



# Dinner

## Appetizers

<b>Soup Du Jour</b> .....	<b>\$4 Cup Bowl \$6</b>
Chef's Daily Feature	
<b>Shrimp Casino</b> .....	<b>\$11</b>
Scampi Style Sautéed Shrimp on Three Cheese Risotto Cakes with Herbed Butter	
<b>Crispy Fried Chicken &amp; Grits</b> .....	<b>\$8</b>
Down Home Grits, Hand-Dipped Chicken Breast with Maple Demi and Tomato Concasse	
<b>Singapore Salmon</b> .....	<b>\$9</b>
Smoked Salmon, Fried Wonton Crackers, Oriental Glaze with Wasabi Crème Fraiche	
<b>Pan Seared Scallop</b> .....	<b>\$15</b>
Seared Sea Scallops, Wild Mushroom Risotto and Sautéed Spinach Served with a Seafood Cream Sauce	
<b>Spinach and Artichoke Dip</b> .....	<b>\$7</b>
A Blend of Spinach, Artichokes and Creamy Regiano Cheese Baked, Served with Corn Tortilla Chips	
<b>Arabic Dip &amp; Chips</b> .....	<b>\$6</b>
Hummus, Tabbouleh and Baba Ganjouj with Pita Chips	
<b>Sampler Platter</b> .....	<b>\$9 Pick 3 \$12 Pick 4</b>
Dynamite Shrimp, Beef Saté, Southwestern Chicken Egg Rolls and Crisp Pork Pot Stickers	
<b>Shrimp Cocktail</b> .....	<b>\$9</b>
Chilled Poached Shrimp Served with Zesty Cocktail Sauce and Lemon	

## Pasta

*Served with Artisan Rolls and Choice of Soup or Salad*

<b>Shrimp Linguini</b> .....	<b>\$11</b>
Shrimp Sautéed in Garlic, White Wine, Spinach, Tomatoes, and Butter Tossed with Fresh Linguini Pasta Finished with Chiffonade Basil	
<b>Garden Vegetable Pasta</b> .....	<b>\$9</b>
Marinated Portabella Mushrooms, Sundried Tomatoes, Sautéed Spinach, Red Onions and Parmesan Cheese Tossed with Ziti, Finished with a Herb Infused Butter Sauce	
<i>Add Salmon* \$8, Add Shrimp \$8, Add Chicken \$6</i>	
<b>Cajun Chicken</b> .....	<b>\$15</b>
Cajun Seasoned Chicken Breast, Served on a Bed of Angel Hair Pasta, Tossed with Sautéed Spinach, Split Grape Tomatoes and Cajun Cream Sauce	
<b>Braised Beef and Portabella Mushroom</b> .....	<b>\$16</b>
Tender Braised Beef Short Rib, Roasted Portabella Mushrooms, Pan Seared Gnocchi, with Sun Dried Tomato and Bleu Cheese Cream Sauce	

