

Welcome to Applewood Café

January 23rd-February 16th 2012

Appetizers

Date and Chorizo Rumaki

Plump dates filled with house-made chorizo sausage, wrapped in Applewood-smoked bacon and baked crisp. \$6.00

Thai Crab Cake with Lemon Grass Mayonnaise

Crab meat and Japanese bread crumbs are bound together with lemon grass mayonnaise, basil, mint and cilantro. Gently sautéed and served with ginger and lemon grass oil. \$9.00

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 \$4.50
Cup \$3.50

Roasted Corn Chowder

Hearty Chowder made with fresh roasted corn and Michigan potatoes. Seasoned with salt pork, thyme and brunoise of red bell peppers and finished with cream.

Bowl \$5.00
Cup \$4.00

Salads

Small Plates

A perfect addition to your appetizer, soup or entrée

Couscous Salad

Tiny pellets are formed from semolina and water to create couscous. This recipe includes peppers, onions and black olives, dressed with concentrated orange, honey and rice vinegar. \$5.00

Mesclun Salad with Raspberry Vinaigrette

Assorted baby lettuces and mache are gently tossed with fresh herbs, edible flowers and raspberry vinaigrette.

\$6.00

Entrée Salads

Asian Chicken Salad

Boneless breast of chicken, stir-fried with sesame oil and chilled, then tossed with a julienne of fresh vegetables and soy-ginger dressing.

\$9.00

Salad of Ahi Tuna Seared with Lavender and Pepper

Ahi tuna coated with course sea salt, crushed peppercorns, fennel seed and dried lavender flowers. Seared and arranged over baby greens then finished with a dollop of mustard sauce.

\$11.00

Sandwiches

Includes house-made potato chips and appropriate garnish

B-B-Q Portabella Mushroom Sandwich on Focaccia

Large fresh portabella mushroom, grilled with B-B-Q sauce and topped with roasted red bell peppers, basil leaves and crumbled goat cheese. Served on fresh baked focaccia bread.

\$8.00

New Orleans-Style Muffaletta

Thinly sliced mortadella, soppressata, provolone and fontina cheeses, served in an Italian loaf with marinated olive salad and arugula.

\$9.00

Hand-Battered Onion Rings with your sandwich

\$1.50

Ala Carte

\$2.50

Entrées

Served with appropriate accompaniments

Fettuccini Carbonara

Freshly made pasta with sautéed cured Italian bacon, garlic and parmesan cheese, finished with a rich cream sauce.

\$10.00

Pistachio-Crusted Salmon

Wild salmon seared with crushed pistachios. Served over spinach wilted in browned butter and garnished with ginger-cilantro chutney and tomato syrup.

\$13.00

Tournedos Rossini

Twin medallions of beef tenderloin sautéed and topped with foie gras, sliced truffle and finished with Madeira demi-glace. Served with sautéed asparagus and chateau potatoes.

\$14.00

Turkey Meatloaf

A slimmed-down comfort food classic, seasoned with garlic, thyme and sage. Served with cauliflower-potato mash and honey-glazed baby carrots.

\$11.00

Vegetarian Spinach Lasagna

Spinach and fresh spinach pasta layered with ricotta and parmesan cheeses in a creamy béchamel sauce.

\$9.00

Desserts

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

Reduced-Fat Strawberry and Mango Trifle

Fresh strawberries and cubed mango, layered with reduced fat pound cake and low-fat trifle cream. Topped with granola crunch.

\$5.50

Chocolate Caramel Torte

Chocolate sponge cake with chocolate mousse, caramel filling and dark chocolate glaze. Sure to satisfy the chocolate lover!

\$6.00

Cappuccino Cheesecake

Sour cream cheesecake flavored with coffee and a hint of vanilla. Served with warm chocolate and kahlua sauce.

\$6.50

Bread Pudding with Bourbon Sauce

Classic bread pudding made with butter and raisins that have been simmered in brandy and folded in vanilla custard. Served with warm vanilla bourbon sauce.

\$5.50

Banana Cream Pie

Flaky pie crust filled with sweet banana cream and topped with chantilly cream. This one takes me back to childhood!

\$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!