

Applewood Café Menu
Welcome to Applewood Café
November 30 – December 10, 2009

SOUP DU JOUR & CHILI

Cream of Broccoli Soup

Fresh broccoli, Georgia onions, and celery simmered in rich chicken broth, finished with chicken veloute and heavy cream, topped with broccoli florets and sliced brioche with cream friache.

Bowl: 3.75

Cup: 3.25

Turkey and White Bean Chili

Applewood specialty; ground turkey simmered with sweet onions, chili peppers and cannelloni beans, seasoned with fresh garlic, cumin, and oregano with a hint of cinnamon, topped with shredded cheddar cheese and chives.

Bowl: 4.00

Cup: 3.50

SALADS

Maurice Salad

Crisp baby greens tossed with white wine vinaigrette, topped with julienne maple honey turkey breast, sugar and spice ham slices, and Swiss cheese; topped with egg quarters, pimento stuffed olives on rosemary sprig, red and yellow pear tomatoes. 10.50

Insalate Di Mare
(Italian Seafood Salad)

Sea scallops, jumbo shrimp, squid, clams and mussels poached in court bouillon, tossed with fresh fennel, celery, carrots, garlic and green olives, served on crisp greens topped with micro herbs and flower petals. 10.00

Arugula, Beet and Goat Cheese Salad

Baby arugula tossed with vinaigrette, topped with red and gold baby beets and sprinkled with goat cheese and toasted walnuts. 8.00

German Salat
(German Mixed Salad)

Julienne carrots, celery, celery root, red onions, seedless cucumber and diced tomatoes tossed with red wine dressing on crisp Boston lettuce. 6.00

Musclun Salad with Fresh Raspberry Vinaigrette

Baby iceberg and Mache, sweet basil, and dianthus flower petals tossed with fresh raspberries, lightly drizzled with raspberry vinaigrette. 6.00

SANDWICH

Soft Shell Crab Po-Boy Sandwich

Breaded soft shell crab, deep fried and served with remoulade sauce on mini baguette with shredded lettuce and thinly sliced tomatoes, served with potato salad and Applewood onion rings. 12.00

Ruben Sandwich

Corned beef grilled with homemade sauerkraut and Swiss cheese on in-house rye bread slices with Thousand Island dressing, served with Applewood onion rings. 10.00

ENTREES

Entrees presented with peas with fennel and bacon, ratatouille, scallop potatoes, rosette rolls and honey butter.

Beef Wellington

Beef tenderloin, truffles and pate de foie grass wrapped in puff pastry, served atop Madeira sauce, topped with micro herbs and flower petals. 10.00

Roast Monkfish with Bacon and Garlic

A mere 440 calories with 29 g fat is contained in this six ounce fillet of monkfish, roasted with bacon, shallots and garlic, served in crème fraiche sauce and sprinkled with garlic cloves and crisp bacon, topped with flower petals. 8.00

Chicken Sauté with Onions, Garlic and Basil

Chicken breast sautéed with sweet onions and garlic, slow simmered with tomato concasse, basil and white wine, topped with micro herbs. 8.00

Crayfish Etouffee

Crayfish sautéed with onion, celery, green bell pepper and garlic, simmered in sweet clam juice and flavored with thyme and bay leaves, served over rice timbales with sliced green onions and garnished with fresh bay leaves and flower petals. 8.00



Applewood Café Gift Certificates

Always in good taste to give someone for the special occasion.

They are convenient, can be used anytime, and come in any denomination.

DESSERTS

Spiced Molten Chocolate Cakes with Rum Ginger Ice Cream

5.50

Apple Caramel Walnut with Vanilla Ice Cream

5.00

Cherry Berry Lattice Pie with Vanilla Bean Ice Cream

5.00

Coconut Rice Pudding

4.50

Apricot and Apple Charlotte

4.50

∞ *We let our desserts speak for themselves* ∞

BEVERAGES

Fresh Brewed Coffee .65

Fresh Brewed Decaffeinated Coffee .65

Iced Tea with Lemon Wedge .65

Chilled Lemonade 1.00
(Refills are Extra)

Most credit cards accepted:

Visa, MasterCard, American Express, Discover and Diners Club



Hours of Operation

Monday thru Thursday

11:30 a.m. to 1:00 p.m.

For reservations, please call (810) 762-0534

Reservations are suggested but not necessary.