



## *Just Desserts*

***Award Winning Carrot Cake*** 9

*With Cream Cheese Buttercream Icing,  
Caramel Sauce, Candied Walnuts*

***White Chocolate Strawberry Torte*** 9

*Fresh Strawberries and  
White Chocolate Mousse Filling*

***Chocolate Cartier*** 10

*Sweet Chocolate Pastry Shell, filled with  
Chocolate Mousse, Bananas and  
Strawberries, dipped in Chocolate*

***Mixed Berry Bavarian Tart*** 10

*Sweet Pastry Shell, filled with  
Strawberry Bavarian Cream, Fresh  
Mixed Berries*

***Chocolate Ugli Cake*** 9

*Flourless Dark Chocolate Cake with  
Milk Chocolate and Bittersweet  
Chocolate Ganache GF*

***Chocolate Kahlua Cheesecake*** 14

*Chef Eric's Award Winning Creation,  
topped with Coffee Infused Maple Cream*

***Trio of Miniature Desserts*** 11

*Selected by Pastry Chef Eric Bunge*

### ***"Pie It Forward"***

***Chocolate Silk Pie*** 8

*Soon to be a Whitney signature! NF*

*\$1 contribution will be made to Cass  
Community Social Services Center with each  
Chocolate Silk pie slice served*

### ***Signature Flaming Desserts***

***Traditional Bananas Foster*** \$11

*Vanilla ice cream NF*

***Flaming Berries "Van Gogh"*** \$14

*Absinthe soaked sponge cake,  
Absinthe flamed NF*

DESSERTS SERVED NIGHTLY UNTIL  
"LAST CALL"

## Featured Spirits

### THE WITCHING HOUR - 14

Valentine White Blossom Vodka, Limoncello,  
St. George Raspberry Liqueur, Fresh Lemon

### A SPOONFUL - 14

Mansion Reserve Bourbon, Sweet Vermouth,  
Luxardo Maraschino, Angostura Bitters

### DARK 'N STORMY - 13

Captain Morgan Black Spiced Rum,  
Lime Juice, Ginger Beer

### FLORA'S VACATION - 13

Botanist Gin, Lime Juice, Peach Schnapps,  
Moscato, Champagne

### THE DUCHESS OF DETROIT - 16

Hennessey VSOP, Luxardo Maraschino,  
Dry Sack Sherry

### The Whitney's Hummer 14

Bacardi, Tia Maria, Bailey's, Ice Cream

### Lady of the Lounge 14

Godiva, Ruby Port, Frangelico, Ice Cream

## Ghostbar Wines

### BY THE GLASS AND BOTTLE

L. MAWBY, Blanc de Blanc	16/68
Sartori 'Family', Pinot Grigio	10/38
GRAND TRAVERSE, Riesling	10/38
Kim Crawford, Sauvignon Blanc	13/52
HIDDENCRUSH, Chardonnay	10/38
Meiomi Pinot Noir,	12/46
Festivo Malbec	10/38
'EVIL EYE', Spanish Red Blend	10/38
JAM, Cabernet Sauvignon	12/46
DECOY, Cabernet Sauvignon	16/64

### BY THE BOTTLE ONLY

The Whitney 'Celebration', Sparkling	44
Santa Margherita, Pinot Grigio	52
Stags' Leap, Chardonnay	64
Belle Glos 'Clark & Telephone', Pinot Noir	72
Stokes Ghost, Petite Sryah	69
Newton Skyside, 'Claret'	48
Freemark Abbey, Cabernet	98

## Michigan Beers - 6

'GHOST OF THE WHITNEY' PALE ALE

MAD HATTER IPA

TWO HEARTED ALE

BELL'S AMBER ALE

KALAMAZOO STOUT

### WITCH'S HAT DRAFT

TRAIN HOPPER IPA

UNDER THE RED LIGHT AMBER

THREE KORD KOLSCH

## Michigan Mead

Schramm's 'Statement' Cherry - 12  
Schramm's 'Heritage' Raspberry - 18  
Schramm's 'Black Agnes' Black  
Current - 12

## Take Flight!

### CHAMPAGNE FLIGHT

Veuve Clicquot Yellow Label / Veuve  
Clicquot Rosé  
Dom Pérignon - 44

### Hennessy Cognac Flight

Hennessy XO, Paradi, Paradi Imperial  
½ ounce each – 144  
1 ounce each – 244

### Clash of the Titans

Taste Hennessy Paradi Imperial along  
side Louis XIII  
½ ounce each - 180

## *Ghostbar Features*

<b>CALAMARI</b>	14
Flash fried, julienne tomato, shallot, cilantro, jalapeno, lemon thyme beurre blanc	
<b>LUMP CRAB CAKE</b>	18
Horseradish and mustard aioli with an apple and fennel slaw	
<b>COLOSSAL SHRIMP COCKTAIL</b>	19
Fiery Cocktail Sauce	
<b>EGGPLANT BRUSCHETTA</b>	12
Roasted eggplant, red onion, tomato, feta and mint	
<b>THE BUD BURGER</b>	19
The Whitney "Private Grind-Foie Gras" burger with baby iceberg, beefsteak tomato & caramelized Vidalia onions, smoked Tillamook cheddar, served with horseradish aioli on a brioche roll, with hand-cut French fries	
<b>SURF &amp; TURF SLIDERS</b>	17
Pork Belly with spicy Slaw & Lobster Salad	
<b>CREEKSTONE FARMS BEEF RIBEYE "TIPS N TOAST"</b>	19

### **HAPPY HOUR**

**MONDAY-FRIDAY 4:30 P.M. TO 6:30 P.M.**

**\$6 OFF GHOSTBAR FEATURES AND ½ OFF GHOSTBAR MENU BEVERAGES AND TRADITIONAL COCKTAILS (EXCLUDES FLIGHTS AND ULTRA PREMIUM LIQUORS)**

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### **PRIME RIB**

**SERVED ONLY IN THE *WOODWARD ROOM***

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**THE SUBURBAN CUT 12 OZ. 32**

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**THE BIG CITY CUT 30 OZ. 54**

Served Au Jus with Whipped Potatoes, Grilled Asparagus, and Horseradish Cream Sauce  
(\$10 split plate charge, quantities limited)

### **"BIRTHDAY DEAL"\***

Enjoy a complimentary Suburban Cut Prime Rib Dinner on the day of your actual birthday! Valid for guests 21 and over, with a purchase of a second entrée of equal or greater value. Birthday guests with dietary restrictions may substitute Prime Rib for a \$30 credit on an entrée from our regular ala carte dinner menu.

Offer only available in the Woodward Room on the exact day of your birthday, with a valid identification-driver's license with photo or passport.

Offer only extends to the food portion of your bill

(tax, gratuity and alcohol are excluded)

\*Not valid with any other promotion, offer, TradeFirst or discount