

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.

March 16, 2020 to March 26, 2020

Appetizers

- Stuffed Portobello Mushroom (GF)** 7
Filled with mild Italian sausage, wilted spinach, plum tomato and smoked mozzarella.
- Crispy Quail with Apple-Cranberry Glaze** 9.5
Fresh quail, rolled in almond flour, sage and fennel and fried crisp. Served with corn cakes and finished with apple-cranberry and soy glaze.

Soups

- Soup Du Jour** Bowl 5 | Cup 4
The Chef's daily creation made from fresh seasonal ingredients.
- Hearty Miso Soup** Bowl 5 | Cup 4
This Japanese soup recipe is made with fresh ginger, shiitake mushrooms, edamame and carrots. Garnished with gluten-free noodles.
- 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.

- Orzo and Herb Salad (DF)** 5.5
Al dente orzo pasta and Italian herbs, grape tomatoes, peas, garlic and red wine vinaigrette, tossed and served over mixed greens.
- Japanese-Style Cucumber Salad** 5
Salad of fresh cucumber with water chestnuts, carrots and green onions. Dressed with ginger, sesame and rice vinegar.

Main Course Salads

- Indian Grilled Chicken Salad (GF, DF)** 11
Boneless breast of chicken marinated with tandoori paste, lemon and chili, grilled and served over mixed greens with tomato, onion, radish, carrots and dressed with lemon-pepper sauce.
- Potato-Crusted Halibut Salad (GF, DF)** 12
Perfectly prepared halibut with corn, tomato and green beans, served on a bed of baby greens with rice wine vinaigrette.

Sandwiches

Includes house-made potato chips and appropriate garnish

- Fried Fish Tacos (2) (GF)** 9
Beer battered cod served in corn tortillas with Harissa crema, shredded red cabbage, salsa verde, and crumbled chicharrones.
- Chicken Shawarma** 8
This mid-eastern street food is prepared with garlic, curry, and marinated chicken, served on a warm pita with tomato and sliced red onion.
- Hand-Battered Onion Rings w/sandwich** 2
A la Carte Onion Rings 3
Gluten-free roll 1

Main Dishes

Served with appropriate accompaniments.

Stuffed Chicken Parmesan (GF) 11

Skinless breast of chicken, filled with mozzarella, rolled in bread crumbs and pan-fried. It is then baked with tomato sauce and finished with parmesan cheese and basil, and served with farro risotto.

Singapore Spicy Noodles with Crispy Pork Belly (DF) 12

Thin noodles tossed in a sweet and spicy garlic, peanut sauce with scallions, red cabbage and crispy Five spice pork belly.

Aloo Gobi (GF, V) 10.5

A traditional Indian dish comprised of potatoes and cauliflower in a creamy coconut curry with garbanzo beans over Basmati rice.

Lamb in Indian Coconut Curry Sauce 13

Seared leg of lamb pieces simmered with coconut milk, curry, Garam Masala and coriander, served with steamed rice and Pappadam.

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

Salted Caramel Apple Cheesecake 7

Cinnamon, apples, pecans and caramel atop a thick, dense and perfectly textured cheesecake with a Graham cracker crust...SOLD!!!!!!!

Flan Impossible 6.5

Also called Cocoflan. It's name comes from the magical thing that occurs in the oven. When you check to see if it's done, all you see is a chocolate cake. But once it cools and you unmold it, you find a layered flan. Maybe it's just a super cool kitchen thing. Garnished with pecans and Cajeta.

Lemon-Lime Mousse with Black Currant Sorbet 6

Lemon-lime mousse placed on a hazelnut meringue, garnished with a lemon lace cookie and served with a sweet-tart black currant sorbet.

Pumpkin Roll 5

A taste of fall in every bite.

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.