

Appetizer

Shrimp Scampi: fresh shrimp sautéed with garlic, fresh herbs, roma tomatoes, and white wine

Grilled Romaine Salad: locally grown romaine hearts seasoned and grilled to perfection; finished with herbed croutons and house made Caesar dressing.

Entrees

Tomato Basil Salmon: fresh Atlantic salmon sautéed with Michigan heirloom tomatoes, garlic, white wine, and basil; served with harvest rice and a winter vegetables blend.

Shrimp Florentine: black tiger shrimp and fresh baby spinach tossed with garlic infused alfredo and served over sea shell pasta.

Blackened Delmonico: hand cut Delmonico steak, pan seared with our house blend of Cajun seasonings; served with redskin mashed potatoes and a winter vegetable blend.

Lemon Rosemary Chicken: farm raised airline chicken marinated with fresh herbs and Meyer lemons; served with redskin mashed potatoes and a winter vegetable blend.

Dessert

Carmel Delight Bread Pudding

Woodland Berry Cheesecake