

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

FRIDAY AUGUST 27, 2010

SPICY THAI CORN CHOWDER

A vegetarian soup garnished
with crispy rice noodles.
3.95

VEGETABLE BARLEY

A vegetarian soup topped
with a green onion.
3.95

TO BEGIN WITH

MESS "O" FRIES

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

THE MAIN COURSE

MARKET ROASTED VEGETABLE PASTA

Roasted market vegetables including Michigan squash, colorful bell peppers, eggplant and onions are tossed with a tomato vegetable broth and imported italian pasta, garnished with fresh herbs, parmesan cheese and black pepper 9.95

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 9.95.

AMISH CHICKEN "POTPIE"

Oven roasted chicken is sauteed with colorful bell peppers, onions, baby carrots & Yukon Gold potatoes-tossed with our sharp cheddar cheese-dijon mustard sauce. Served in a puff pastry. Garnished with fresh herbs. 10.95

"SUMMER PICNIC" HOT DOGS

Beeler's all natural grilled dogs - topped with our own cheese sauce, applewood smoked bacon and diced onions. Served with American slaw and baked beans. 8.95 LIMITED SUPPLY!!!

FARMHOUSE QUICHE "SANTORINI"

WITH SPINACH, ROASTED RED BELL PEPPERS, OLIVES & RICOTTA CHEESE

Hash brown potatoes and parmesan cheese make the crust; with a filling of local "Grazing Fields" eggs, cream & spices. 8.95

ADD YOUR CHOICE OF A CUP OF SOUP, A GARDEN SALAD OR A PETITE CAESAR FOR 2.50 EXTRA

* 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. 8.95

SPECIALS 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

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

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

SPECIAL DRINK 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!**