,  
prosciutto strips, smashed  
Yukon Golds and asparagus

6 OZ. CENTER CUT FILET

With bearnaise  
and garlic mushrooms 42

PROSCIUTTO WRAPPED

PORK CHOP

Glazed with cherry BBQ sauce 34

24 OZ. PORTERHOUSE

Topped with shallot butter 85

14 OZ. ESPRESSO ENCRUSTED RIBEYE

Topped with blueberry  
balsamic glaze 42

## Field greens

SUMMER ARUGULA SALAD

Strawberries, chick peas, Boursin  
cheese, dried blueberries with  
pear vinaigrette 16

CAMBRIA CAESER SALAD

Romaine, cherry heirloom tomatoes,  
parmesan and garlic sesame sticks 16

EAST BAY CHERRY SALAD

Greens, Gorgonzola, apples, dried cherries,  
walnuts with maple raspberry dressing 16

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 16

REFLECT CRISPY CHICKEN

Hand-breaded with provolone, prosciutto,  
pickles, garlic mayo on a brioche bun 17

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 19

CHERRY FRITTER BURGER

With bacon, gorgonzola and a fried  
egg on a cherry fritter 19

# Reflect

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## Bistro

### WINES BY THE GLASS

#### **REDS**

Sterling	Cabernet	12
Josh	Cabernet	12
Donati	Merlot	13
Benton Lane	Pinot Noir	13
Meiomi	Pinot Noir	12
Cambria "Julia's Vineyard"	Pinot Noir	15
Wagner "Red Conundrum"	Blend	12
19 Crimes Cali Red	Blend	12
Inkberry	Shiraz	11
Alamos	Malbec	12

#### **WHITES**

Josh	Chardonnay	12
Bowers Harbor	Chardonnay/Un-Oaked	11
Cambria "Kathryn's Vineyard"	Chardonnay	14
Wairu River	Sauvignon Blanc	11
Mezzacorona	Pinot Grigio	12
Shady Lane	Pinot Gris	12
Chateau St. Michelle	Dry Riesling	12
45 North	Medium Sweet Riesling	12
Chateau Grand Traverse	Late Harvest	12

#### **SPARKLING/ROSÉ**

Mawby	Grace	15
Chandon	Brut 187ml	14
Gemma De Luna	Moscato 187ml	13
Da Luca	Prosecco 187ml	11
Belleruche	Rosé	12
Francis Coppola	Pinot Rosé	11
Avia	Sweet Red	11

### WINES BY THE BOTTLE

#### **BLENDS**

Chateau Beaumont	71	France
Wagner Red Conundrum	40	California
19 Crimes Uprising	31	South East Australia
19 Crimes Cali Red	39	South East Australia
Cune Crianza	39	Rioja, Spain
Donati Claret	38	Paicines, CA

#### **CABERNET FRANC / BLAUFRANKISCH**

Shady Lane Cabernet Franc	50	Leelanau Peninsula, MI
Zantho Blaufrankisch	35	Austria

#### **CABERNET SAUVIGNON**

Sterling Vintners	29	Calistoga, CA
Barkan	29	Israel
Requiem	51	Columbia Valley, WA
Aquitania	45	Chile
Josh	42	California
Borne of Fire	56	Columbia Valley, WA
Daou Family Estates	51	Paso Robles, CA

#### **CHARDONNAY**

Kendall Jackson	29	California
Daou Family Estates	46	Paso Robles, CA
Bowers Harbor Un-Oaked	32	Old Mission Peninsula, MI
Josh	38	California
Louis Jadot Un-Oaked	51	France
Cambria Vineyards	42	California
Stag's Leap Hands of Time	53	Napa Valley, CA

#### **MERLOT**

Donati	41	Paicines, CA
Dark Horse	30	California
Chateau St. Michelle	42	Columbia Valley, WA
Ghost Pines	48	Sonoma/Napa, CA
Angeline Reserve	39	California
Kendall Jackson Grand Reserve	53	California

#### **PINOT GRIGIO/GRIS**

Mezzacorona	31	Adige River, Italy
Candoni	32	Veneto, Italy
Elk Cove Pino Gris	38	Willamette Valley, OR
Shady Lane Pinot Gris	37	Leelanau Peninsula, MI

#### **PINOT NOIR**

Francis Coppola Votre Santé	35	California
Meiomi	41	California
Benton Lane	57	Willamette, OR
Cambria Vineyards	55	California
Belle Glos	69	Monterey, CA
Hangtime	37	Santa Maria, CA
Anne Amie	64	Willamette, OR

#### **RIESLING**

Chateau St. Michelle / Dry	27	Columbia Valley, WA
Bel Lago / Dry	53	Leelanau Peninsula, MI
14 Hands / Medium	27	Columbia Valley, WA
45 North / Medium	37	Leelanau Peninsula, MI
Chateau Grand Traverse Late Harvest	32	Old Mission Peninsula, MI
Frost Bitten / Sweet 375ml.	35	Yakima Valley, WA

#### **ZINFANDEL**

Joel Gott	45	California
Sequum Kidd Ranch	95	Napa Valley, CA

#### **SAUVIGNON/CHENIN BLANC**

Wairu River	35	Marlborough, New Zealand
Frenzy	35	Marlborough, New Zealand
Joel Gott	45	California
Sauvion Vouvray Chenin Blanc	42	Loire Valley, France

#### **MALBEC / SHIRAZ / CHIANTI**

Alamos Malbec	30	Argentina
Inkberry Shiraz	33	Central Ranges, Australia
Piccini Chianti Classico	35	Tuscany, Italy
Tenuta Perano Chianti Frescobaldi	60	Tuscany, Italy

#### **SPARKLING / ROSÉ**

Chandon Brut Classic	53	California
Poema Cava Brut	41	Penedes, Spain
Piper Heidsieck Brut	95	France
Mawby Grace Brut Rosé	59	Leelanau Peninsula, MI
Belleruche Rosé	35	Cotes du Rhone, France
Francis Coppola Pinot Rosé	31	Sonoma County, CA
Cote Des Roses "Magnum"	75	France

#### **GEWÜRZTRAMINER**

Lucien Albrecht	45	Alsace, France
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Ask about our reserve wine list