

# \* O F F T H E M E N U ! \*

THURSDAY AUGUST 26, 2010

## \*TONIGHT'S SOUPS\*

SPICY THAI CORN CHOWDER- A vegetarian soup topped crispy rice noodles. 4.25  
SUMMER SQUASH & DILL-A vegetarian soup garnished with a lemon slice. 4.25

## \*A GREAT WAY TO BEGIN\*

**SIERRA MADRE SPICY PIZZA**-A crisp baked chipolte-chili flour tortilla topped with a spicy roasted red bell pepper-bean spread & shredded Mexican trio cheese blend, jalapenos, smoked corn & avocado. Served with crushed red chili peppers.

**MESS "O" FRIES**-Organic wedged potatoes--topped with cheddar cheese sauce, Applewood smoked bacon, sour cream & green onions. 6.95

## \*THE MAIN COURSE\*

**PORTOBELLO RAVIOLI WITH ROASTED TOMATO BROTH**- A quick saute of Woodland mushrooms, Red onions, Michigan squash tops portobello filled pasta with a roasted tomato-vegetable broth. Served at your table with Parmigiano Reggiano cheese & fresh ground black pepper. 16.95

WE SUGGEST..."TWO HEARTED ALE"-CRISP & REFRESHING WITH A FLORAL HOP AROMA FROM KALAMAZOO, MI.

## TONIGHT'S BLUE PLATE SPECIAL

**AMISH ROASTED CHICKEN**-1/2 of an Amish chicken is rubbed with roasted garlic & fresh herbs then oven roasted--served with crispy mashed potatoes cakes & grilled Michigan yellow squash & zucchini. 16.95

MAY WE SUGGEST...A GLASS OF MONTPELLER "PINOT NOIR" - A SPECTACULAR CALIFORNIA WINE.

**WILD COHO SALMON AND MICHIGAN PEACH SALAD**-Direct from Cross Sound, Alaska; wild caught salmon filet is grilled till perfectly medium rare. Served on a bed of organic baby greens tossed with our Honey Bee mustard vinaigrette dressing--topped with grilled peaches, toasted pistachios, crumbled French feta cheese and Gary's Heirloom tomatoes. 22.95 !

MAY WE SUGGEST...A GLASS OF "BONTERRA" ORGANIC SAUVIGNON BLANC - CRISP & SMOOTH FOR THIS ALASKAN FISH!

## TONIGHT'S VEGETARIAN ENTREE

**VEGETABLE MARKET POLENTA**- Triangles of basil pesto & mozzarella stuffed polenta served warm and topped with summer vegetable ratatouille stew made with fresh market vegetables & herbs. 16.95

WE RECOMMEND...A GLASS OF CAPOSALDO "PINOT GRIGIO" TO ENJOY WITH YOUR VEGETARIAN ENTREE.

**SEAFOOD NEWBURG IN A PUFF PASTRY**-Fresh Norwegian salmon, all-natural Tiger shrimp and dayboat scallops are quickly sauteed with carrots & fresh corn, then tossed with Seafood Newburg sauce - served in a puff pastry and garnished with an edible orchid. 23.95

WE SUGGEST...A FRUITY & CRISP GLASS OF BOWERS HARBOR "RIESLING" WITH YOUR SEAFOOD ENTREE.

## \* WINE OF THE WEEK ! \*

### 2008 CLOS DE LOS SIETE

This malbec blend from Argentina is deep in color with an aroma of cassis and a flavor of dried black cherries. 9.45

## \*SPECIAL FROM OUR VERY OWN BAKERY\*

**LIME MARGARITA MOUSSE CHEESECAKE**-What could sound better! Lime juice, tequila & triple sec blended with imported white chocolate, cream cheese & sugar--lightened with whipped cream in an orange scented cookie crust. 5.95

**PEACHY KEEN-ADULT SUNDAE**- Edy's French vanilla ice cream--topped with fresh Michigan peaches, creamy caramel, whipped cream and house made almond praline and don't forget the maraschino cherry! 4.95

**MICHIGAN PEACH & CHERRY CRISP**-A celebration of Michigan fruit "crisp" - fresh Brookwood peaches, tart & sweet Michigan cherries and a few juicy nectarines are all baked with a little tapioca, ginger, brown sugar & cinnamon. Topped with a crumbly crisp topping and served warmed with Ray's famous cinnamon ice cream. 5.95

## \*SPECIAL DRINKS FROM THE BAR\*

**CELIS RASPBERRY BREW**-Belgian-style fruit beer by the Michigan Brewing Company. Enjoy!!! 4.95

**LABOR DAY IS MONDAY SEPTEMBER 6TH!  
DINE WITH US FOR LUNCH OR DINNER  
AT SWEET LORRAINE'S WE LOVE A GOOD PARTY !  
TWO PRIVATE DINING ROOMS AVAILABLE!**