

OFF THE MENU!

THURSDAY MAY 17, 2012

TONIGHT'S SOUPS

CREAM OF TOMATO-A vegetarian soup topped with housemade focaccia croutons. 4.50

MAMA'S CHICKEN & EGG NOODLE-A flavorful soup garnished with green onions. 4.50

A GREAT WAY TO BEGIN

MICHIGAN STRAWBERRY BALSAMIC BRUSCHETTA- Grilled baguette slices, with a local connection of fresh ricotta cheese & honey and topped with fresh strawberries, basil & drizzled with our balsamic glaze.. Yummy! 6.95

TODAY'S WILD & CRAZY FLATBREAD PIZZA

LOCAL SERRA FRESH MOZZARELLA & TOMATO PIZZA-Our thin whole wheat crust is topped with fresh mozzarella cheese and tomato sauce; topped with garden fresh herbs and served at your table with crushed chili peppers. 9.95

THE MAIN COURSE

TONIGHT'S BLUE PLATE SPECIAL

LORRAINE'S SURF & TURF- Our version of a classic: Center-cut 10 oz. New York Strip topped with lump crab & our Béarnaise aioli. Served with crispy potato cakes and roasted spring vegetables. 27.95

WILLIAMSBURG BEELER'S FARM RIBS- All natural- raised the old fashioned way! lacquered in our molasses-mustard sauce & served with shoe string fries lightly dusted with sea salt, American slaw & garnished with crispy onions. 23.95 limited supply

AMISH ROASTED CHICKEN-Half a Miller Family Farms chicken, slow roasted and topped with our blackberry-Maple sauce; served with savory bread pudding and grilled Michigan zucchini & squash. 18.95

SANTORINI GREEK ISLE WHITEFISH-Fresh whitefish fillet generously covered in our garlic aioli and feta cheese, then broiled. Served on a bed of orzo pasta & rice pilaf and accompanied by Spring Michigan asparagus salad. 22.95

VEGETARIAN ZEN TERIYAKI OVER ANGEL HAIR PASTA-Organic tofu "steak" quickly sautéed in sesame oil, lacquered with our own teriyaki glaze and tossed with sugar snaps, wild mushrooms, bell peppers and sweet onions - served on Angel Hair pasta and garnished with Asian Pico de Gallo. 18.95

FARMER'S MARKET VEGETABLE OF THE DAY julienned vegetables in teriyaki sauce. 4.95

SPECIALS FROM OUR VERY OWN BAKERY

RUSSIAN CHEESECAKE WITH CINNAMON SPIKED WILD BLUEBERRY SAUCE- Yes, this is the cake that began it all! a butter crust is baked with a rich filling of cream cheese infused with fresh lemon and orange zest. served with our warmed cinnamon spiked wild blueberry sauce on the side. 6.50

STRAWBERRY RHUBARB CRISP-Spring Rhubarb from Gary's garden and strawberries combined with cinnamon, ginger & thickened with tapioca are served warm with a crispy oatmeal topping, served Ala mode with French Vanilla ice cream. 6.50

"28TH ANNIVERSARY" CHOCOLATE CHUNK WALNUT COOKIES- served warm with brandy laced hot French chocolate. 6.50

SPECIAL DRINKS FROM THE BAR

DOUBLE 'O' MOJITO- Fresh mint, sugar and lime are the base. We add a good amount of Bacardi O rum and fresh orange juice, then top with Squirt and soda for a tasty treat! 8.45

ISLAMORADA AGAVE MARGARITA-Margaritaville tequila, triple sec, lime, fresh squeezed orange juice and Organic Blue Agave syrup are flash blended together to give you a little bit of paradise in a glass! 7.95

SPECIAL WINE OF THE WEEK

MEERLUST "CHARDONNAY" ESTATE WINE

This wine from the historic Meerlust Estate is full bodied & generous, but still balanced by crispy acidity. There are flavors of ripe tropical fruit & creaminess with a long, very pleasant lingering finish. Enjoy! 7.45