

*Applewood Café*  
*Welcome to Applewood Café*  
*February 1 – 25, 2010*

*SOUP DU JOUR & CHILI*

*Fried Green Tomato Soup with Cornbread Croutons*

Seasonal green tomatoes simmered with Vandalia onions and spices, blended and served with cornbread croutons, garnished with micro herbs and flower confetti.

Bowl: 4.50

Cup: 4.00

*Smoky Tomato Soup with Maple Candied Bacon*

The bright flavors of tomato, orange juice and smoked paprika make this soup perfect for any time of the year, as does its versatility; served with a side of maple-candied bacon.

Bowl: 4.50

Cup: 3.95

*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: 4.95

Cup: 4.50

*SALADS*

*Lobster Cobb Salad*

Not your usual Cobb salad with a twist of seasoned lobster meat, crisp bacon, haricot verts, avocado, finely diced eggs, and tomatoes on crisp baby romaine lettuce, sprinkled with Roquefort cheese and served with lobster Cobb salad dressing and crisp bread stick. (Give us time to assemble this salad)

12.00

*Watercress and Radicchio Salad with Barbecue Chicken Breast*

Barbecued chicken breast sliced and served atop radicchio and watercress greens with oyster mushrooms, drizzled with mustard tarragon dressing and served with crisp bread stick.

10.00

*Blue Crown Salad with Vinaigrette*

Spring greens tossed lightly with fresh blueberries and crumbled blue cheese, topped with toasted walnuts and flower petals, lightly drizzled with blueberry vinaigrette.

6.50

*Grapefruit and Onion Salad*

Alternating slices of fresh pink grapefruit and red onion rings on crisp baby red oak lettuce leaves, sprinkled with poppy seeds and flower petals, drizzled with olive oil and sherry vinegar dressing.

5.00

*Caesar Salad*

Traditional Caesar salad with baby Romaine lettuce sprinkled with freshly grated parmesan cheese and topped with homemade Caesar dressing. 5.00

### *Big Green Salad*

Baby red and green Romaine lettuces tossed with seedless cucumber, and thinly sliced celery, lightly drizzled with Dijon mustard and honey dressing, sprinkled with flower confetti. 5.00

### *SANDWICHES*

#### *Pepper Crusted Beef, Bacon and Arugula Sandwich with Spicy Mustard*

Homemade Kaiser Roll topped with spicy mustard and filled with pepper crusted thinly sliced beef tenderloin, crisp bacon, button mushrooms and peppery arugula, served with Applewood onion rings. 11.00

#### *Pressed Mozzarella Sandwich*

Mozzarella cheese on homemade white bread slices grilled and served with pesto sauce and Applewood onion rings. 5.00

#### *Chicken Burger with Fresh Fruit Salsa*

Freshly ground chicken breast blended with onion, basil, seasoned salt, pepper and pepper sauce, grilled and served on toasted homemade bun with fresh fruit salsa and Applewood onion rings. 5.00

### *ENTREES*

*Entrees presented with green beans with roasted tomatoes and cumin, potatoes with parsley and green onions, tender potato herb roll and butter.*

#### *Grilled Strip Steak with Heart of Palm and Braised Cavolo Nero*

Char grilled strip steak served with hearts of palm, cabbage and kale, and ketchup, garnished with fresh thyme and flower petals. 12.00

#### *Catfish Scaloppine with Basil Butter*

Breaded catfish scallops sautéed in hot oil and served with garlic and basil sauce, topped with deep fried shrimp, sautéed lemon and lime wedges, micro herbs and flower petals. 11.00

#### *Shrimp Ginger and Green Beans*

Jumbo shrimp, fresh ginger, and garlic marinated sautéed and served atop steamed rice topped with French cut green beans, lemon wedges and flower petals. 11.00

#### *Chicken Breast Stuffed with Fontina, Artichokes and Sun-Dried Tomatoes*

Chicken breast stuffed with Fontina cheese, artichokes and sun-dried tomatoes, sliced and served with red pepper sauce, topped with micro herbs with flower petals. 10.00

*Creamy Shells with Peas and Bacon*

Penne Rigate in creamy sauce, tossed with ricotta and parmesan cheese, and green peas, topped with crisp bacon, micro herbs and flower petals. 9.00

*DESSERTS*

*Poached Pear in Phyllo*

7.00

*Cocoa, Nib, Chocolate and Citrus Dacquoise*

6.00

*Banana Pudding Brulee*

5.00

*Milk Tart with Strawberries*

5.00

∞ *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.*

*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.**