



Share
Wine Lounge &
Small Plate Bistro
Sip, Swirl and Share

Share
Restaurant
3200
Boardwalk
Street
Ann Arbor, Mi
734-929-
3490

Share Plates

CRAB CAKES	12
served with chipotle aioli	
THREE CHEESE BEEF SLIDERS	10
pepperjack provolone cheddar brioche bun	
BUFFALO WINGS (traditional or boneless)	9
choice of sauce: BBQ, sweet chili, buffalo, teriyaki bleu cheese celery	
MEDITERRANEAN TRIO	12
hummus tabbouleh baba ghanouj pita chips crudite	
BRUSCHETTA	8
served with grilled baguette	
STUFFED MUSHROOMS CAP	8
artichoke and sundried tomato stuffed boursin cheese and red pepper coulis	
HOUSE-MADE FRIED MOZZARELLA	8
marinara sauce	
TUNA SASHIMI *	14
pepper crusted tuna seaweed salad pickled ginger, wasabi aioli and ginger dipping sauce	
LOLLIPOP LAMB CHOPS *	16
Mediterranean quinoa salad balsamic glaze	
CHICKEN QUESADILLA	13
pico jack cheese sour cream	

Signature Soups

SOUP DU JOUR	6 / 8
FRENCH ONION	6 / 8
CHEF RUDY'S LENTIL	6 / 8

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Signature Salads and Enhancements

CAESAR	10
romaine hearts shaved parmesan croutons	
SEARED CHICKEN SALAD	12
spicy chicken artisan greens avocado tomato red onion cilantro black beans olive oil lime vinaigrette	
ROBERT H. COBB SALAD	12
mixed greens tomato bacon gorgonzola cheese scallion avocado boiled egg red wine vinaigrette	
KALE SALAD	12
roasted beets orange segments feta grape tomato citrus vinaigrette	
UNIVERSITY OF MICHIGAN CHERRY SALAD	10
seasonal lettuces red onions dried cherries bleu cheese and candied pecans balsamic vinaigrette	
ADD TO YOUR SALAD : grilled steak* 8 grilled chicken 5 seared salmon 11 shrimp 10 tuna * 8	

Signature Sandwiches

SANDWICHES SERVED WITH CHOICE OF FRIES, GARDEN SALAD OR HOUSE MADE CHIPS

HALF-POUND BURGER *	15
choice of cheese lettuce, tomato, and red onion brioche bun	
SOUTHWEST TURKEY BURGER	12
hand pattied pepper jack pico avocado onion straws	
CHICKEN GYRO	14
Tzatziki sauce pico de gallo feta	
BUFFALO CHICKEN WRAP	14
fried chicken tenders house made buffalo sauce shredded lettuce tomatoes bleu cheese crumbles	
CRAB SANDWICH	15
crab cake red pepper coulis mixed greens avocado	
TURKEY PANINI	12
sliced turkey jack cheese spinach caramelized onions red pepper pesto	
CORNED BEEF REUBEN	13
house corned beef choice of sauerkraut 1000 island swiss cheese	

Entrees

9/27/2019

STEAK & FRITES *	31
8 oz hanger steak mushroom ale cream sauce natural cut fries	
AGED RIBEYE *	36
10 oz spinach garlic mashed potatoes broccolini blue cheese butter	
BRUSCHETTA CHICKEN	25
French chicken breast creamy parmesan risotto fresh bruschetta	
GRILLED PORK CHOP	28
bone in pork chop mashed potatoes fried kale caramelized onions, peach chutney	
LINGUINI PRIMAVERA	18
baby spinach seasonal vegetables tomatoes white wine cream sauce and parmesan cheese	
CHICKEN FETTUCCINE ALFREDO	19
olive oil spinach garlic cream nutmeg parmesan reggiano	
SEAFOOD LINGUINI	26
lemons herbs rock shrimp scallops chardonnay butter sauce	
BOURBON GLAZED ATLANTIC SALMON	23
8 oz. salmon roasted fingerling potatoes grilled asparagus brown sugar bourbon glaze	
BLACKENED TUNA STEAK *	26
citrus marinated sautéed fingerling potatoes avocado mango lime salsa	
PARMESAN CRUSTED WHITE FISH	23
garlic whipped potatoes wilted spinach lemon beurre blanc	

Flat Breads

TOMATO CHEVRE	10
Kumato tomato goat cheese basil Roasted garlic EVOO	
FOUR CHEESE	9
mozzarella pomodoro Brie pecorino romano	
SALSICCIA FRESCA	10
hot & sweet sausage pepperoni pecorino romano	

