



## Meat Entrées

Meat & Produce prices are subject to market change & availability.

For current pricing please call (734) 697-1100

Gf-Gluten Free, DF-Dairy Free, \*-Can be made Gluten Free upon Request

### Beef

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All Meat Prices are subject to change for the current market price.

**Three Cheese Penne Pasta w/  
Meat Sauce**  
\$7.00

**Teriyaki Steak\***  
(8 oz.) Seared Teriyaki Marinated  
Choice Top Sirloin Steak served w/  
Teriyaki Glaze  
\$15.25

**Lasagna**  
w/ Marinara Meat Sauce & Italian  
Cheeses (Sold in 12 or 24 serving sizes)  
\$7.00

**Ginger Sesame Beef  
& Noodle Stir-Fry\***  
Beef & Vegetables stir-fried w/ Ginger &  
Soy tossed w/ Rice Noodles  
\$11.95

**Ginger Sesame Beef Stir-Fry\***  
Strips of Beef Tender, Peapods, Onions,  
& Carrots stir-fried in a Sherry & Ginger  
Sauce  
\$12.00

**Beef Tips\***  
Sirloin Tips sautéed w/ Onions,  
Peppers & Mushrooms in a Beef  
Demi-Glace  
\$16.50

**BBQ Shredded Beef (GF/DF)**  
(8 oz.) Slowly Cooked, Shredded, &  
Tossed in our Homemade BBQ Sauce  
\$7.75

**Ropa Vieja (GF/DF)**  
Shredded Pork & Vegetables braised in  
Cuban Broth  
\$8.75

**Beef Tenderloin Medallion Slices**  
Choice Cut cooked to perfection! Served  
with:  
Demi-Glace (DF)(6 oz.) . . . . . \$14.95  
Mushroom Demi-Glace (DF)(6oz.) . . \$14.95  
Forestiere Sauce (GF)(6 oz.) . . . . . \$15.95  
Burgundy Sauce (GF)(6 oz.) . . . . . \$15.95  
Bordelaise Sauce (6 oz.) . . . . . \$16.95

**Braised Pot Roast**  
w/ Potatoes, Onions, & Carrots Braised  
in Red Wine & Finished with Beef Gravy.  
\$9.75

**Maple Glazed Beef Short Ribs (GF)**  
Plated Only  
\$15.50

**Steak Diane**  
Tenderloin Medallions w/ Brandied Herb  
Reduction & Finished w/ Cream.  
6 oz. Serving (GF)  
\$15.95

**BBQ Brisket (GF/DF)**  
\$14.50

**Baked Rigatoni**  
w/ Baked Italian Cheeses.  
Served w/ Fresh Parmesan  
Vegetarian Available.  
\$10.75

**Traditional Polish Stuffed Cabbage  
(GF/DF)**  
w/ Ground Beef, Rice & Tomato Sauce.  
\$5.00

## Pork

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Boneless / Skinless

### Pulled Pork (GF/DF)

Slow Braised Pork w/ Choice of Teriyaki Sauce or BBQ Sauce (Spicy or Regular). Served w/ rolls  
\$5.50

### BBQ Pork Baby Back Ribs (GF/DF)

¼ Slab (2 Per Serving) Slow-cooked w/ our Homemade BBQ Sauce  
\$10.75

### Brats & Kraut (GF/DF)

German Style w/ Apples, Potatoes, & Caraway  
\$7.50

### Dearborn Honey Glazed Ham Slices (GF/DF)

Sliced Ham glazed w/ Pineapple or Michigan Cherry Reduction  
\$6.50

### Roasted Pork Tenderloin Slices

6 oz Serving

Demi Glaze (DF). . . . . \$6.00

Michigan Cherry Port Red (GF/DF) \$6.50

Apricot Dijon Reduction (GF/DF). . \$6.50

### Pork Pot Roast

Potatoes, Onions, & Carrots in White Wine & Pork Stock (Request GF)  
\$8.00

### Winter Roast Pork Tenderloin Slices

Roast Tenderloin Slices w/ Winter Fruit & Nut Port Wine Reduction  
\$8.00

## Chicken

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Boneless / Skinless 5oz. Chicken Breast

