

Bohemia

at Detroit Club

APPETIZERS

*SHAREABLE CHARCUTERIE38 <i>Artisan Cheese, Nuts, Cured Meats, Giardiniera, Fruit, Olives, Jam, Crackers</i>	*SEAFOOD QUARTET79 <i>East Coast Oysters On A Half Shell, Pistachio Crusted Seared Ahi Tuna, Colossal Shrimp, King Crab Legs, Accoutrements</i>
FRITTO MISTO25 <i>Calamari, Shrimp, Cherry Pepper, Spicy Aioli</i>	*OYSTERS ON THE HALF6/24 - 12/48 <i>East Coast Oysters On The Half Shell, Accoutrements</i>
*PISTACHIO ENCRUSTED AHI TUNA22 <i>Mango Relish, Wasabi Soy, Pickled Ginger, Crackers</i>	SHRIMP COCKTAIL28 <i>Colossal Shrimp, Accoutrements</i>
TENDERLOIN TIPS24 <i>Wild Mushrooms, Bourbon Cream Sauce, Fried Pita Points</i>	RED LENTIL HUMMUS16 <i>Crudit�, Flatbread, Grilled Lime</i>
CLASSIC FRENCH ONION SOUP14 <i>Cheese Gratin</i>	CHICKEN WINGS17 <i>Sticky Rum or Hot Butter</i>

SALADS

*LITTLE GEM CAESAR <i>Romaine Hearts, Croutons, Shaved Parmesan, Caesar Dressing</i>8/13
HEIRLOOM BEET SALAD <i>Arugula, Roasted Red & Gold Beets, Chevre, Candied Pistachios, Balsamic Reduction</i>16
DC HOUSE SALAD <i>Spring Mix, Cherry Tomatoes, Carrots, Red Onion, Croutons, Tarragon Vinaigrette</i>8/13
DC WEDGE <i>Iceberg Wedge, Gorgonzola, Candied Bacon, Egg, Cherry Tomatoes, Blue Cheese Dressing</i>14
TOMATO & BURRATA <i>Burrata, Arugula, Blistered Cherry Tomatoes, Fresh Basil, Balsamic Reduction</i>16

Add Protein: Filet 18, Salmon 16, Shrimp 16, Chicken 12

ENTR ES

TEQUILA LIME CHILEAN SEA BASS <i>Pan Seared Sea Bass, Couscous, Rainbow Swiss Chard, Tequila Lime Sauce</i>42
FILET <i>8oz Grass Fed Beef Tenderloin, Smoked Gouda Au Gratin, Rosemary Demi-Glace</i>58
GRILLED SALMON <i>Scottish Faroe, Parmesan Risotto, Lemon Beurre Blanc</i>36
NASHVILLE HOT CHICKEN <i>Crispy Half Chicken, Smashed Yukon Gold Potatoes, Corn Bread, Hot Honey Sauce</i>29
STEAK & FRITES <i>8oz Snake River Farms Black Wagyu Hanger Steak, Rosemary Demi-Glace, Hand Cut Truffle Fries</i>55
LOBSTER FETTUCCHINE <i>Maine Lobster, English Peas, Lemon Cream Sauce, Shaved Parmesan</i>42
CHICKEN MILANESE <i>Breaded Organic Chicken Breast, Baby Arugula, Lemon Thyme, Blistered Cherry Tomato</i>28
GYPSY VODKA PASTA <i>Gypsy Vodka Palomino Sauce, Capellini Pasta, Spinach, Shaved Parmesan</i>24

Add Protein: Filet 18, Salmon 16, Shrimp 16, Chicken 12

ON A BUN

All Sandwiches Served With Hand Cut Truffle Fries

DC BURGER <i>Black Angus Beef, Aged Cheddar, Candied Bacon, Lettuce, Tomato, Onion, Garlic Aioli, Brioche Bun</i>24
MEDITERRANEAN GRILLED SALMON BURGER <i>Grilled Salmon Patty, Feta, Romaine, Tomato, Red Onion, Fried Garlic Aioli, Brioche Bun</i>26
NASHVILLE HOT CHICKEN SANDWICH <i>Crispy Chicken Breast, Bread & Butter Pickle, Hot Honey Sauce, Brioche Bun</i>23

