

# 220 LUNCH

## Shared bites...

### WAGYU BEEF CARPACCIO 21

Sliced Wagyu Beef, Grilled Halloumi Cheese, Harissa Aioli, Mint Pesto, Grilled Bread

### MINI LOBSTER ROLLS 17

Three Maine Style Lobster Rolls, Lemon Mayo, Split Top Grilled Roll

### SWEET & SPICY CALAMARI 16

Crispy Tempura, Chili Hoisin, Scallion, Sesame

### AHI TUNA TARTARE 16

Ahi Tuna, Avocado, Cucumber, Crème Fraîche, Crispy Wonton, Sweet Ponzu, Sesame, Ginger

### WAGYU BEEF MEATBALLS 14

Calabrian Chile Tomato Sauce, Grated Feta, Parsley Purée, Hearth Bread

### MINI Z'S BURGERS 14

Custom Grind Burgers, Secret Sauce, Brioche Bun, Baby Arugula

### TRUFFLE FRIES 13

Parmigiano, Herb Aioli

### HEIRLOOM TOMATO CAPRESE 18

Burrata Cheese, Parmesan and Toasted Garlic Crumble, Basil Oil, Balsamic Crema

### HONEY CHILÉ CHICKEN WINGS 13

Grilled, Sweet and Spicy, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch

### JUMBO SHRIMP COCKTAIL 19

Cocktail Sauce & Lemon

## Soup

### TOMATO BISQUE 8

Brioche Rusk Croutons, Parsley

## GREENS

### BUILD YOUR OWN SALAD

Choose Up to 4 items for only \$12

#### SELECT YOUR

Greens • Dressings & Vinaigrettes • Cheeses  
Nuts, Seeds & Croutons • Vegetables & Fruits • Proteins\*

See the accompanying menu to customize yours

\*\$1 additional cost

### BIRMINGHAM SALAD 19

Chopped Romaine, Blackened Shrimp, Calamari, Avocado, Gorgonzola, Tomatoes, Cucumber, Roasted Peppers, Red Onion, Hard Boiled Egg, Dijon Vinaigrette

### AVOCADO & CUCUMBER 14

Red Onion, Grape Tomato, Grated Feta, Citrus Vinaigrette

### 220 CHOPPED 13

Romaine, Red Cabbage, Tomato, Red Onion, Hearts of Palm, Roasted Peppers, Pepperoncini, Egg, Almonds, Dijon Vinaigrette

### SHAVED BRUSSELS & PEAR 14

Baby Arugula, Asian Pear, Smoked Gouda, Sunflower Seeds, Creamy Dill Vinaigrette

### RUSTIC CAESAR 13

Kale, Romaine Hearts, Torn Croutons, Parmesan Tuile, Light Caesar Dressing

ADD: GRILLED CHICKEN 6 | GRILLED PRAWNS 10 | ORGANIC SALMON 11 | TENDERLOIN TIPS 11

## HANDHELDS

SERVED WITH FRIES

### CLASSIC 220 BURGER 16

Half Pound Wagyu Burger, Brioche Bun, Thick Cut Bacon, White Cheddar, Special Sauce, Lettuce, Tomato, Onion, Truffle Fries

### TENDERLOIN TACOS 16

Street Style Corn Tortilla, Pico De Gallo, Shredded Lettuce, Avocado Cream, Chipotle Mayo

### CRISPY SHRIMP TACOS 16

Street Style Corn Tortilla, Spicy Aioli, Slaw

### ALEX'S FRENCH DIP 16

Thinly Sliced Slow Roasted Beef, Horseradish Cream, Rosemary Jus

### GRILLED CHICKEN WRAP 15

Chicken Breast, Bacon, Lettuce, Tomato, Mayo

### IMPOSSIBLE BURGER 17

Brioche Bun, White Cheddar, Arugula, Tomato, Herb Aioli



-Whatever the opposite of a hunger strike is, I'm on that-

## Lunch HOUSE

SPECIALTIES

### SCOTTISH SALMON 24

Sumac Honey Glazed, Roasted Butternut Squash, Dill Yogurt, Grilled Broccoli Rabe

### CREEKSTONE FILET MIGNON 32

6oz Filet, Potatoes, Veal Jus

### FILET TIP PAPPARDELLE 24

Grilled Tenderloin Tips with Wild Mushroom Bordelaise, Spinach, Aged Provolone, Pappardelle

