

# Welcome to Applewood Café

## March 19<sup>th</sup> - April 5<sup>th</sup> 2012

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### Appetizers

#### Shrimp Tamales

Seasoned shrimp, vegetables and corn masa are steamed in corn husks. Served with fresh salsa.

\$7.00

#### Cha Gio Nuoc Cham

Deep fried Vietnamese spring rolls filled with cellophane noodles, shrimp, pork and vegetables. Served with spicy dipping sauce.

\$8.00

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### 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

#### Callaloo with Crab

A Trinidadian soup flavored with spinach, coconut milk, pumpkin and crab.

Bowl \$5.50

Cup \$4.50

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### Salads

#### Small Plates

A perfect addition to your appetizer, soup or entrée

#### Greek Salad

Crisp romaine lettuce with cucumber, green onion, tomato, kalamata olives, feta cheese and anchovy. Tossed with Greek dressing.

\$6.00

#### Japanese-Style Cucumber Salad

Fresh cucumber with water chestnuts, carrots and green onions. Dressed with ginger, sesame and rice vinegar

\$5.00

## Entrée Salads

### Warm Breast of Duck Salad with Asian Spices and Hazelnut Vinaigrette

Seared breast of duck, sliced over mixed baby greens with toasted hazelnuts and balsamic hazelnut vinaigrette dressing. \$11.00

### Poached Salmon Roulade with Thai Noodle Salad

Chilled Salmon roll filled with onions, cilantro, red and yellow bell peppers, sliced and served over seasoned Thai noodles. \$10.00

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## Sandwiches

Includes house-made potato chips and appropriate garnish

### Chicken Pesto Sandwich

Grilled boneless breast of chicken served on ciabatta roll with roasted peppers, lettuce, tomato, balsamic mushrooms, feta cheese and basil pesto. \$8.00

### Falafel

Middle Eastern chickpea patty seasoned with garlic, cumin, coriander and clove. Deep fried and served in a pita with lettuce, tomato and lemon tofu sauce. \$7.00

### Hand-Battered Onion Rings with your sandwich

\$1.50

### Ala Carte

\$2.50

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## Entrées

Served with appropriate accompaniments

### Chicken and Mushroom Crepes

Tender chunks of boneless chicken breast and mushrooms, simmered in morney sauce with fresh tarragon, thyme and parsley, rolled in a thin French pancake. \$10.00

### Shrimp Curry with Mango

Five large shrimp sautéed with onion, ginger and curry simmered in coconut milk and fresh mango. Served with steamed basmati rice. \$13.00

### Artichokes Stuffed with Italian Sausage

Fresh artichoke filled with house made Italian sausage, garlic, onion, cumin and cilantro braised in chicken stock until tender. Served with Sauce Choron. \$12.00

### Grilled Ostrich Tenderloin with Togarski Yams and Western Slope Cherry Glaze

Grilled tenderloin sliced and served over wilted spinach with Japanese seven-spice yams and cherry glaze. \$13.00

### Seared Tuna with Jasmine Rice and Wasabi Ponzu Sauce

Sushi-grade Yellow Fin Tuna dusted with chef's seasoning and seared. Served sliced over Jasmine rice with spicy Japanese dipping sauce and wasabi. \$14.00

### Vegetable Curry from South India

Carrot, tomato, cucumber and green bananas simmered with curry leaves and turmeric. Served over jasmine rice. \$9.00

## Desserts

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

### Apple Cranberry Pie

Granny Smith apples, fresh cranberries and orange zest topped with cinnamon streusel. \$5.00  
Ala Mode \$6.00

### Lemon-Lime Mousse with Black Current Sorbet

Lemon-lime mousse placed on a hazelnut meringue, garnished with lemon lace cookie and served with current sorbet. \$6.00

### Irish Cream Crème Brulee

Frozen Irish cream custard with chopped milk chocolate, served on a shortbread with a chocolate decoration. \$6.00

### Ruby's Torte

Decadent flourless chocolate torte layered with raspberry ganache, raspberry glaze and cocoa gelee. \$6.50

### Lactose-Free Soy Chocolate Silk Pie

Individual dairy-free chocolate silk pie garnished with chocolate curls and nougatine. \$5.50

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## 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!**