SIDES

HAND CUT TRUFFLE FRIES8
AGED CHEDDAR MAC13
AGED CHEDDAR LOBSTER MAC22
FRENCH GREEN BEANS11
GRILLED BROCCOLINI11
SMASHED ASIAGO POTATOES11

DESSERTS

CHOCOLATE ESPRESSO CAKE16
NY CHEESECAKE16 <i>Berry Compote</i>
CHEFS BREAD PUDDING16
DESSERT TRIO39 <i>Espresso Cake, NY Cheesecake, Chefs Bread Pudding</i>
VANILLA BEAN ICE CREAM6

**Please ask your server about items that may contain raw or undercooked ingredients.
Consuming raw or undercooked meats may increase your risk of food-borne illness.*

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COCKTAILS

SUGAR PLUM <i>Wheatly Vodka, Plum Baijuu, Ube Nectar Lemon Juice & Peel</i>	16
TAFFY SOUR <i>Wheatly Vodka, Egg White, Cream Soda Elixer, Lemon Juice & Edible Flower</i>	16
WINTER BRAMBLE <i>Old Tom's Tropical Gin, Pomegranate Nectar, Cocchi Rose, Lemon Juice & Pomegranate Seeds</i>	16
DC FASHIONED <i>Milagro Reposado Tequila, Agave Nectar, Pineapple, Cherry Bark Vanilla Bitters & Luxardo Cherry</i>	17
PRIM ROSE <i>Hendricks Flora Adora, Hibiscus Nectar, Lemon Juice & Faire La Fete Rose</i>	17
SPARKLING DAIQUIRI <i>1804 Rum, Pilar Blanco, Lime Juice, Simple Syrup, Cherry Vanilla Bark Bitters, Mint & Faire La Fete Brut</i>	17
SPICED PALOMA <i>Milagro Reposado, Grapefruit Juice, Spiced Nectar, Dried Grapefruit & Anise</i>	17
HYPER MANGO <i>Los Vecinos Mezcal, Mango Strada, M-150, Mango Puree & Hibiscus Nectar Float</i>	18
DIRECTIONAL <i>Old Overholt Rye, Grapefruit Juice, Brown Sugar Simple & Raspberries</i>	16
ESPRESSO OLD FASHIONED <i>Buffalo Trace, Luxardo Espresso Liqueur, Chocolate Bitters, Charred Lemon Peel & Cherry</i>	19

BEER

DOMESTIC / CRAFT <i>Miller Lite, Perrin Black Ale, Austin Bros 45 IPA, Sierra Nevada Pale Ale, New Belgium VooDoo Ranger</i>	7
IMPORT <i>Peroni, Sapporo, Guinness, Heineken, Amstel Light, Stella Artois, Modelo Especial</i>	7

NON-ALCOHOLIC

FOUNTAIN <i>Pepsi, Diet Pepsi, Sierra Mist</i>	4
COFFEE & WATER <i>French Press, Fresh Espresso, San Pellegrino (1ltr), Aqua Panna (1ltr)</i>	9
ATHLETIC BEWING CO. <i>'Free Wave' DBL IPA, 'Run Wild' IPA, 'Upside Dawn' Golden Ale</i>	7
DRY-RITA <i>Lime Juice, Jalapeno-Cilantro Simple, Tonic Water, Tajin</i>	10
MANGO MULE <i>Cucumber, Honey Simple, Mango Puree, Lime Juice, Ginger Ale</i>	10
BUBBLES & WINE <i>Plus & Minus Blanc de Blancs, Plus & Minus Pinot Grigio, Wolffer Estate Spring in a Bottle</i>	55 btl

VINO CLUB POURS & MORE

BUBBLES

<i>Cantine, Maschio - Prosecco</i>	14 (split)
<i>Faire La Fete - Brut or Rose</i>	14/49

WHITE

<i>Tramin - Pinot Grigio</i>	13/39
<i>Stoneleigh - Sauvignon Blanc</i>	14/49
<i>Schloss Vollards Estate - Riesling</i>	15/52
<i>Louis Jadot - Chardonnay</i>	16/56
<i>DAOU - Rose</i>	16/56

RED

<i>Bottega Vinaia - Pinot Noir</i>	15/52
<i>Kaiken Ultra - Malbec</i>	14/49
<i>Trefethen - Merlot</i>	16/56
<i>Pessimist DAOU - Red Blend</i>	14/49
<i>DAOU - Cabernet</i>	17/60



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