### SHRIMP SCAMPI LINGUINE 23

Linguine, Jumbo Shrimp, Garlic Butter and White Wine, Toasted Breadcrumbs, Parsley

## 220 LUNCHTIME CLASSICS

### BIG Z'S CHICKEN PARM 16

Crispy Chicken Breast, Tomato, Basil, Fresh Mozzarella, Brioche Bun

### CAST IRON BAKED MAC & CHEESE 14

Cavatappi, Aged White Cheddar, Fontina Cheese, Toasted Parmesan Breadcrumbs, Light Honey Drizzle

### DOC'S FISH AND CHIPS 16

East Coast Cod, Beer Batter, French Fries, Tartar Sauce, Lemon

### SPICY TENDERLOIN TIPS 16

Blackened Tips with Crispy Onions, Zip Sauce

## Stone Hearth PIZZAS

### MARGHERITA 16

Fresh Roma Tomatoes, Mozzarella Cheese, Basil

### DETROITER 16

Pepperoni, Bacon, Fennel Sausage, Mozzarella Cheese

### PEPPERONI 14

Pepperoni, Oregano, Mozzarella Cheese

### RICOTTA SPINACH 15

Ricotta, Roasted Garlic, Baby Spinach, Mozzarella, Parmigiano

## Book Your Special Event

220 Merrill and Rose Room can accommodate seated dinner and cocktail parties throughout our multi-floor restaurant 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](mailto:rhatfield@theiconiccollection.com) or call 248-646-2220

# DRINK TO HEAL

*eat to thrive!*



## Keep It Cool...

*Spiked frozen drinks to keep the party going...*

### WATERMELON MOJITO 15

Rum, Watermelon Purée,  
Mint, Lime, Simple

### MARGARITA 15

Tequila, Cointreau, Lime

### BUBBLY BAR 75

Mimosas Served Tableside  
Champagne,  
Fresh Berries,  
Juice

### VEUVE CLICQUOT 125

VEUVE ROSE 155

DOM PÉRIGNON 265



## SPARKLES & VINO

### LITTLE Z 16

Chandon Split, Fresh Squeezed  
Orange Juice, Splash of Cointreau

### BELLINI 8

White Peach Purée, Avissi

### AVISSI PROSECCO 8

### WHISPERING ANGEL ROSÉ 8

6oz | 9 9oz | 11

### 220 HOUSE RED

### 220 HOUSE WHITE

Ask Your Server for Today's Selection

## BUBBLY

CHAMPAGNE PUNCHES

SERVES 4-6

Bottle Choices

### VEUVE CLICQUOT 125

### VEUVE ROSE 175

### DOM PÉRIGNON 265

### FUZZY BUBBLES

Blood Orange Vodka,  
St. Germain,  
Lemongrass,  
Peach Purée,  
Lemon Wheels, Flowers

## COCKTAILS \$9

### MERRILL

A Blissful Combination of Vanilla and  
Pineapple Infused Vodka

### OLD WOODWARD

Whiskey, Fresh Strawberries, Vanilla  
Lemonade, Fresh Mint

### FUZZY BUBBLES

Blood Orange Vodka,  
Fiorente Elderflower,  
Peach Purée, Lemongrass Syrup

### SANGRIA

Fresh Fruit, Vino Verde,  
Cognac

### MOSCOW MULE

Vodka, Fresh Lime,  
Ginger Syrup,  
Ginger Beer

### MARGARITA FRESCA

Tequila, Ancho Verde,  
Fresh Mint and Fresh Pineapple

### WALL STREET

Rye Whiskey, Sweet Vermouth, Orange  
Bitters, House Cherries

### EDISON

Vodka, St. Germain, Lemon,  
Cucumber, Green Tabasco



220  
MERRILL