



Upfront & company

*Marquette's premier restaurant,
night club and banquet facility.*



Opening Acts

WHITEFISH CAKES

This is our spin on the classic Maryland crab cake. We make ours with local whitefish then sear them to a golden brown. Served over a fresh corn salsa and finished with a spicy aioli. [9.95]

UPFRONT NACHOS

Hand-cut crispy tortilla chips with Colby-Jack cheese baked, then topped with bell peppers, green onions, tomatoes, black olives, salsa, and sour cream. [8.95]

Add smoked chicken or smoked beef brisket for \$2.00.

CON-QUESO DIP

This mildy-spiced con queso is served with a soft pretzel, hand-cut tortilla chips, and crostini bread for dipping. [5.95]

🎵 HOT CRAB DIP

Our signature appetizer has artichoke hearts, snow crab meat, feta and cream cheese. Topped with diced bell peppers and served hot with crostini bread. [8.95]

QUESADILLA

Diced tomatoes and bell peppers, slices of red onions, and Colby-Jack cheese in a crispy tomato tortilla. Served with sour cream and our fresh salsa. [7.95]

Add smoked chicken or smoked beef brisket for \$2.00.

SMOKED WHITEFISH DIP

A creamy smoked whitefish dip made with Thill's fresh smoked whitefish. Served with lavosh crisps and garnished with paprika and a lemon wedge. [8.95]

WINGS (6 or 12 piece)

Pick your wings! Bone-in or boneless breaded, done BBQ, Buffalo, Nuclear, or Sweet & Sour Thai style. Comes with celery and Blue Cheese dressing. [6.95/9.95]

Add extra celery and carrots for \$1.00.

SAMPLE PLATTER

Our handcrafted cheese sticks, chicken wings, and onion rings, served with either our house Marinara, Ranch dressing, or BBQ sauce. [9.95] *No substitutions.*

🎵 HANDCRAFTED CHEESE STICKS

Our own twist on the classic! A wonton wrapper surrounds fresh Saputo Mozzarella, which we fry to order. Served with Marinara or Ranch dipping sauce. [6.95]

🎵 PORTOBELLO AND BLUE CHEESE

A classic salad! Sliced portobello mushrooms and blue cheese atop a bed of mixed greens, garnished with red onions, roma tomatoes, cashews, and fresh dill. [9.95]

EN SALADA DE FIESTA

Our mixed greens presented in a tostada shell garnished with a fiesta corn and black bean salsa, red onions, red and green peppers and Colby-Jack cheese. [9.95]

SPINACH SALAD

Baby spinach, julienned red onions, feta cheese, kalamata olives, candied almonds tossed in balsamic vinaigrette. [9.95]

BAJA CAESAR

A fresh twist on the classic salad! Romaine lettuce drizzled with our Lime Caesar dressing, garnished with red onions, tomato wedges, a Parmesan crisp, homemade croutons, and fresh cilantro. [9.95]

GARDEN FRESH SALAD

Roma tomatoes, red onions, cucumber, and julienned carrots atop our mixed house greens. [6.95]

Add any one of your favorite items to your salad for \$2.00.

Grilled Chicken
Grilled Certified Angus Beef®
Grilled Salmon
Grilled Shrimp

Salads come with your choice of dressing unless otherwise noted.

DRESSINGS:

Peanut Ginger • Raspberry Vinaigrette • Roasted Garlic Balsamic • French
Chipotle Ranch • Honey Mustard • Lime Caesar • Caesar • Ranch
Thousand Island • Blue Cheese • Italian • Oil & Vinegar



All entrées include soup or salad and bread.

Main Attractions

🎵 LAKE SUPERIOR WHITEFISH

Fresh from Thill's, prepared the way you like it!
Upfront Seasoned, Blackened or
Dusseldorf Mustard Panko Crusted. [17.95]

PORK TENDERLOIN

A 6-ounce pan-seared pork tenderloin served with
a white wine and apple Beurre Blanc. [14.95]

PORTOBELLO MUSHROOM STRUDEL

A blend of cheeses, onions, and portobello mushrooms
wrapped in phyllo pastry lightly drizzled with toasted
sesame seed oil and baked until golden brown. [14.95]

CHICKEN WELLINGTON

A boneless chicken breast filled with a portobello
mushroom duxelles baked in pastry and accompanied
by a fresh Béarnaise sauce. [17.95]

SHISH KABOBS

These hearty skewers are prepared with Certified Angus
Beef® tips, zucchini, red onion, red and green peppers,
and portobello mushrooms then grilled to order. [13.95]

UPFRONT SALMON

Our fresh salmon is pan seared and served over
sautéed spinach and artichoke hearts in a white wine
butter sauce. We top it off with a pair of large tiger
shrimp in a Parmesan cheese tuile. [19.95]



For your dining pleasure, our steaks are
the 100% Certified Angus Beef® brand,
the tastiest, juiciest beef available.

