

Iconic Cocktails

CHERRY WOOD OLD FASHIONED	17
Live Smoked at the Bar, Maker's Mark, Old Fashioned Bitters, Orange Peel	
FUZZY BUBBLES	16
La French Vodka, Blood Orange, Elderflower Liqueur, Peach Purée, Champagne	
OLD WOODWARD	17
Luxardo Cherry Infused Knob Creek Rye, Carpano Antica Vermouth, Angostura Bitters	
BLACKBERRY SOUR	16
Bulleit Bourbon, Blackberries, Lemon, Egg White	

SPICED MARAGARITA FRESCA	16
Hornitos Blanco, Cointreau, Watermelon, Jalapeño, Lime, Cilantro	
EXQUISITE MARTINI	16
Ketel One Vodka, Elderflower Liqueur, Raspberry, Rose Water, Prosecco, Rose Petals	
THE GIN + TONIC	17
Roku Gin, Cucumber Syrup, Berries, Fresh Cucumber, Juniper, Tonic	
220 SPRITZ	16
Aperol, Strawberry, Balsamic Crema, Soda, Basil Leaves	

220 Mocktails *(Non-Alcoholic)*

CAFE CRUSH	14
Espresso, Spiced Cane Non-Alcoholic Spirit, Cinnamon, Caramelized Sugar, Cardamom, Orange Peel	
LILY MAY FLOWER	14
Pink London Non-Alcoholic Spirit, Elderflower Syrup, Peach Purée, Blood Orange Soda	

THIRSTY RITA WATERMELON	14
Lyre's Agave Non-Alcoholic Blanco, Orange Sec, Watermelon, Jalapeño, Lime, Cilantro	
BUSSIN' BLACKBERRY	14
American Malt Non-Alcoholic Spirit, Fresh Blackberries, Peach Purée, Lemon, Egg White	

Bubbly by the Bottle

Armand De Brignac Rose "Ace of Spades".....	1200
Armand De Brignac Brut "Ace of Spades".....	990
Dom Perignon.....	289
Dom Perignon Rosé.....	345
Veuve Clicquot 'Yellow Label'.....	125
Veuve Clicquot Rosé.....	155
Krug Grand Cuvee.....	350
Bubbly Bar, Serves 4, Mimosas Tableside, Fresh Berries.... 85	

Bottle Service

La French, Titos, Ketel One	295ea
Don Julio Reposado.....	295
Don Julio Anejo.....	395
Don Julio 1942.....	595
Casamigos Reposado.....	295
Casamigos Anejo.....	395
Clase Azul Reposado.....	595
Clase Azul Anejo.....	1295
Hennessy VSOP.....	395

Wines By The Glass

WHITE WINES	6oz/9oz
<i>Pinot Grigio</i>	
Benvolio, Friuli, Italy.....	11/16
Santa Margherita, Alto Adige, Italy.....	18/25
<i>Sauvignon Blanc</i>	
Whitchaven, Marlborough, New Zealand.....	15/21
Le Garenne, Sancerre, France.....	18/25
<i>Chardonnay</i>	
La Crema, Sonoma Coast.....	14/20
Cakebread, Napa Valley.....	21/30
<i>Rosé</i>	
Château D'esclans, Cotes de Provence, France.....	14/20
<i>Riesling</i>	
Château Grand Traverse, Old Mission Peninsula.....	11/16
<i>Moscato D'asti</i>	
Marengo 'Strev', Piedmont, Italy.....	11/16

SPARKLING	
<i>Cava</i>	
Arte Latino, Penedes, Spain.....	12
<i>Prosecco Docg</i>	
Avissi, Veneto, Italy.....	14
<i>Sparkling Brut</i>	
Chandon, California.....	(split) 19
<i>Sparkling Brut Rosé</i>	
Chandon, California.....	(split) 19

