

APPLEWOOD

AT SECOND & SAGINAW

Thank you for being a part of the student learning experience at Applewood at Second & Saginaw, an upscale-casual dining space operated by Culinary Arts, Foodservice Management and Baking & Pastry Arts students. We are committed to excellence in your dining experience and strive to make it a memorable one. As you dine, please keep in mind that your wait staff and chef-in-training may be a beginner or an advanced student. We appreciate your patronage and your patience.

January 27, 2020 to February 13, 2020

Appetizers

- Spicy Fried Chicken Tenders** 8
Hand breaded chicken tenderloins seasoned with garlic, cayenne, thyme and oregano, dipped in egg and rolled in panko bread crumbs. Served with chipotle barbecue sauce.
- Date and Chorizo Rumaki (GF)** 8.5
Sweet dates filled with Spanish chorizo sausage and cream cheese wrapped in bacon, then drizzled with a balsamic-maple sauce.

Soups

- Soup Du Jour** Bowl 5 | Cup 4
The Chef's daily creation made from fresh seasonal ingredients.
- Roasted Garlic and Potato Soup (GF)** Bowl 4
Cup 3
Roasted garlic and potato soup with leek and fennel.
- Shrimp Bisque (GF)** Bowl 5 | Cup 4
This creamy and flavorful soup is French in origin, classically based on a strained broth of crustaceans and finished with bits of shrimp and a touch of Sherry.

Salads

Small Plates. A perfect addition to your appetizer, soup or entrée.

- Sweet and Bitter Greens** 5
Romaine, radicchio, watercress and bibb lettuces tossed with tomato and balsamic mustard vinaigrette.
- Modern Waldorf Salad** 5
Light and fresh, creamy and crunchy. Try this classic salad with a modern twist.

Main Course Salads

- Grilled Chicken Caprese Salad (GF)** 11
A little taste of Italy. Sliced Burrata cheese with heirloom tomatoes, basil, and grilled chicken. Finished with a balsamic vinegar and EVOO drizzle and cracked black pepper.
- Greek Salad with Oregano-Roasted Salmon (GF, DF)** 13
Wild caught Salmon, roasted with olive oil, chilled and flaked over romaine and tossed with tomato, cucumber, Kalamata olives and Greek vinaigrette.

Sandwiches

Includes house-made potato chips and appropriate garnish

- California Wrap** 9
A flour tortilla filled with Applewood smoked bacon, roasted turkey, and garden-fresh baby greens, dressed with house-made ranch.
- Oven Roasted Pulled Pork Sandwich** 8
We've roasted this little piggy low and slow until it was fall-a-part tender. Mixed with a tangy house-made barbecue sauce on a homemade soft bun, topped with Blue Cheese coleslaw.
- Hand-Battered Onion Rings w/sandwich** 2
A la Carte Onion Rings 3
Gluten-free roll 1

Main Dishes

Served with appropriate accompaniments.

Shrimp Jambalaya (GF, DF) 11

A Louisiana favorite with French and Spanish roots.

Sautéed shrimp with andouille sausage, the "holy trinity" - celery, onion & bell pepper, along with tomato, rice, and cajun spices.

Wild Mushroom Risotto 10

Mushrooms are prepared two ways, sautéed with butter and onion, then simmered with Chablis and Arborio rice until creamy. They are then roasted crispy with garlic to finish and garnished with parmesan and crème fraîche.

Olive Oil Poached Cod with Mussels, Orange and Chorizo 13

Tender cod fish with delicious mussels in a white wine and orange broth flavored with fennel and chile-garlic Chorizo. Served with julienne vegetables.

Poulet À l'Orange et Estragon: Chicken with Orange and Tarragon (GF, DF) 11

A French classic. Airline breast of chicken sautéed with shallots and fresh tarragon, then finished with an orange and tarragon gastrique. C'est magnifique!

Desserts

"Life is uncertain. Eat dessert first." Ernestine Ulmer

Today's Featured Pie 5.5

"Pie Makes Everybody Happy" – Laurie Halse Anderson
Ask your server about today's featured pie.

A la Mode (depending on the featured pie) 1

Decadent Caramel-Topped Toffee Cheesecake 7

Rich New York-Style cheesecake with a graham cracker crust, topped with caramel and homemade chocolate toffee.

Grandma's Carrot Cake with Cream Cheese Icing 6.5

This American favorite is made with carrots, pineapple, coconut and walnuts, garnished with a marzipan carrot.

Bread Pudding with Bourbon Sauce 5.5

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

Chocolate Pot de Crème 6

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

Beverages

Coke | Diet Coke | Sprite | Ginger Ale 2

Chilled Lemonade | Arnold Palmer

Iced Tea or Hot Tea with lemon wedge

Coffee (Regular or Decaf)

Soda Water | Tonic



Hours of Operation:

Winter 2020

Monday through Thursday

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

(Final seating at 12:45 p.m.)

Call-ahead seating and carry out is available.

For reservations of four or more, one day advanced notice is greatly appreciated.

(810) 762-2550

Major Credit Cards Accepted:

Visa, Master Card, Discover, and American Express

Applewood at Second & Saginaw gift cards are always in good taste. Ask your server for details.