FILET MIGNON

A 7-ounce Certified Angus Beef® tenderloin
charbroiled the way you prefer and finished with
a bourbon demi-glace. [21.95]

MANHATTAN CUT STRIP

A 10-ounce Manhattan Cut Certified Angus Beef®
strip steak is charbroiled the way you prefer. [18.95]

BLACKENED SALMON

Our fresh salmon is dredged in our own Cajun
seasoning, pan seared and served encrusted
with blue cheese. [18.95]

🎵 COCONUT SHRIMP

This signature dish starts with butterflied tiger shrimp
dredged in a coconut rum batter and snowflake
coconut. Our own Raspberry Zinger sauce, with its
"little bit of kick", provides the perfect flavor balance.
[18.95] *Want a side of Coco Shrimp instead? Ask your
server for details.*

The above entrées include your choice of two sides.

Sides

Natural Cut French Fries • Onion Rings • Terra® Chips • Hand-Cut Tortilla Chips • Steamed Broccoli
Grilled Asparagus • Carolina Coleslaw

(available after 4pm): Roasted Garlic Mashed Potatoes • Rice Pilaf

PASTA FLORENTINE

Sautéed baby spinach, roma tomatoes, red onions and a trio of olives are tossed with
Michigan-made fresh garlic parsley linguine and olive oil. Sprinkled with feta cheese. [14.95]

🎵 BLACKENED CHICKEN PASTA

A spicy dish made with sautéed portobellos, onions, and roasted peppers tossed in a Bass® beer
and cheese sauce. Accompanied with fire roasted tomatoes and bowtie pasta, served with a
thinly sliced blackened chicken breast. [16.95]

CHICKEN FLORENTINE

Thinly sliced char-grilled chicken breast tossed with spinach, fresh Alfredo sauce,
and served over penne pasta. [16.95]

MUSHROOM RAVIOLI

A hearty portobello mushroom ravioli dressed with our own caramelized onion
and Pesto Alfredo sauce. [16.95]

RUSTIC LINGUINE AND MEATBALLS

We start with our fresh Marinara sauce and handmade Italian spiced meatballs, serve them over
Michigan-made fresh garlic parsley linguine, and finish it all with freshly shredded Asiago cheese. [16.95]

The above pastas are served with a side of garlic toast.

🎵 Indicates an Upfront house specialty.

[Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.]

Currently on Tour

AUTUMN SALAD

A bountiful autumn salad of dried cherries, julienned apple, candied walnuts, and mixed greens. Garnished with a hot chevre wonton and dressed with an apple cider-thyme vinaigrette. [11.95]

SEOUL-STYLE PORK BELLY

Five-spiced braised pork belly, sliced and lightly fried, served over a cilantro-mandarin infused cabbage slaw. Garnished with a hoisin-caramel sauce. A small plate meal for one or a succulent appetizer for two. [9.95]

UPFRONT MUSSELS

Prince Edward Island Mussels served in a mustard crème broth garnished with caramelized onions, braised fennel, tomato, and parsley. Served with a warm baguette. [18.95]

OX TAIL

Tender braised ox tail, served over a sage beurre rouge sauce with a garnish of mustard seed caviar. Served with choice of vegetable and side. [18.95]

UPFRONT PEACH 'N BLACKBERRY COBBLER

Our house-made seasonal dessert: peaches and wild Michigan raspberries baked with our own cobbler topping. Served with a scoop of vanilla ice cream and a drizzle of caramel sauce. [6.00]

Please note there are no substitutions allowed with our "Currently on Tour" items.

Intermission

12" Specialty Pizza [13.95] • 14" Specialty Pizza [15.95]
Calzone [10.95]

SPECIALTY WOOD-FIRED PIZZAS

[Not available as a 7" Individual Pizza]

PAESANO
Tiger shrimp, red onion, roasted red peppers, pecan-wood smoked bacon, and Alfredo sauce make this wood-fired pizza hard to resist.

