

# 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.

February 17, 2020 to March 5, 2020

## Appetizers

### **Crawfish Beignets with Cajun Dipping Sauce 8.5**

Unlike the airy, pillow-shaped beignets made famous in the French Quarter of New Orleans, these country cousins are rounder and just a bit rough. This savory snack is studded with chopped crawfish, for a cross between hush puppies and conch fritters.

### **Caprese-Stuffed Garlic Butter Portobello (GF) 7**

Grilled Portobello mushroom flavored with garlic butter and filled with mozzarella, tomatoes and topped with fresh basil.

## Soups

### **Soup Du Jour Bowl 5 | Cup 4**

The Chef's daily creation made from fresh seasonal ingredients.

### **Chicken and Sausage Gumbo Bowl 5 | Cup 4**

Chicken, andouille sausage, okra and the "holy trinity" of Creole cuisine with garlic and filé powder. Garnished with white rice and scallion tops.

### **Shrimp Bisque (GF) Bowl 5 | Cup 4**

This creamy and flavorful soup is French in origin, classically based on a strained broth of crustaceans. Finished with bits of shrimp and a touch of Sherry.

## Salads

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

### **Balsamic Grilled Vegetable Salad (GF, DF/Optional) 6**

Asparagus, heirloom tomatoes, red onion and bell peppers are marinated, grilled, and served over chilled mixed greens. Drizzled with olive oil and a balsamic reduction then served with a peppered parmesan crisp.

### **Apple, Farro and Sage Salad with Hazelnuts (V, DF, GF) 5**

This is a simple salad that celebrates fall. Composed of crisp juicy apples, crunchy hazelnuts, and hearty farro, garnished with fresh sage leaves.

## Main Course Salads

### **California Chicken Salad 11**

Seasoned and seared chicken breast, served over baby greens with asparagus, corn, and tomatoes, drizzled with apple cider and honey vinaigrette.

### **Salad of Ahi Tuna Seared with Lavender and Pepper (GF, DF) 12**

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.

## Sandwiches

Includes house-made potato chips and appropriate garnish

### **Turkey Meatball Hero Sandwich 9**

Turkey meatballs on a garlic hoagie roll with tomato sauce and melted mozzarella.

### **Grilled Flank Steak Sandwich 10**

Yummy, meaty goodness on a home-made roll with caramelized onions and mushrooms.

### **Hand-Battered Onion Rings w/sandwich 2**

### **A la Carte Onion Rings 3**

### **Gluten-free roll 1**

# Main Dishes

Served with appropriate accompaniments.

## Turkey Meatloaf

11

Three mini meatloaf cakes topped with a cauliflower-potato mash and sautéed spinach. Served with glazed baby carrots and natural pan gravy.

## Chicken Pot Pie

12

Tender chicken breast with fresh herbs, pearl onions, mushrooms and red potatoes simmered in a Velouté sauce and topped with buttermilk biscuits baked to a golden brown.

## Shrimp & Grits Charleston Style (GF)

14

Cheesy grits topped with shrimp and andouille sausage in a smokey bacon and tri-color bell pepper sauce.

## Spiced Emu with Spaetzle

14

Michigan-raised Emu loin sautéed to perfection. Served with buttered Spaetzle dumplings and julienne vegetables.

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## 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

### Gluten-Free Angel Food Cake (GF, DF)

5.5

Gluten-free angel food cake served with fresh berries and lightly sweetened coconut whipped cream.

### Hummingbird Cake

6.5

Chit-chat down south has it that this cake got its name because you hum with every delightful bite.

### Cappuccino Cheesecake

7

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

### Mama's German Chocolate Cake

7

For some of us, the mere mention of this dessert releases a flood of memories. Enjoy a slice of a memory today.

## 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.