

Meat Entrées



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Certified Angus Beef

- **Three Cheese Penne Pasta w/Lasagna w/Italian Sausage & Marinara Sauce**\$4.25
- **Sesame Beef Stir Fry Strips of Beef Tender, Peapods, Onions & Carrots**
Stir Fried in a Sherry & Ginger Sauce.\$5.95
- **Beef Kabobs** Marinated Beef Cubes skewered w/Tomatoes, Peppers & Onions ..\$5.95
- **Swiss Steak** Braised Steak sautéed & served w/a Vegetable or a Mushroom
Demi-Glaze8 oz. \$6.95
- **Sliced Roast Beef Medallions*** Tender Roast Beef Tenderloin Slices basted,
slow cooked & served w/Demi Glaze of Mushroom Demi Glaze.
See pg. 21 for additional carver's fee8 oz. \$4.50
- **Teriyaki Steak*** Seared Teriyaki Marinated Sirloin Steak served w/a Pineapple
Pepper Sweet & Sour Sauce.\$8.95
- **Asian Beef & Noodle Stirfry** Beef & Vegetables Stir fried w/Ginger & Soy
& tossed w/Rice Noodles.\$6.00
- **Beef Tips** Sirloin Tips sautéed w/Onions & Peppers in a Beef Demi Glaze\$6.00
- **BBQ Beef Brisket*** Slowly cooked & sliced, served w/our Homemade BBQ Sauce..\$8.95
- **Beef Tenderloin Slices*** Cooked to perfection & served w/a choice of one Sauce:
Demi-Glaze, Mushroom, Port Wine Sauce or Creamy Curry Sauce.
6 oz.....\$7.50 8 oz.\$9.95
- **Tender Roast Beef Medallions w/Cream Gorgonzola Sauce or Crown**\$7.95
- **Veal Piccata** Sautéed Veal in a Lemon Parmesan Sauce topped w/Capers.....\$12.00
- **Baked Rigatoni** Rigatoni w/Beef & Italian Sausage baked w/Italian Cheeses
& served w/Fresh Parmesan\$4.25
- **Canneloni** Rolled Pasta w/Seasoned Ground Beef & Spinach topped w/Marinara
& Italian Cheeses.....\$6.95
- **Beef Burgundy** Marinated Roast Beef in a Burgundy Wine Sauce w/Tomatoes,
Carrots, Pearl Onions, & Mushrooms.....\$5.95
With Beef Tenderloin.\$8.95
- **Beef Wellington*** Tenderloin Medallions Steak Slices w/Wild Mushroom
Duxelle wrapped in Pastry Dough & served w/Mushroom Demi-Glaze.
6 oz.....\$9.50 8 oz.\$12.95
- **Ropa Veija** Shredded beef braised in a Rich Cuban Broth\$5.95

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Pork

- **Pulled Pork** Slow braised Pork w/choice of Honey Dijon Sauce, Teriyaki Sauce, or Spicy BBQ Sauce. Served w/Rolls\$4.00
- **Kielbasa or Brats & Kraute** German Style w/Apples, Potatoes & Caraway\$4.25
- **Braised Pork Loin Slices** w/choice of Raspberry Herb Demi Glaze, Roasted Pepper & Pineapple, Citrus Rosemary, or Apricot Dijon.....\$5.95
- **Stuffed Roast Pork Loin** Rolled Roast Loin stuffed w/your choice of:\$6.95
 - Winter Fruit & Nuts w/Port Wine Reduction
 - Hazelnut Apricot Stuffing
 - Cuban Black Beans & Rice w/a Spicy Reduction
 - French Brandied Fruit Stuffing
 - Italian Seasoned Spinach & Goat Cheese w/Mushroom Demi-Glace
- **BBQ Pork Ribs** Slow cooked w/our Homemade BBQ Sauce
 - Full slab\$15.00
 - 1/2 slab\$8.95
- **Sweet & Sour Pork Stir-Fry** Pork Tenderloin Pieces, Green Peppers, Onions & Mushrooms Stir-Fried & served in a Sweet & Sour Pineapple Sauce over Brown Rice\$5.95
- **Pig Roast** Wood Smoked Slow Roasted Whole Pig served w/sauces.
 - Call for sauce choicescall for pricing
- **Honey Glazed Ham Slices** Sliced Ham glazed w/Pineapple Reduction\$4.25
- **Ham Steaks in Pineapple Peach Chutney**\$4.50
- **Stone Ground Honey Dijon Ham Steaks**\$4.50
- **Southwestern Stir-Fry** Pork, Peppers, Onions & Tomatoes w/Rice Pilaf & Salsa\$4.95

Poultry

All Chicken is boneless, skinless 5 oz. Chicken Breast unless otherwise noted.