RED WINES	6oz/9oz
<i>Pinot Noir</i>	
Böen'Tri-Appellation, California.....	16/23
Belle Glos 'Clark & Telephone', Santa Maria Valley....	20/28
<i>Merlot</i>	
Emmolo, Napa Valley.....	19/26
<i>Malbec</i>	
Red Schooner 'Voyage 6', Mendoza, Argentina.....	20/28
<i>Red Blend</i>	
The Prisoner, Proprietary Red, Napa Valley.....	28/39
<i>Cabernet Sauvignon</i>	
Decoy, Sonoma.....	16/23
Napa Quilt By Belle Glos, Napa Valley.....	22/30
Duckhorn, Napa Valley.....	28/39
Caymus, Napa Valley.....	40/59

CHAMPAGNE	
Moët & Chandon Brut 'Imperial', Epernay, France..	(split) 32
Moët & Chandon Brut Rosé, Epernay, France.....	(split) 32
Veuve Clicquot Brut 'Yellow Label', Reims, France.....	32
Veuve Clicquot Rosé, Reims, France.....	35

Hot Appetizers

- THE MEATBALLS**.....*19*
Beef Meatballs, Calabrian Chile Tomato Sauce, Mozzarella, Whipped Ricotta, Garlic Bread
- TRUFFLE FRIES**.....*17*
Black Truffle Oil, Parmigiano Reggiano, Herb Aioli
- SWEET + SPICY CALAMARI**.....*19*
Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew Sesame Crunch
- STICKY SOY BABY BACK RIBS**.....*21*
Black Garlic Ranch, Shaved Scallions and Fresno Chiles, Toasted Peanuts
- SPICY HONEY CHICKEN WINGS**.....*17*
Grilled, Sweet and Spicy Honey, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch
- PEKING DUCK SPRING ROLLS**.....*18*
Gem Lettuce, Five Spice Duck, Cherry Hoisin, Scallion and Cucumber

Cold Appetizers

- TUNA TARTAR***21*
Avocado, Cucumber, Crème Fraîche, Sweet Ponzu, Sesame, Ginger, Crispy Wonton
- OYSTERS ON THE HALF-SHELL**.....*24*
Half Dozen Oysters, Classic Cocktail, Champagne Mignonette, Fresh Horseradish, Chive
- ICED SHRIMP COCKTAIL**.....*21*
Poached Tiger Shrimp, Chiles and Lemon, Classic Cocktail, Fresh Horseradish
- BEEF + BURRATA**.....*21*
Roasted Beets, Burrata Cheese, Fennel, Cocoa Nibs, Olive Oil, Balsamic Crema, Rustic Toast

Chilled Shellfish Plateaus

Jumbo Shrimp Cocktail, King Crab, Split Lobster, Oysters on the Half Shell, Salmon Belly Poke, Classic Cocktail, Champagne Mignonette, Creamy Ponzu, Fresh Horseradish

BABY PLATTER.....*89*
Serves 1-3

GRAND PLATTER.....*169*
Serves 2-4

Salads & Soup

GEM WEDGE SALAD
Dill Yogurt Dressing, Snow Peas, Radish, Chopped Egg, Candied Walnuts, Pickled Shallots, Crumbled Blue Cheese
16

MEDITERRANEAN CHOP SALAD
Roasted Beets, Cucumber, Tomato, Chickpeas, Red Cabbage, Romaine, Lemon Thyme Vinaigrette, Toasted Almond, Garlic Breadcrumbs
16

CHEF'S DAILY SOUP
Seasonal Selections from Our Chefs
13

PARC'S FAMOUS CAESAR
Baby Kale and Arugula, Black Pepper Caesar Dressing, Garlic Breadcrumbs
16

SHAVED BRUSSELS + PEAR
Baby Arugula, Asian Pear, Smoked Gouda, Sunflower Seeds, Creamy Dill Vinaigrette
16

ADD-ONS
Grilled Chicken...*8*
Grilled Prawns...*13*
Organic Salmon...*14*

Flatbreads

CLASSIC MARGHERITA
San Marzano Tomatoes, Fresh Mozzarella, Pulled Basil Leaves
19

TRUFFLE
Black Truffle Cream, Spinach, Fresh Mozzarella, Crispy Shallots
23

PROSCIUTTO + ARUGULA
Mozzarella, Bechamel, Prosciutto, Baby Arugula, Extra Virgin Olive Oil
21

BOOK YOUR SPECIAL EVENT

220 Merrill and Rose Room can accommodate seated dinner and cocktail parties throughout our multi-floor venue with the ability to access the indoor/outdoor lounge space for events requiring full venue access. Please email all event inquiries to rhatfield@theiconiccollection.com or call 248-646-2220.

