

## Appetizers

### Tuna\*

Sesame crusted Ahi tuna on cucumber noodles with wasabi, toasted sesame seeds and Thai dipping sauce

### Shrimp Cocktail

Three chilled Jumbo shrimp served with fresh lemon wedges, cocktail sauce and micro greens

### Beef Carpaccio\*

Beef tenderloin sliced thin and topped with capers, extra virgin olive oil and parmesan cheese served with grilled baguette

### Chicken Quesadillas

Marinated chicken breast in a grilled tortilla with roasted peppers, Monterey Jack, guacamole and Pico de Gallo

## Salads

### Garden

Mixed greens with red onion, cucumber, shredded carrots, grape tomatoes and croutons tossed with your choice of homemade dressing

### Panzanella

Heirloom tomatoes with home made fresh mozzarella, grilled baquette, pickled red onion and Kalamata olives tossed in Italian vinaigrette

### Wedge

Iceberg lettuce wedge, gorgonzola cheese, chopped bacon, Roma tomato and red onion with your choice of homemade dressing

### Classic Caesar\*

Chopped romaine lettuce in traditional Caesar dressing topped with garlic croutons and a parmesan crisp

### Michigan Apple

Julienne of Michigan apples with spring mix, candied walnuts and crumbled blue cheese all tossed in an apple-walnut dressing

## Sandwiches

All of our sandwiches are served with Kettle chips and a pickle wedge

### Lobster BLT

Poached lobster, crispy smoked bacon, sliced tomato and lettuce with beurre blanc and toasted whole wheat

### Chicken Havarti

Breaded chicken breast and melted Havarti cheese on a croissant accompanied by Major Grey's chutney

### Steak Sandwich\*

Four ounce petite filet on toasted brioche with herb butter, roasted Yukon potatoes and a petite lettuce salad

### Kent Cuban

Shredded and smoked home made kurbuto pork belly with home made pickles, whole grain mustard and swiss cheese on toasted hoagie bun

### Burger\*

Grilled 8 oz. Black Angus beef burger on a toasted kaiser with a side of lettuce, onion and tomato Add cheese: cheddar, Swiss, provolone or bleu

## Entrée Salads

### Tuna Niçoise\*

Spring lettuce mix with boiled egg, Niçoise olives, green beans, artichoke hearts, Yukon potatoes and grape tomatoes topped with seared Ahi tuna in a roasted tomato-garlic vinaigrette

### Southwest Turkey

Grilled turkey tenderloin with romaine lettuce, cucumber, shaved jicama and mandarin oranges with cilantro-tomato dressing

### Kent Cobb

Mixed lettuces tossed in ranch dressing topped with crispy smoked bacon, chopped egg, tomatoes, crumbled blue cheese, avocado and green onion with grilled chicken breast

### Thai Beef\*

Thinly sliced beef stir-fried and tossed with Asian greens, shitake mushrooms, red pepper and water chestnuts in a soy vinaigrette topped with cashews and crispy wontons

## Entrées

### Linguini and Sausage

Home made pasta tossed with bacon, Italian sausage, caramelized onions and roasted peppers in a fresh heirloom tomato sauce topped with shaved Parmesan

### Risotto “Jambalaya”

Spiced blend of shrimp, andouille sausage and smoked chicken simmered with roasted peppers and Arborio rice in lobster-Creole broth

### Lake Perch

Pan-fried Lake Erie perch filets on brussels sprouts with root vegetable gnocchi and green beans over champagne-lemon-chive emulsion

### King Salmon

Grilled King salmon with fingerling potatoes, baby turnips and wild mushrooms over cashew pesto sauce

### Carolina Surf and Turf

Braised Kurobuto porkbelly and grilled jumbo shrimp on braised collard greens and corn pudding with Carolina B-B-Q Sauce

### Roast Chicken

Half of a roasted free-range chicken on rosemary roasted potatoes with baby root vegetables and herbed chicken jus

### The Double Cut Pork Chop

White Marble Farms free range pork chop on garlic mashed potatoes with baby carrots and whole grain mustard-Zinfandel sauce

### Rack of Lamb\*

Herb crusted rack of lamb and seven vegetable cous cous over a ragu of fresh mint, roma tomatoes and kalamata olives topped with wilted baby spinach

### Filet\*

Six or eight ounce dry aged filet mignon on mashed potatoes with steamed broccoli and your choice of Bordelaise or classic Béarnaise sauce