CRAB AND MUSHROOM
Our Alfredo sauce, a forest blend of mushrooms, lump crab meat, and red onion. A chef favorite!

PESTO & FETA
Pesto, kalamata olives, caramelized onions, feta, spinach, and our five-cheese mozzarella blend.

MARGHERITA
A classic with wood-roasted tomatoes, roasted garlic, mozzarella and fresh basil.

BBQ CHICKEN PIZZA
Our own honey-bourbon BBQ sauce is the base for this delicious pizza. Smoked Gouda, red onions, pecan-wood smoked bacon, and smoked chicken covered with a five-cheese mozzarella blend.

CALIFORNIA WHITE
Smoked chicken, roasted mushrooms, broccoli, red onions, toasted almonds and our creamy Ranch sauce.

BUILD YOUR OWN WOOD-FIRED PIZZA

7" Individual Pizza with 2 toppings [5.95] • 12" Two Person Pizza with 2 toppings [11.95]
14" Family Pizza with 2 toppings [13.95]

WOOD ROASTED VEGETABLES: Garlic, Tomatoes, Portobello Mushrooms

VEGETABLES: Green Peppers, Red Onions, Jalapenos, Roasted Red Bell Peppers

MEATS: Smoked Chicken, Capicola, Pepperoni, Handmade Chorizo,
Pecan-Wood Smoked Bacon, Handmade Cudighi, Ham

EXTRAS: Anchovies, Pineapple, Black Olives, Green Olives, Kalamata Olives,
Pesto, BBQ Sauce, Extra Cheese, Feta Cheese, Smoked Gouda

Additional toppings \$1.25/each.

Center Stage

SURF AND TURF BURGER

We start with a 1/3 lb Certified Angus Beef® burger, grilled the way you like it then topped with one of our famous whitefish cakes. Finished with a Cajun aioli, lettuce, tomato, and onion. [11.95]

All sandwiches include choice of Terra® chips, French fries, onion rings, or hand-cut tortilla chips.

BREW BURGER

A char-grilled 1/3 lb Certified Angus Beef® burger basted with our own beer infused steak sauce. Topped with cheddar cheese, grilled onions, lettuce, and tomato, served on a kaiser roll. [10.95]

BLACK AND BLUE

The chef's favorite! A blackened Certified Angus Beef® burger smothered in blue cheese with lettuce, tomato, and pickles served on a kaiser roll. [10.95]

WEST COAST BIG BITE

A char-grilled 1/3 lb Certified Angus Beef® burger cooked to order and topped with shaved corned beef and Swiss cheese. Garnished with our fresh coleslaw and Thousand Island dressing served on a kaiser roll. [10.95]

HOT PASTRAMI

The deli original brought to you with love. Dusseldorf mustard, Provolone cheese, caramelized onions and shaved pastrami is piled high on toasted pumpernickel. [8.95]

BLACK BEAN BURGER

Our handcrafted delicious vegetarian option for you non-meat eaters. Comes with lettuce, tomato, onion, and our cilantro-lime crema on a kaiser roll. [9.95]

TRIPLE DECKER

The club to end all clubs! Smoked turkey, ham, Swiss cheese, pecan-wood smoked bacon, lettuce, tomato, and mayonnaise, on grilled sourdough bread. [8.95]

CAROLINA PULLED PORK

Fresh smoked pork butt tossed in our honey bourbon BBQ sauce topped with Smoked Gouda cheese, garnished with our vinegar-based colesaw, and served on a kaiser roll. [8.95]

MUSHROOM SWISS CHICKEN

A char-grilled chicken breast topped with a forest blend of mushrooms smothered in Swiss cheese. Served on a kaiser roll with lettuce and tomato. [10.95]

GRECIAN DELIGHT

A char-grilled chicken breast topped with an olive tapenade, smothered in smoked Gouda, and dressed with Boston Bibb lettuce. Served on a grilled French bread. [9.95]

CHICKEN CAPRESE

The classic caprese salad transformed into this delicious sandwich. A char-grilled chicken breast with fresh basil, fresh mozzarella, tomatoes, and a reduced balsamic glaze on a kaiser roll. [9.95]

SMOKED TROUT BLT

Upfront's variation on the traditional BLT. Our house smoked trout garnishes this favorite sandwich, served on toasted 7-grain bread. [9.95]

