

Welcome to Applewood Café

February 20th-March 8th 2012

Appetizers

Oysters Rockefeller

An American classic! The richness of the sauce is reflected in this dish's name.

\$9.00

Baba Ghanoush

Lebanese eggplant dip seasoned with lemon and sesame paste. Served with first-press olive oil, roasted red peppers and pita bread.

\$6.00

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

Chicken Soup with Matzo Balls

This Passover favorite is a heart-warming soup any time of the year.

Bowl \$5.50

Cup \$4.50

Salads Small Plates

A perfect addition to your appetizer, soup or entrée

Beet and Corn Salad

Fresh beets and corn layered with onion, cilantro and crumbled goat cheese. Drizzled with lime vinaigrette and garnished with arugula.

\$6.00

Sweet and Bitter Greens with Balsamic Mustard Vinaigrette

Romaine, radicchio, watercress and bibb lettuces tossed with tomato and balsamic mustard vinaigrette.

\$5.00

Entrée Salads

Smoked Mushroom and Lentil Salad with Hot Bacon Vinaigrette

Smoked portabella mushrooms, sliced over spinach that has been sprinkled with lentil and bell pepper salad. Finished with hot bacon vinaigrette. \$8.00

Salad Nicoise

Named for the City of Nice, and made famous by Julia Child, this salad combines freshly grilled tuna, green beans, hard-boiled eggs, artichokes and nicoise olives, and is flavored with basil vinaigrette. \$11.00

Warm Lamb Salad with Bourbon Dressing

Loin of lamb seared, sliced and served over radicchio with red potatoes and scallions, with rosemary bourbon dressing. \$12.00

Sandwiches

Includes house-made potato chips and appropriate garnish

Blackened Steak Sandwich

New York strip steak seared black with Cajun spices and thinly sliced over crusty French bread \$10.00

Club Sandwich

Classic triple-decker club sandwich. Layered with roast turkey breast, house-smoked bacon, lettuce, tomato and mayonnaise. \$8.00

Hand-Battered Onion Rings with your sandwich

Ala Carte \$2.50

Entrées

Served with appropriate accompaniments

Classic Chicken Pot Pie

Tender chicken breast with fresh herbs, pearl onions, carrots, mushrooms, and red potatoes simmered in veloute sauce topped with buttermilk biscuits then baked golden brown. \$12.00

Steamed Scallops with Ginger, Basil and Orange

Fresh diver scallops, steamed and served in a bamboo steamer with fresh ginger, orange zest, basil and tomato. \$14.00

Duck Confit with Dirty Rice

Slow-simmered boneless duck leg seared over Cajun-style dirty rice and finished with a sauce of orange, butter, honey and star anise. \$13.00

Braised Short Ribs of Beef

Beef Short Ribs, slow-simmered with rosemary and aromatic vegetables. Served with a rich brown sauce, mashed potatoes and julienne vegetables. \$12.00

Broccoli Stuffed Shells

Jumbo pasta shells filled with broccoli, ricotta and Swiss cheeses. Baked in a basil and oregano tomato sauce and served with garlic bread. \$9.00

Desserts

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

Chocolate Pot de Crème

This rich chocolate custard is flavored with fresh whipped cream, bittersweet chocolate, fresh raspberry and mint. \$5.50

Diva Torte

Layered dacquoise, pistachio sponge cake, apricot mousse, Italian meringue and nougatine, decorated with a chocolate cigarette. \$6.50

Crème Brulee with Fresh Raspberry Compote

Rich vanilla bean custard, glazed with caramelized sugar and served with fresh raspberry compote. \$6.00

Coconut Cream Pie

This is no ordinary coconut cream pie! We push it over the top with coconut, meringue and chocolate decorations. \$5.00

Carrot Cake with Cream Cheese Icing

This American favorite is made with carrots, pineapple, coconut and walnuts. Garnished with white chocolate fan, gold leaf and a marzipan carrot. \$5.50

Non-Fat Mango Mousse

A gelee of mango and nonfat yogurt molded in lemon angel food cake. Finished with meringue, fresh blueberries and sugar lace. \$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!