



Inspired BY THE TRADITIONAL NATIVE AMERICAN MEDICINE WHEEL, FIREKEEPERS CASINO HOTEL INCORPORATES THE FOUR ELEMENTS—FIRE, AIR, EARTH AND WATER THROUGHOUT THE PROPERTY. WALLS OF RIPPLED GLASS, LIGHT FIXTURES SHAPED LIKE RAINDROPS AND COOL BLUES AND GREENS TELL GUESTS THEY HAVE ENTERED THE WATER QUADRANT OF THE CASINO IN FIREKEEPERS' SIGNATURE RESTAURANT, NIBI, WHOSE NAME MEANS "ROLLING WATER."

a p p e t i z e r s

SEAFOOD "HOT OR CHILLED" JACKPOT.....	49
jumbo lump crab, Maine lobster, jumbo shrimp, Alaskan king crab	
PORK POT STICKERS.....	8
pan fried, ginger soy sauce	
CHILLED JUMBO SHRIMP COCKTAIL.....	12
chilled cocktail sauce, micro salad	
PHILLY CHEESESTEAK EGGROLLS.....	9
shaved rib eye, bell peppers, red onions, sharp cheddar cheese	
KING CRAB.....	26
Alaskan king crab, wasabi/chili aioli	
ROCK SHRIMP TEMPURA.....	12
creamy chili sauce, snipped chives	
SPICY TUNA ROLL TEMPURA.....	10
wakame salad, wasabi/chili aioli, tobiko caviar	
CALAMARI.....	9
buttermilk, herb seasoning, basil marinara	
BRUSCHETTA.....	8
served warm, olive salad, fresh mozzarella	
SAUTÉED JUMBO LUMP CRAB CAKE.....	12
Boursin leek fondue, red pepper coulis, lemon scented micro salad	

soups

LOBSTER CHOWDER.....	9
roasted corn, bacon, sweet potato, tarragon, chive oil	
FRENCH ONION SOUP.....	7
caramelized three onion, aged sherry, crisp croutons, baked Emmenthaler and Gruyère cheese	
DAILY SOUP.....	8

MIDWEST CHEESE BOARD.....	12
Michigan sharp cheddar, smoked Gouda, Boursin, local seasonal jam, honeycomb, garlic-herb lavash	

salads

NIBI SALAD.....	7
baby greens, spiced walnuts, dried Michigan cherries, citrus segments, raspberry-champagne vinaigrette	
NIBI CAESAR.....	7
hearts of romaine, Reggiano crisp, garlic croutons	
LETTUCE & HERBS.....	8
crisp Nueske's bacon, vine tomatoes, house made blue cheese dressing	
CAPRESE.....	9
fried burrata, heirloom tomatoes, prosciutto, basil, balsamic	

CHEF'S TASTING MENU.....	100
Ask server about tonight's selections.	

e n t r é e s

HERB ROASTED LOBSTER	38
saffron risotto, English peas, pancetta, plum tomatoes, Parmigiano Reggiano, lemon beurre blanc	
CAKEBREAD Chardonnay	
NIBI FRIED CHICKEN	26
buttermilk, Swiss chard greens, onion, bacon, jalapeño cornbread, honey sriracha	
TRIVENTO RESERVE Malbec	
PAN SEARED SEA BASS	36
seasonal mushroom and lobster risotto, lemon thyme beurre blanc, lemon scented micro salad	
COPPOLA Sauvignon Blanc	
MACADAMIA CRUSTED LAMB CHOPS	34
crispy haricot vert, cubed parmesan polenta, brown sugar balsamic reduction	
ETUDE Pinot Noir	
SHRIMP & SCALLOPS PASTA	28
Parmigiano Reggiano Alfredo, roasted red pepper pappardelle pasta	
WILLAKENZIE Pinot Gris	
WALLEYE	27
charred broccoli, red onions, brioche croutons, pine nut vinaigrette	
FIREKEEPERS Traminette	
AHI TUNA	32
savory cabbage steak, sesame oil dressing, ginger scented jasmine rice	
COPPOLA Syrah	
BLACK & BLUE SALMON	26
Cajun rub, roasted blue cheese crust, grilled asparagus, whipped potato	
COPPOLA Zinfandel	
SURF & TURF	52
grilled filet, Maine lobster tail, Chef's choice of garnish	
STAG'S LEAP ARTEMIS Cabernet	

SUGGESTED WINE PAIRINGS. ASK YOUR SERVER ABOUT OUR SELECTION.

steaks chops &

FILET MIGNON 7oz.....	28
FILET MIGNON 10oz.....	36
BONE-IN RIB EYE 14oz.....	32
NEW YORK STRIP 12oz.....	29

BOURSIN CHEESE.....	3
BLUE CHEESE CRUST.....	4
CARAMELIZED ONIONS.....	4
CARAMELIZED MUSHROOMS.....	6
GRILLED SHRIMP.....	8
SUPREME OSCAR STYLE.....	9

toppers

sauces

NIBI STEAK SAUCE
ZIP SAUCE
CREAMY HORSERADISH
BÉARNAISE

accompaniments

LOBSTER TAIL 10oz.....	26
SAUTÉED WILD MUSHROOMS.....	8
ALASKAN KING CRAB 1/2LB.....	26
JALAPEÑO CORNBREAD.....	5
JUMBO ASPARAGUS.....	7
FRESH BABY SPINACH.....	6
MASHED POTATO.....	5
CREAMED CORN.....	7
SWEET POTATO PAVÉ.....	6
TRUFFLE POTATO AU GRATIN.....	7
MAC & CHEESE.....	7
BAKED POTATO.....	5
LOBSTER RISOTTO.....	8
BROCCOLI.....	6