### Teriyaki Chicken Breast (DF)\*

w/ Pineapple Pepper Sauce  
\$5.50

### Almond-Crusted

### Chicken Breast (GF)

Chicken Breast rolled in Crunchy  
Almond Coating & Roasted in a Citrus  
Beurre Blanc Sauce  
\$6.00

### Lemon Rosemary

### Chicken Breast (GF/DF)

Roasted w/ Honey Lemon & fresh  
Rosemary  
\$5.50

### Tarragon Dijon Chicken (GF)

Pan Seared Chicken Marinated in White  
Wine Dijon Cream Reduction  
\$5.50

### Chicken Parmesan

Chicken Breast topped w/ Italian Bread  
Crumbs, Marinara Sauce, & Mozzarella  
Cheese  
\$7.25

### Chicken del Ray

Chicken Sautéed w/ Artichokes & Red  
Peppers in a White Wine Lemon Sauce  
\$6.50

### Chicken Chasseur

Chicken Sautéed w/ Mushrooms,  
Sun-Dried Tomatoes, Garlic, & Herbs,  
deglazed w/ Brandy & finished w/  
Chicken Velouté  
\$6.50

### Chicken Forestiere (GF)

Chicken Breasts Pan Seared w/ Wild  
Mushrooms & Shallots in Madeira  
Cream Sauce  
\$6.50

### Chicken Brittany (GF/DF)

Grilled Chicken Marinated in Apple,  
Sweet & Savory Balsamic, Garlic, &  
Lemon  
\$5.50

### Chicken Provençal (GF/DF)

Baked w/ Tomatoes, Nicoise Olives,  
Peppers, Lemon, Parsley, Herbs  
Provençal, & Garlic in a White Wine  
Reduction  
\$6.50

### Chicken Romesco (GF/DF)

w/ Roasted Red Peppers, Toasted  
Almonds, Garlic, Olive Oil, & Orange  
Zest  
\$6.50

### Chicken Helena

Chicken stuffed w/ Roasted Red  
Peppers & Feta in Red Pepper Coulis  
\$6.50

### Jamaican Jerk

Chicken Breasts (GF/DF/Spicy)  
\$6.00

### Blackened Cajun

Chicken Breasts (GF/DF/Spicy)  
\$6.00

**BBQ Pulled Chicken (GF/DF)**  
\$5.50

**Baked Bone-In Chicken**  
4 Way Wings, Legs, & Thighs Bone-In  
(2 pieces per guest) w/ choice of:  
Honey Lemon.....\$5.00  
Herb Rub.....\$5.00  
Homemade BBQ.....\$5.00

**Traverse City Chicken (GF)**  
Marinated Grilled Chicken topped w/  
Dried Cherries, Pecans, & Blue Cheese  
w/ Apple Glaze  
\$7.25

**Curried Chicken (GF/DF)**  
w/ Mixed Vegetables in an Indian-style  
Curry Sauce  
\$6.50

**Ginger Chicken Stir-Fry (DF)\***  
Chicken Breast pieces stir-fried w/ Red  
& Green Peppers & Green Onions  
served over Multi-Grain Rice Pilaf (GF  
w/ Brown Rice or Ruby Red Wild Rice)  
\$7.25

**Chicken Marsala**  
Chicken Sautéed w/ Mushrooms,  
Shallots & Garlic in a Marsala Reduction  
\$6.75

**Chicken Piccata**  
Sautéed Breast in Lemon Capers Sauce  
\$6.75

**Chicken Panang (GF/DF/Spicy)**  
Chicken & Vegetables Stir-fried in Red  
Curry Coconut Milk Cream Sauce over  
Rice Noodles  
\$8.75

