

Welcome to Applewood Café

February 12, 2018 ~ March 8, 2018

Appetizers

Seared Diver Scallop with Chanterelles, Potato Gaufrettes and Blood Orange Sauce

Large fresh diver scallop pan seared with chanterelle mushrooms and served with crispy thin waffle cut potatoes and a blood orange reduction.

\$9.00

Spicy Sweet Potato Fries with Sun-dried Tomato Aioli (GF, DF)

Seasoned wedges of sweet potato, baked crisp and served with tomato-garlic mayo.

\$8.00

Soups

"Good soup is one of the prime ingredients of good living.

For soup can do more to lift the spirits and stimulate the appetite than any other one dish."

~Louis P. De Gouy, 'The Soup Book' (1949)

Soup Du Jour

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

Bowl \$5.00

Cup \$4.00

Turkey and White Bean Chili (GF, DF Optional)

An Applewood Café specialty! Ground turkey simmered with peppers, onions, garlic and spices, with cannellini beans. Garnished with shredded cheddar cheese, sour cream and fresh cilantro.

Bowl \$5.00

Cup \$4.00

Canadian Cheese Soup (GF)

This is a deliciously, smooth soup that makes the taste buds happy. It's cheesy, creamy goodness in a bowl.

Bowl \$5.00

Cup \$4.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Waldorf Hazelnut Salad

We've added sweet dates and toasted hazelnuts for a twist to this classic salad.

\$5.00

Pear, Walnut and Roquefort Cheese Salad (GF, DF Optional)

Mixed baby greens drizzled with a cranberry-balsamic vinaigrette and topped with Roquefort cheese, pear slices and walnuts.

\$5.50

Entrée Salads

Grilled Chicken Caprese Salad (GF)

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. **\$11.00**

Potato-Crusted Halibut with Corn, Tomato and Green Bean Salad (GF, DF)

Served on a bed of baby greens with Rice wine vinaigrette. **\$12.00**

Sandwiches

Includes house-made potato chips and appropriate garnish

Turkey Hero Sandwich

Turkey meatball on a garlic hoagie roll with tomato sauce and melted mozzarella **\$8.00**

****Sandwiches served on a Gluten-free roll for additional. **\$1.00****

Stuffed Chicken Parmesan Sandwich

Breast of chicken filled with mozzarella cheese then rolled in parmesan bread crumbs, pan fried and topped with tomato sauce and basil. Served on an Italian roll. **\$9.00**

****Sandwiches served on a Gluten-free roll for an additional. **\$1.00****

Hand-Battered Onion Rings with your sandwich

\$2.00

A la Carte

\$3.00

Entrées

Served with appropriate accompaniments

Greek Style Chicken in Phyllo

Simple and elegant. Tender chunks of poached chicken wrapped in crispy phyllo with spinach, mushrooms, feta and ricotta cheeses, then sauced with hollandaise. **\$11.00**

Lasagna Stuffed Portobello (GF)

Portobello mushroom filled with ricotta cheese, spinach and tomato sauce then topped with mozzarella and baked until warm and bubbly. **\$10.00**

Seafood Newberg

Generous portions of scallops, shrimp and fish simmered in a rich creamy sherry sauce, served in a baked pastry shell. **\$13.00**

Beef Stroganoff

Braised boneless beef short ribs in cremini and porcini mushroom sauce served over egg noodles with a dollop of crème fraiche. **\$13.00**

Desserts

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

"Pie Makes Everybody Happy" - Laurie Halse Anderson

Ask your server about today's featured pie.

\$5.50

****Al a Mode (depending on the featured pie) for an additional.****

\$1.00

Almond Joy Cheesecake

For those of you who are still sticking to your New Year's resolutions, please look away. This Almond Coconut Cheesecake is an absolute diet buster. If you like Almond Joy candy bars we're betting that you will love this cheesecake! It is loaded with almonds and coconut. **\$7.00**

Mango-Passion Fruit Panna Cotta

Sweet, fruity, rich and creamy describes this dessert. Garnished with brûléed Mango and mini Coconut Macaroons. **\$5.50**

Tiramisu Italiano

This elegant and luscious dessert is made of ladyfingers soaked in espresso and rum then layered with a sweet Marsala zabaglione. Finished with a dusting of coco powder. **\$6.50**

Moist and Fluffy Carrot Cake (V, GF, DF)

Have your sweet tooth satisfied with this guilt free, gluten free, dairy free, and vegan show stopper. **\$7.00**

Beverages

Chilled Lemonade	\$2.00
Iced Tea with Lemon Wedge	\$2.00
Arnold Palmer	\$2.00
Hot Tea with Lemon Wedge	\$2.00
Coffee, Regular or Decaf	\$2.00
House Made Soda	\$2.00

Hours of Operation:

Monday thru Thursday

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

We ask that you please place a reservation for parties of six or more at least **48 hours** in advance.

For reservations please call 810-762-0534

Major Credit Cards Accepted:

Visa, Master Card, Discover, American Express and Diners Club

Applewood Café Gift Certificates are always in good taste. Ask your server for details.