## Entrees

*Served with Artisan Rolls and Choice of Soup or Salad*

<b>Chicken Tosca*</b> .....	<b>\$16</b>
Lightly Egg Battered Chicken Served with Angel Hair Pasta, Grilled Vegetables and Tomato Blush	
<b>Panko Crusted Whitefish*</b> .....	<b>\$18</b>
Sautéed and served with Purple Peruvian Potatoes, Broccoli Rabe, Lemon Butter with a Sweet and Sour Essence	
<b>Hawaiian Salmon*</b> .....	<b>\$25</b>
Lightly Blackened Salmon Filet, Grilled Pineapple Salsa, Citrus Butter Sauce with Three Cheese Risotto and Broccolini	
<b>Seafood Lover's Platter*</b> .....	<b>\$65</b>
A Bountiful Array of Broiled Lobster, Crab Legs, Sautéed Shrimp, Grilled Scallops and Fried Shrimp Served with Rice and Broccoli	
<b>Twin Tails*</b> .....	<b>Market Price</b>
Twin Lobster Tails Served with Drawn Butter, Smashed Yukon Gold Potatoes and Chef's Vegetable	
<b>Surf &amp; Turf*</b> .....	<b>\$62</b>
6oz Filet of Beef with Natural Sauce, Lobster Tail, Drawn Butter, Smashed Yukon Gold Potatoes and Asparagus	
<b>Prime Rib*</b> .....	<b>\$12 10oz \$19 16oz</b>
Slow Roasted and Served with Natural Jus, Twice Baked Potato and Chef's Vegetable	
<b>New York Strip*</b> .....	<b>\$29</b>
Char Grilled 12oz New York Strip with Sauteed Mushrooms, Smashed Yukon Gold Potatoes and Sautéed Spinach	
<b>Filet Mignon*</b> .....	<b>\$30</b>
8oz Beef Tenderloin with Natural Sauce, Smashed Yukon Gold Potatoes and Chef's Vegetables	
<b>Dee-troit BBQ</b> .....	<b>\$18 Half Slab Full \$27</b>
Slow Smoked Fire Grilled Baby Back Ribs, Brushed with House Made Bourbon BBQ Sauce, Served with Fries and Coleslaw	
<b>Pork Loin*</b> .....	<b>\$22</b>
Pan Seared Pork Loin, Herbed Potato Cakes, Roasted Portabella Mushroom with Creole Pork Jus and Sautéed Spinach	
<b>Seared Veal Scallopini*</b> .....	<b>\$22</b>
Seared Veal Cutlet, Three Cheese Tortellini, Broccolini, and Wild Mushroom Veal Jus	
<b>Lamb Chops*</b> .....	<b>\$38</b>
Three 2 Bone Lamb Chops, Croquette Potato, Asparagus with Roasted Corn Relish and Feta Lamb Jus	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Items may be cooked to order. 18% gratuity will be added to all parties of 6 or more.



# Dinner

## Salad

- Michigan Salad** .....\$9  
Spinach, Dried Cherries, Julienne Apples, Candied Pecans, Slivered Red Onion, Cider Vinaigrette with an Apple Garnish
- Southwest Chicken Salad** .....\$10  
Fresh Chopped Romaine, Tossed with Roasted Corn and Black Bean Salsa, Crispy Fried Chicken and Zesty Ranch, Topped with Guacamole and Fried Corn Tortilla Strips

## Add Ons

- 4oz Lobster Tail\***  
With Entrée \$11  
Without Entrée \$13
- Half Pound of Snow Crab Legs\***  
With Entrée \$7  
Without Entrée \$9
- Half Pound of Peel N Eat Shrimp\***  
With Entrée \$7  
Without Entrée \$9

## Sweet Things

- Dutch Apple Pie** .....\$4  
Á La Mode \$1
- Chocolate Lover's Dream Cake** .....\$7
- Cheesecake Trio** .....\$7  
Choice of New York Style, Baileys, or Caramel Swirl
- Peach Cobbler** .....\$5
- Key Lime Pie** .....\$5

## Sides

- Coleslaw .....\$3
- French Fries .....\$3
- House Salad .....\$3
- Hummus .....\$3
- Chef's Vegetables .....\$3
- Vermicelli Rice .....\$3
- Broccoli .....\$3
- Wedge Salad .....\$4
- Caesar Salad .....\$4
- Greek Salad .....\$4
- Baba Ganouj .....\$4
- Twice Baked Potato .....\$4
- Smashed Yukon Gold Potatoes .....\$4
- Asparagus .....\$4

## Beverages

- Juice Bar**
- Orange .....\$5
- Mango .....\$5
- Banana (Blend) .....\$5
- Carrot .....\$5
- Apple .....\$5
- Strawberry (Blend) .....\$5
- Tomato .....\$5

## Cold Beverages

- Whole Milk .....\$2
- 2% Milk .....\$2
- Chocolate Milk .....\$3
- Soda .....\$3
- Bottled Water .....\$3
- Fruit Smoothies .....\$5

## Hot Beverages

- Regular & Decaf Coffee .....\$3
- Hot Tea, Hot Chocolate .....\$3
- Espresso .....\$5
- Cappuccino .....\$5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Items may be cooked to order. 18% gratuity will be added to all parties of 6 or more.