**Stuffed Chicken Breasts**  
Stuffed w/ a Choice of:  
Southern-style Cornbread w/ Chicken  
Velouté.....\$7.00  
Dried Fruit & Nut Stuffing w/  
Chardonnay Cream.....\$7.25  
Florentine Spinach & Goat Cheese w/  
Lemon Alfredo.....\$7.25  
Savour: Spinach & Artichoke w/  
Forestiere Sauce.....\$7.25

**Mission Chicken (GF)**  
Marinated, Grilled Chicken Breast  
topped with Candied Pecans, Goat  
Cheese Crumbles, Craisins, & Fig  
Vinaigrette Drizzle.  
\$7.25

**Chicken Creole (GF/DF)**  
Spice Rubbed, Sautéed Chicken  
Breasts in a Traditional Creole Tomato  
Sauce. Garnishee with Scallions &  
Peppers.  
\$7.25

**Chicken Gazpacho (GF/Dairy Free)**  
Marinated, Grilled Chicken Breast with  
Tomato Gazpacho & Red Wine  
Vinaigrette Drizzle. Garnished with  
Fresh Parsley.  
\$7.25

### Chicken Tapenade (GF)

Greek Marinated, Grilled Chicken Breast with Three Olive Tapenade, Greek Vinaigrette Drizzle. Topped with Fresh Parsley, Dill, & Feta.  
(Dairy Free without Feta)  
\$7.25

### Grilled Chicken with Cauliflower Alfredo Sauce (GF)

Marinated, Grilled Chicken with a Cauliflower Alfredo. Garnished with Italian Cheese Blend, topped with Fresh Parsley.  
\$7.25

### Moroccan Chicken (GF/DF)

Moroccan Spiced Chicken with a Roasted Carrot Coulis. Garnished with Green Olives & Fresh Cilantro.  
\$7.25

### Southwestern Smothered Chicken (GF)

w/ Grilled Onions, Bell Peppers, Salsa & Pepper Jack Cheese  
\$7.25

### BBQ Chicken Breast (GF/DF)

\$6.00

### Herbed Roasted Chicken Breast

Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Garlic Dijon Sauce  
\$5.50

## Turkey

(Available October - March)

### Turkey, Dressing & Gravy w/ Choice of Dressing

Sage Cornbread.....\$8.25  
Apple Cornbread.....\$8.25  
Add Dried Fruit & Nuts.....\$8.75

### Autumn Spiced Turkey Breast (GF/DF)

Rubbed w/ a Cinnamon Nutmeg Allspice & Ginger Rub, Roasted, Sliced, & Served w/ Apple, Orange, & Cranberry Chutney  
\$8.50

## Seafood

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+Current Market Pricing & Availability Will Apply.

Sauces: Teriyaki\*, Salsas(GF/DF), Lemon Caper, Tropical Fruit (GF/DF), Pico de Gallo (BF/DF), or Dill Cream

### +Pescado Vera Cruz Mahi Mahi (GF/DF)

(8 oz.) Grilled Tomato Chiles Vera Cruz  
& Cilantro  
\$13.50

### +Mediterranean Sole/Cod (GF)

(8 oz.) baked w/ Olives, Tomatoes, Feta,  
& Capers  
\$12.00

### +Basil Crusted Sole

Filet breaded & sautéed w/ Dijon Basil  
Cream Sauce & garnished w/ Olives &  
Lime Slices (6 oz.)  
\$10.00

### +Grilled Salmon

Grilled/Blackened Salmon w/ variety of  
Marinades & Sauces. 6 oz.  
\$13.00

### +Grilled Mahi Mahi

Grilled 6 oz. filet  
w/ Teriyaki.....\$13.00  
w/ Tropical Salsa.....\$13.50

### +Seafood Jambalaya

w/ Shrimp, Andouille Sausage, & Rice  
\$11.00

### +Pistachio Crusted Atlantic Sole/Cod (GF/DF)

(6 oz.) w/ Roasted Tomato Fennel  
Reduction  
\$12.00