CLASSIC REUBEN

Shaved corned-beef on toasted pumpernickel bread, with sauerkraut, Swiss cheese and Thousand Island dressing. [9.95] *Try it's lighter cousin, The Georgian, with fresh sliced turkey and vinegar coleslaw for \$8.95.*

SONORA BRISKET TACOS

These kick-ass tacos are made with our smoked shredded Certified Angus Beef® brisket, which is wrapped in soft corn tortillas, topped with our cider slaw, queso fresco, and fresh cilantro. Served with a side of chips and salsa. [6.95]

BAKED ITALIANO

Italian flatbread layered with capicola, prosciutto, and Provolone cheese then baked to perfection. Finished with lettuce, tomato, red onion, and Italian dressing. [9.95]

MEATBALL ITALIANO

Fresh Italian flatbread layered with handmade Italian-spiced meatballs, Marinara, and four-cheese blend. [9.95]

Indicates an Upfront house specialty.



DID YOU KNOW? OUR PASTRAMI AND CORNED BEEF COMES STRAIGHT FROM SY GINSBERG'S DELI IN DETROIT!

Beverages

Coke, Diet Coke, Cherry Coke,
Sprite, Dr. Pepper, Mello Yello,
Iced Tea (*unlimited refills*) [2.00]

Point Premium Root Beer, Red Bull,
Monster Energy Drink, Canada Dry
Ginger Ale [2.25]

Fentimans Ginger Beer, Fentimans
Shandy Soda [4.00]

Orange Juice, Pineapple Juice,
Grapefruit Juice, Milk [2.25]

100% Colombian Coffee, Tazo Tea,
Hot Cocoa [2.25]

We have lots of other craft brews available in bottles and on tap—plus our list changes frequently—ask your server or bartender for our current beer list...

D raft

Bass, Bell's Seasonal, Bell's Two-Hearted, Blue Moon, Bud Light, Goose Island 312, Guinness, KBC Widowmaker, Labatt Blue, Labatt Blue Light, Miller Light, Stella Artois

B ottled

Bud Light, Bud Select, Budweiser, Coors Light, Killians, Leinenkugel, Leinenkugel Red, MGD 64, Michelob Ultra, Miller High Life, Sam Adams, Shiner Bock

Amstel Light, Corona, Heineken, Labatt Blue, Labatt Light, Labatt Nordic, Mike's Hard Lemonade, Molson Canadian, Newcastle, O'Doul's, O'Doul's Amber, Red Stripe, Twisted Tea



Payments Accepted

NO PERSONAL CHECKS ACCEPTED

For your convenience an 18% gratuity will automatically be added to tables of 8 or more. Price and availability subject to change without notice.



Photo courtesy of Sean Jacobs

Our Story

The original building housing Upfront & Company was constructed between 1882-1885. The Victorian-Italianate structure was built using Portage Entry sandstone and local Marquette Variegated sandstone. In 1884, saloons and a wholesale liquor dealer occupied all five storefronts. From 1885 to 1930, the building housed a variety of businesses: clothiers, grocery, hardware, and shoe stores. In 1928, the building transformed again, and was made into the Adam's Hotel. So it remained until 1968.

By 1973, the building was under new ownership and renamed *The Rosewood Inn*. This enterprise lasted ten years, but by 1983 the building was under "deathwatch" due to interior decay. The tired canopy sagged precariously over the sidewalk, and pedestrians cautiously avoided the dangerous-looking overhang. The city of Marquette issued demolition orders five times, yet each time a court injunction stopped the wrecking ball. Storefront windows encrusted with years of dirt and a deteriorating facade caused the City to cordon off the building before someone was injured.

However in 1990, Upfront & Company purchased the building, and in July 1995 began the extensive renovations needed to transform the aged building into Marquette's premier restaurant, night club and banquet facility. Stone foundation walls were cut away to open space for a dance floor, multiple bars, a stage, and a dining area. Original dirt floors were replaced with colorful tile and salvaged bowling lanes from the *Eastwood Lanes*. The *Eastwood Lanes* also found new life on our dining room tables. Trestle wood from the old ore dock was recycled for the renovation as well. It is found in our Banquet Hall, and in various other areas throughout the building. All of it working together—breathing new life and purpose into an historic space.

We are proud to have revitalized a piece of Marquette's unique past, and to be part of the City's bright future.

