

# *Curated Cocktails*

## THE WITCHING HOUR - 14

Valentine White Blossom Vodka, Limoncello,  
Lemon Juice,  
St. George Raspberry Liqueur

## DRESSED TO IMPRESS - 16

Mansion Reserve Bourbon, Grand Marnier,  
Cherry Heering, Angostura Bitters, Flamed  
Orange Peel

## KEYS TO THE MANSION - 14

Mansion Reserve Bourbon, Lemon Juice,  
Mansion Tea Cordial, Ginger Beer, Angostura  
Bitters

## PEACE OF MIND - 14

1800 Tequila, St Germain, Grapefruit Juice,  
Lime Juice, Salt Rim

## THE GROUNDSKEEPER - 13

Hendricks Gin, Muddled Cucumber, Lime Juice,  
Vanilla Syrup,  
Sparkling Wine

## *Hennessy Cognac Flight*

Hennessy XO, Paradi, Paradi Imperial  
½ ounce each - 144  
1 ounce each - 244

## *Clash of the Titans*

Taste Hennessy Paradi Imperial  
alongside Louis XIII  
½ ounce each - 180

## **“BIRTHDAY DEAL”\***

Enjoy a complimentary Suburban Cut Prime Rib Dinner on the day of your actual birthday! Valid for guests 21 and over, with a purchase of a second entrée of equal or greater value. Birthday guests with dietary restrictions may substitute Prime Rib for a \$30 credit on an entrée from our regular ala carte dinner menu.

Offer only available in the Woodward Room on the exact day of your birthday, with a valid identification-driver's license with photo or passport. Offer only extends to the food portion of your bill

(tax, gratuity and alcohol are excluded)

\*Not valid with any other promotion, offer, TradeFirst or discount

# Ghostbar Wines

## BY THE GLASS AND BOTTLE

CHANDON, Sparkling Brut Rose	14/52
SARTORI, Pinot Grigio	12/40
GRAND TRAVERSE, Riesling	12/40
KIM CRAWFORD, Sauvignon Blanc	13/52
SEASUN, Chardonnay	12/40
MEIOMI, Pinot Noir	14/48
FESTIVO, Malbec	12/42
CASTILLO MONJARDIN, Garnacha	10/38
RODNEY STRONG, Cabernet Sauvignon	12/49
DECOY, Cabernet Sauvignon	16/59

## BY THE BOTTLE ONLY

Cote Mas French Sparkling	47
Santa Margherita, Pinot Grigio	52
Stags' Leap, Chardonnay	64
Belle Glos 'Clark & Telephone', Pinot Noir	72
Mollydooker 'The Boxer' Shiraz	60
Franciscan Cabernet Sauvignon	75
Caravan by Darioush	99

## Michigan Beers

6.50

### 'GHOST OF THE WHITNEY' PALE ALE

-BOTTLED IN DETROIT EXCLUSIVELY

FOR THE WHITNEY~

**MAD HATTER IPA**

**TWO HEARTED ALE**

**BELL'S AMBER ALE**

**KALAMAZOO STOUT**

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## HAPPY HOUR

MONDAY-FRIDAY 4:30 P.M. TO 6:30 P.M.

\$5 OFF APPETIZERS

\$5 OFF CURATED COCKTAILS, AND  
GHOSTBAR WINES.

\$2 OFF MICHIGAN & DOMESTIC BEERS

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## Michigan Draught

6.50

**FLORAH'S LAVENDER ALE**

-BREWED IN DETROIT EXCLUSIVELY FOR

THE WHITNEY~

**UNDER THE RED LIGHT AMBER ALE**

**TRAIN HOPPER IPA**

## *Appetizers*

COLOSSAL SHRIMP COCKTAIL	21
3 Chilled Colossus Shrimp, fiery cocktail sauce	
EGGPLANT BRUSCHETTA	13
Roasted eggplant, red onion, tomato, feta and mint	
CALAMARI	14
Flash fried, julienne tomato, shallot, cilantro, jalapeno, lemon thyme beurre blanc	
CREEKSTONE FARMS BEEF RIBEYE "TIPS N TOAST"	19
Peppers, onions, crumbled bleu cheese	
PRIME SLIDERS	19
Shaved Prime Rib, White Cheddar, caramelized onions, Horseradish cream	
SHRIMP & LOBSTER BISQUE	12

## *Prime Rib*

SERVED ONLY IN THE WOODWARD ROOM

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**THE SUBURBAN CUT 12 OZ.** 36  
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**THE BIG CITY CUT 30 OZ.** 59

Served Au Jus with Whipped Potatoes,  
Grilled Asparagus,  
and Horseradish Cream Sauce  
(\$10 split plate charge, quantities limited)

## *Additional Entrees*

<b>Beef Wellington *</b>	44
"Creekstone" beef tenderloin, duxelle of foie gras, caramelized garlic & shallots, mushroom and truffle oil, glazed baby carrots, cognac cream	
<b>Seafood Sauté *</b>	44
Sauté of shrimp, diver scallops and Maine lobster, with fresh herbs, chardonnay, sweet butter, served over toasted orzo	
<b>Rosemary Roasted ½ Chicken</b>	29
The whole half, Butternut squash, natural jus	
<b>Seared Cauliflower Gnocchi</b>	26
Lemon caper sauce, sautéed spinach, and red peppers	
• <i>Add a side Caesar Salad</i>	6

## *Shareable Sides*

<b>"Loaded" Mashed Redskin Potatoes</b>	9
Sour cream, white cheddar, topped with bacon & chives	
<b>Chef's Au Gratin Potatoes</b>	12
Topped with crispy shallots	
<b>Sautéed Baby Spinach</b>	9
Lemon and Garlic	
<b>Jalapeno Creamed Corn with Bacon</b>	9
<b>Grilled Asparagus</b>	11