Pastas

- SHRIMP SCAMPI LINGUINE**.....**36**
Linguine, Jumbo Shrimp, Garlic Butter and White Wine,
Toasted Breadcrumbs, Parsley
- ITALIAN BEEF PAPPARDELLE**.....**38**
Braised Creekstone Shortrib, Hot Giardiniera,
Garlic Breadcrumbs, Whipped Ricotta
- BUTTERNUT STUFFED SHELLS (v)**.....**32**
Roasted Butternut Squash, Tuscan Kale, Ricotta,
Mozzarella

Seafood

- PAN ROASTED SALMON**.....**38**
Pomegranate Glazed, Grilled Broccoli Rabe, Sweet Potato,
Lemon and Olive Oil Emulsion
- MEDITERRANEAN BRANZINO**.....**39**
Rapini Pesto, Roasted Brussel Sprouts, Confit Baby Potatoes,
Smoked Almond Gremolata
- ROASTED MAINE LOBSTER**.....**56**
Split Lobster, Garlic Breadcrumbs, Lobster Cream,
Fresh Pappardelle Pasta

Steaks

*Thoughtfully sourced and hand cut for 220, char broiled, finished with herb butter, roasted shallots,
and beef jus. Creekstone Farms available on request.*

FILET MIGNON

Center Cut, Hand Trimmed,
8 oz, Prime, Crispy Potatoes,
Whipped Bearnaise
54

BONE-IN FILET

Center Cut, Bone-In,
14 oz, Prime
Market Price

COWBOY STEAK

Stockyards Prime Bone-In Ribeye
Market Price

NEW YORK STRIP

Center Cut, Hand Trimmed,
12 oz, Prime, Crispy Potatoes,
Whipped Bearnaise
49

BONE-IN NEW YORK

28 Day Dry-Aged, 16 oz,
Imperial Wagyu
89

TOMAHAWK STEAK

Long-Bone, Prime Ribeye
Market Price

SAUCES

Detroit Zip Sauce, Cabernet Demi-Glace, or Classic Bearnaise
8

220 Specialties

GRILLED LAMB CHOPS

Saffron Rice, Roasted Eggplant,
Roasted Red Pepper Jus, Parsley Salad
58

GENERAL TSO'S BROCCOLI (v)

Sweet Garlic Chili Sauce, Tofu Fried
Brown Rice, Scallion and Cilantro,
Toasted Sesame
34

BRAISED SHORTRIB

DemKota Miso-Braised Shortrib,
Grilled Asparagus, Smashed Potatoes,
Crispy Onions, Garlic Scallion Crumble
46

CHICKEN PARMIGIANA

San Marzano Tomatoes, Basil,
Fresh Mozzarella, Spaghettini
34

THE 220 BURGER

Custom Half Pound Burger,
Brioche Bun, Onion Jam, Lettuce,
Special Sauce, Pickle, White Cheddar
and American Cheeses, Truffle Fries
22

Sides For The Table

- BILLIONAIRE FRIED RICE** Shrimp, Wagyu Beef, Crispy Brown Rice and Vegetables, Black Garlic and Truffle Aioli, Cashews, Gold...**19**
- GRILLED ASPARAGUS** Crispy Garlic Chili Crunch, Detroit Style Garlic Sauce **14**
- SPINACH AND KALE GRATIN** Creamy Braised Spinach and Kale, Boursin Cream, Parmesan Garlic Panko.... **14**
- CRISPY BRUSSEL SPROUTS** Sumac, Honey, Lemon.... **15**
- CRISPY YUKON GOLD POTATOES** Whipped Bearnaise, Smoked Chile Pepper, Chive **14**

(v) = vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Ask your server about menu items that are cooked to order or served raw. Parties of 5 or more are subject to a 20% service charge.