

Welcome to Applewood Café

April 9th – April 26th 2012

Appetizers

Escargot

French snails top a sautéed mushroom cap that is finished with garlic, shallot and parsley butter and served with focaccia. \$9.00

Swedish Meatballs

Beef and pork meatballs seasoned with a hint of lemon zest, nutmeg and allspice, simmered in a dilled demi-glace. \$7.00

Soups

“A first-rate soup is more creative than a second-rate painting”
~Abraham Maslow, American Psychologist (1908-1970)

Soup du Jour

The Chef's daily creation made fresh from seasonal ingredients

Bowl \$5.00
Cup \$4.00

Turkey and White Bean Chili

An Applewood Café specialty! Ground turkey simmered with peppers, onions, garlic and spices, with cannelloni beans. Garnished with shredded cheddar cheese, sour cream and fresh chives.

Bowl \$5.00
Cup \$4.00

Pho Bo (Hanoi Beef and Noodle Soup)

Beef broth flavored with ginger and star anise. Served with vermicelli noodles and beef tenderloin. Traditional garnishes will accompany.

Bowl \$5.50
Cup \$4.50

Salads

Small Plates

A perfect addition to your appetizer, soup or entrée

Tabouli

Healthful Mediterranean salad of cracked wheat, scallions, parsley, mint and tomato. \$5.00

Panzanella (Italian Bread Salad)

Cubes of crusty bread tossed with tomato, bell pepper, mushrooms and Italian herbs, dressed with red wine vinegar, olive oil and parmesan.

\$5.00

Entrée Salads

Seafood Salad with Avocado, Baby Greens and Lemon Vinaigrette

Lobster, scallops, squid and mussels (sorry no substitutes) served over frisee and red oak with a red wine-dijon vinaigrette. \$14.00

Cobb Salad

An American classic created and named after Bob Cobb, then owner of The Brown Derby. Avocado, bacon, Roquefort cheese, turkey breast, tomato and hard-cooked eggs over leaf and romaine lettuce. \$10.00

Sandwiches

Includes house-made potato chips and appropriate garnish

Cuban Sandwich (Cubano)

A Latin variation on a grilled ham and cheese is pressed in a hoagie roll with mustard, bread and butter pickles, ham, roast pork and Swiss cheese. \$9.00

Turkey Focaccia

House-smoked turkey breast sliced and served on focaccia bread with provolone cheese, leaf lettuce and cucumber with plum-tomato salsa. \$8.00

Hand-Battered Onion Rings with your sandwich

\$1.50

Ala Carte

\$2.50

Entrées

Served with appropriate accompaniments

Paella

From the coast of Spain. Chicken, spicy sausage, shrimp and tomatoes are simmered with saffron rice in a rich chicken broth. \$13.00

Lasagna Bolognese

House-made pasta noodles layered with meat sauce, ricotta cheese and parmesan. Baked and served with garlic bread. \$10.00

Teriyaki Salmon with Pineapple-Papaya Salsa

Fresh salmon marinated with soy, garlic, ginger, brown sugar and sake. Seared and served with tomato, pineapple and papaya salsa. \$13.00

Beef Wellington

This English classic starts with beef tenderloin that is seared and topped with foie gras and shaved truffle, then baked in a flaky puff pastry. Served with Madeira sauce. \$14.00

Chicken and Snow Peas in Black Bean Sauce

Stir-fried boneless breast of chicken strips with garlic, ginger, fermented black beans, onions, snow peas and soy sauce. Served over steamed white rice. \$12.00

Desserts

Stressed spelled backwards is desserts. Coincidence? I think not!

Peach and Blueberry Napoleon

Peach and blueberries macerated in orange Muscat wine and layered with crisp phyllo and pastry cream. Served over raspberry sauce. \$5.50

Baked Alaska

Vanilla sponge cake moistened with raspberry syrup. Layered with red current sorbet and French vanilla ice cream. Finished with Italian meringue flambé. \$6.00

Passion Fruit Tart

Almond-hazelnut crust layered with papaya and dried pineapple slices topped with caramelized meringue. \$5.50

Flemish Pear Tart

Almond tart dough filled with caramelized pear, coco streusel and caramel ice cream. \$5.50

Fresh Strawberry Roulade

Classic sponge cake flavored with Grand Marnier layered with strawberries and Chantilly cream. \$5.00



Beverages

Chilled Lemonade \$1.00

Iced Tea with Lemon Wedge \$1.00

Hot Tea with Lemon Wedge \$1.00

Coffee, Regular or Decaf \$1.00

Hours of Operation

Monday thru Thursday

11:30 am to 1:00 pm

Reservations are suggested for six or more

For reservations call (810) 762-0534

Major Credit Cards Accepted:

Visa, MasterCard, Discover, American Express and Diners Club

Applewood Café Gift Certificates

Are always in good taste!