




SOCIALS

LOCAL CHARCUTERIE BOARD | 22

daily selection of cured meats, cheeses, Greek olives, candied almonds, jam, crackers & crostini

PRIME BEEF CARPACCIO | 22

Arugula, shave parmesan, fried caper, shaved onion, citrus ponzu, horseradish aioli 

CHILEAN MUSSELS | 16

white wine, roasted tomato, spicy garlic mustard, paprika, toast points

MINI CRAB CAKES | 22

jumbo lump crab, charred lemon, cajun remoulade

SMOKED FISH BOARD | 24

smoked salmon jerky, smoked whitefish pate, pickled onions, cucumbers, capers, crackers & pita

LOCAL VEGETABLE TEMPURA | 18

daily selection of local vegetables, sweet chili, dill hollandaise

THISTLE FRIES | 12

house seasoning, Parmesan, truffle oil, roasted garlic mayo

SOUP & SALADS

SOUP | 7/9

daily inspiration



LOCAL GAZPACHO | 9

creme fraiche  


KALE APPLE | 8/14

kale blend, apple, radish, toasted almonds, pickled onion, raspberry vinaigrette  

BEET | 9/16

summer greens, roasted beet, goat cheese, candied pistachio, edamame, maple balsamic vinaigrette  

MOUNTAIN WEDGE | 7/12

iceberg, medley tomatoes, bacon, red onion, blue cheese 

dressings: raspberry vinaigrette, maple balsamic vinaigrette, Caesar, buttermilk ranch, chunky blue cheese

add chicken 8, tofu 8, salmon 10, or shrimp 10

PLATES



RIBEYE* | 68

16oz, prime beef, morel compound butter, pommes frites


SCOTTISH SALMON OSCAR | 50

jumbo lump crab, asparagus, saffron risotto, bearnaise


BEEF FILET* | 42/68

4oz /8oz, prime beef, parsnip whipped potatoes, asparagus, blue cheese gratin 


ROASTED HALF DUCK | 48

parsnip whipped potatoes, chili maple glaze, heirloom carrots 

SWORDFISH | 38

4-5oz, couscous pilaf, summer squash medley, tomato caper brodo 

NORTHWOODS FETTUCCINI | 28

shiitakes, charred leeks, asparagus, tomato, basil, Marsala cream 

SCALLOPS | 34/54

Parmesan polenta, charred leeks, spinach, bacon Dijonnaise  

THISTLE BURGER* | 21

Schaendorf Farms MI beef, aged cheddar, LTO, Brioche bun, French fries

SEAFOOD RISOTTO | 40

lobster tail, saffron, shrimp, mussels, asparagus, garlic 


add chicken 8, tofu 8, salmon 10, or shrimp 10

SIDES


DAILY VEGETABLE | 6

rotating fresh vegetable, sauteed 

SUMMER SQUASH MEDLEY | 6

olive oil, herbs, sea salt 

ASPARAGUS | 8

lemon butter 

PARSNIP WHIPPED POTATOES | 6

Yukon gold, parsnip, sea salt 

PARMESAN POLENTA | 6

Parmesan, roasted corn, sea salt 

SAFFRON RISOTTO | 8

herbs, Parmesan, sea salt 

COUSCOUS QUINOA PILAF | 6


peppers, broccoli, carrots

DESSERT

LIMONCELLO CAKE | 10

shaved white chocolate, mascarpone



COCONUT PANNA COTTA | 9

fresh strawberries, pistachio brittle 

LOCAL CHEESECAKE | 10

cherry compote, whipped cream

BLOOD ORANGE SORBET | 8

fresh blueberries, mint  

*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Expressing much gratitude to our regular local farms & partners in this venture to bring food to you...fresher. Many of our ingredients are sourced directly with farmers in our hyper local community.

Zenner Farms – Kingsley, Grossnickle Farms – Kaleva, Lost Lake Farm – Honor, Cream Cup Dairy – Kaleva, Sleeping Bear Farms – Beulah, Dennis Sparks – Kaleva, Iron Fish Distillery – Thompsonville, Revolution Farms – Caledonia, Little Town Jerkey – Falmouth, Crisp Country Acres – Holland, Wagner Farms – Grawn, Coveyou Scenic Farm Market – Petoskey, Michigan Craft Beef – Zeeland, Revolution Farms – Caledonia, Grand Traverse Mushroom – Traverse City

PEAK PERFORMANCE

leaner portion sizes and the recommended balance of proteins, starches, and fruits and vegetables

 **GLUTEN FREE AVAILABLE - ASK YOUR SERVER**