



good things, small packages

introducing: small plates, only small plates, and nothing but small plates
nosh on one as an appetizer. make it dinner with two or three!

water

tempura lobster 15

curry-coconut milk marinated lobster meat,
enoki mushrooms, and peanut dressing

panko crusted calamari 11

nam prik salsa and lemon aioli

crab cakes 12

jumbo lump crabmeat, citrus-mustard sauce

chili mussels 11

steamed mussels, red chili pesto broth

grilled octopus 13

edamame purée

a sampling from our sushi cart ⇄ 12

please inquire with your server about
today's selection

chesapeake bay oysters ⇄ 3 each

cucumber mignonette sauce

tuna tartar ⇄ 12

olive oil, chives and hot sauce,
wasabi vinaigrette and rice crackers

land

root beer braised beef short rib 13

root beer demi glaze and
fried matchstick potatoes

five spice braised pork belly 10

marbled mangalista pork, bean sprouts and rice

chicken dim sum 9

sweet and sour sauce

chicken lettuce wrap 10

vietnamese spiced, soy and chili oil

tofu vegetable satay 9

grilled seasonal vegetables, kung po sauce

duck rangoons 10

roasted duck breast, soy, ginger,
togarashi aioli

ham croquettes 11

serrano ham "tater tot"
manchego cheese sauce

raclette cheese 11

leelanau cheese company raclette cheese
melted tableside with baguette

mediterranean duo 8

skyy vodka infused bruschetta and garlic hummus
grilled flat bread

soups

szechuan beef noodle soup 8

bok choy, peppers, shiitake mushrooms,
szechuan peppercorns, udon noodles in beef broth

puree of pea soup 7

crème fraîche, crushed tricolor peppercorns

salads

grilled heart of romaine salad 10

dried heirloom tomato, poppy seed goat cheese,
yogurt-chive dressing and balsamic vinaigrette

serrano ham salad 10

honeydew melon, cantaloupe, buffalo mozzarella
tossed in balsamic vinegar and olive oil

mixed green salad 8

quinoa, roasted asparagus, northern beans and
lemon vinaigrette

as a courtesy to fellow diners, please turn off cellular phones and pagers
20% gratuity will be added for parties of six or more

⇄ cooked to order ⇄ consuming raw or undercooked meat, shellfish and eggs may increase your risk of food-borne illness



good things, entrée sized packages for the traditional dining experience

grilled prime 12 ounce new york strip ^{co} 44

the “cadillac” of all steaks. hickory spice rubbed, open flame grilled prime new york strip. sautéed brandied morel mushrooms, asparagus and roasted fingerling potatoes

grilled amish chicken breast 25

lime and red pepper marinated, gruyère cheese gougères, seasonal vegetable and roasted corn cream sauce

rabbit and pork fideuà 28

rabbit, boneless pork shoulder, garlic, tomatoes and chipotle peppers vermicelli noodles

sake marinated black cod 33

braised cabbage, cauliflower, leeks, ginger and green onions

chimichurri swordfish 35

marinated in parsley, onion and garlic, traditional brazilian feijoada: a pork and bean stew

five treasures 30

tuna, salmon, mussels, shrimp, and scallops tossed in green curry-coconut sauce and seasonal vegetables choice of jasmine rice or brown rice

misoyaki salmon 28

miso glazed fillet, with lo-mein noodles tossed in soy, miso, ginger, snow peas, red pepper, shiitake mushrooms and bean sprouts

herb and salt crusted lamb chops ^{co} 36

candy cane beets, parisienne potatoes, kumquat jam and tawny port wine sauce

togarashi crusted filet mignon ^{co} 39

half pound open flamed grilled, choose plain, medium-hot or fiery spiced, root vegetable mash, pomegranate demi-glaze and pak choi

vegetable lo mein 22

tofu, chinese eggplant, cabbage and ramen noodles garlic chili sauce

Useful Information

[cygnus 27 private dining](#)

sky II can host up to 20 guests for an intimate dinner setting. contact katie dietrich at 616.774.2000 ext.6121

[mangalista pork](#)

an austro-hungarian pork bred for its high-quality fat and marbling producing some of the world’s best meat.

[parisienne](#)

à la: varied vegetable garnish which generally includes potato balls that have been fried and tossed in a meat glaze.

[togarashi](#)

japanese spice blend consisting of red chili, orange peel, sesame seeds, japanese pepper, seaweed, and ginger.

[pak choi](#)

chinese cabbage has been cultivated over six thousand years in china. it is of same species as the common turnip.

[gougères \[goozhair\]](#)

in french cuisine, is a savory choux pastry with cheese; “biscuit.” gougères is a specialty of the burgundy region.

[join us for happy hour](#)

cygnus 27 lounge
drink and small plate specials
tue – fri 4:30-6:30pm.

[misoyaki](#)

refers to the practice of marinating or coating meats, fish and tofu with a light, salty-sweet miso-based mixture

[feijoada \(fey-jwah-duh\)](#)

brazil’s most popular dish, traditionally served with rice, the stew takes several hours to prepare.

[root vegetable mash](#)

amped up whipped potatoes. yukon gold, sweet potatoes and idaho

[croquettes](#)

Spaniards call them “croquetas de jamón”

[fideuà \(fid-a-wah\)](#)

a popular meal in catalonia, similar to paella but made with noodles

[cygnus 27 private dining details](#)

complimentary valet parking, custom menus available, glass tower 28th floor call 616.774.2000 ext. 6121

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