- **Herbed Roasted Chicken Breast** Chicken Breast Lightly Breaded w/Crackers & Herbs & oven roasted in a Garlic Dijon Sauce\$3.95
- **Pecan-Crusted Chicken Breast** Chicken Breast rolled in a Crunchy Pecan Coating & roasted in a Wine Sauce until Golden Brown\$4.35
- **Lemon Rosemary Chicken** A Chicken Breast roasted w/Honey Lemon & Fresh Rosemary\$3.95
- **Grilled Italian Marinated Chicken** A Chicken Breast marinated in an Italian Sauce & grilled\$3.95
- **Grilled Boursin Chicken** Served w/Boursin Shiitake Cream\$5.95
- **Chicken Dijon** Grilled Chicken Marinated in Whole Grain Dijon, Honey & Lemon.....\$4.25
- **Chicken Casino** Sautéed w/Bell Peppers, Garlic & Herbs in White Wine Sauce..\$4.25
- **Marinated Chicken Kabobs** Marinated Chicken Cubes skewered w/Mushrooms, Peppers & Onions\$4.95
- **Chicken Parmesan** A Chicken Breast topped w/Cracker Crumbs, Marinara Sauce & Mozzarella Sauce\$4.75
- **Chicken Cacciatore** Sautéed Chicken Breasts w/Peppers, Onions & Mushrooms in a Tomato, Garlic & Herb Sauce\$4.25
- **Chicken Scallopini** Lightly Breaded Chicken braised w/Mushrooms, Onions & Garlic in a Chicken Velouté.....\$4.25
- **Chicken del Ray** Chicken Sautéed w/Artichokes & Red Peppers in a White Wine Lemon Sauce.....\$4.50
- **Chicken Chausser** Chicken Sautéed w/Mushrooms, Sun-Dried Tomatoes, Garlic & Herbs, deglazed w/Brandy finished w/Chicken Velouté\$4.50
- **Chicken Forestiere** Chicken Breasts sautéed w/Wild Mushrooms & Shallots in Madeira Cream Sauce\$4.75

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Poultry Continued *All Chicken is Boneless, Skinless 5 oz. Chicken Breast unless otherwise noted.*

• Chicken Helena Chicken stuffed w/Roasted Red Peppers & Feta in a White Wine Reduction	\$4.50
• Grilled Apple Chicken Teriyaki Teriyaki Marinated Chicken Breast served w/Pineapple Pepper Sweet & Sour Sauce or Apple Teriyaki Sauce	\$4.50
• Jamaican Jerk or Blackened Cajun Chicken Breasts	\$4.00
• Honey Lemon or BBQ Baked Chicken Wings, Legs & Thighs Bone-In & served in choice of Homemade BBQ or Honey Lemon Sauce. <i>Substitute Breasts, add \$.50</i>	\$3.50
• Traverse City Chicken Marinated, Grilled Chicken topped w/Dried Cherries, Pecans & Blue Cheese	\$4.95
• Curried Chicken w/Mixed Vegetables in an Indian style Curry Sauce.....	\$4.50
• Walnut Chicken Chicken Breast Pieces Stir-Fried w/Red & Green Peppers, Green Onions & Walnuts served over Multigrain Rice Pilaf.....	\$4.95
• Chicken or Turkey Piccata Sautéed Breast in a Lemon Caper Sauce Chicken	\$4.50
• Stuffed Chicken Breasts A Chicken Breast stuffed w/your choice of: Cornbread A Southern Style Cornbread w/Chicken Reloute	\$4.75
Monterey A blend of Mild Chilies, Seasoned Bread Crumbs & Pepper Jack Cheese garnished w/Salsa	\$4.75
Dried Fruit Dried Fruit & Nut Stuffing	\$4.95
Cordon Bleu Ham & Swiss Cheese rolled in Bread Crumbs	\$4.95
Florentine Spinach & Goat Cheese w/Lemon Alfredo	\$4.95
• Chicken Panang Chicken & Vegetables Stir-Fried in a Red Curry Coconut Milk Cream Sauce	\$5.50
• Turkey & Dried Fruit Stuffing or Sage Stuffing Turkey Slices topped w/Dried Fruit Stuffing or Sage Stuffing garnished w/Demi-Glace	\$4.95
• Turkey Breast w/Fresh Pineapple Roasted Turkey Breast basted w/a Teriyaki Glaze & Wine Sauce & served w/Fresh Pineapple.....	\$5.50
• Turkey Scallopini Sautéed in White Wine, Wild Mushrooms, Dried Cranberries & Rosemary	\$6.25

Seafood *Any fish can be broiled & served w/Pineapple Pepper, Lemon Caper or Salsa Cruda or Lobster Butter.*

• Pescado Vera Cruz White Fish Broiled Tomato Vera Cruz & Parsley	\$7.95
• Seafood & Artichoke Au Vin Choose Crab, Shrimp or Smoked Salmon* to partner w/a Creamy Wine & Mushroom Sauce w/Artichokes & Parmesan Cheese served generously over Wild Rice Pilaf. Crab	\$8.50
Shrimp	\$8.50
Smoked Salmon*	\$9.00
• Shrimp & Scallop Scampi Broiled in Lemon Butter.....	\$12.95
• Mediterranean Whitefish Baked w/Olives, Tomatoes, Feta & Capers	\$7.95
• Crusted Basil Whitefish Whitefish Filet breaded & sautéed w/a Dijon Basil Cream Sauce & garnished w/Olives & Lime Slices. <i>Also available w/Walnut Butter Sauce.</i> 4 oz.	\$4.50
8 oz.	\$7.50
• Salmon Steaks Grilled or Poached Salmon w/a variety of Marinades & Sauces 4 oz.	\$6.50
8 oz.	\$9.95
• Grilled Tuna Steaks Grilled w/a Light Dill Cream or Peach Mango Salsa. .8 oz.	\$11.95
• Grilled Sea Bass w/choice of Salsa <i>see above</i>	8 oz. \$10.95
• Lemon Crumb Halibut Filet <i>see above</i>	8 oz. \$9.95
• Salmon Cakes Broiled & served w/White Wine Sauce w/Caper Aioli.....	\$5.95
• Seafood Jambalaya w/Shrimp, Andouille Sausage & Rice	\$5.95
• Pistachio Crusted Sea Bass w/Tomato Fennel Reduction	8 oz. \$11.50