



DETROIT
FISH HOUSE
Steak & Oyster bar

"It's All About Smoke"



1st Buffalo Trace

Smoked Charcuterie Board

An assortment of fresh smoked accompaniments, meats, cheeses and fresh fruits

2nd Colonel E.H. Taylor

Butternut Squash Bisque

with Smoked Hazelnut butter

3rd Blantons

Smoked Duck Breast

over Wild Mushroom Risotto (locally grown and harvest Stoney Creek Mushroom Farm)

4th Sazerac Rye

Smoked Boar Short Ribs

Smoked Boar Short Ribs from Fairway Meats located in the Eastern Market, delicata squash puree and a root vegetable hash

5th Buffalo Trace Cream & Vanilla Vodka Coffee

Smoked Brownie Sundae *with chocolate sauce*

Tuesday, September 19th 6:30 pm
\$125.00 per person plus tax and gratuity



August

Tuesday, Aug, Tues 22nd "The best of Bordeaux" Wine Tasting Dinner

with Aquitaine Representative Jules Martin

\$125.00 per person plus tax and gratuity

With

September

Tuesday, Sept, Tues 19th "Smoke It All" Bourbon Tasting Dinner

\$125.00 per person plus tax and gratuity

October

Sat, Oct. 21st, Sweetest Day

Full Menu with Specials

Tuesday, Oct. 24th "Fall Harvest" Wine Tasting Dinner

\$125.00 per person plus tax and gratuity

November

Hunter Widdow Week

Nov 14-18th

½ off select bottles of Wine and Sharable Specials.

Thanksgiving Thursday,

November 23, 2023

Join us for feasting, reminiscing and counting our blessings.

Make your reservations!

Sliced Turkey, Mashed Potatoes,

Gravy, Green Bean Casserole,

Traditional Bread Stuffing and

Cranberry relish with Cheryl's slaw and of course,

our amazing house made rolls.

Pumpkin or Chocolate Mousse Pie

\$29pp/Kids \$14

Open from 1pm-7pm

Full Menu also available