

# Welcome to Applewood Café

## November 5, 2018 ~ November 21, 2018

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### Appetizers

#### Swedish Meatballs

Beef and pork meatballs seasoned with a hint of lemon zest, nutmeg and allspice, simmered in a dilled demi-glace. \$7.00

#### Crab Rangoon

Wantons filled with crab, garlic and cream cheese. Fried crisp and served with Asian plum sauce. \$9.00

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### 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, spices and cannellini beans. Garnished with shredded cheddar cheese, sour cream and fresh cilantro. Bowl \$5.00  
Cup \$4.00

#### Golumpki (Stuffed Cabbage) Soup

Pronounced gaw-WUMP-key, this soup is a deconstructed version of Polish cabbage rolls. Think of this soup as old school comfort food in a bowl. Simple and straightforward. Bowl \$5.00  
Cup \$4.00

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### Salads

*- Small Plates -*

A perfect addition to your appetizer, soup or entrée.

#### Chinese Noodle Salad

Chinese egg noodles combined with daikon radish, carrots and bean sprouts. Mingled in an emulsion of peanut, sesame oil and soy sauce with a hint of orange zest. Finished with fresh cilantro. \$5.00

#### Arugula Salad with Mandarin Vinaigrette *(GF, DF)*

Peppery arugula tossed with bean sprouts, mandarin oranges and almonds. Drizzled with an orange vinaigrette. \$6.00

## Large Salads

Just perfect as a main course!

### Steak Fajita Salad with Tortilla Croutons (DF)

Marinated flank steak served over romaine lettuce with sautéed bell peppers and onions. Finished with black beans and cilantro-lime dressing. **\$12.00**

### Insalata di Polpo (GF, DF)

Tender marinated octopus salad made with julienne onions and carrots. Tossed with lemon, olive oil and parsley over fresh baby greens. **\$10.00**

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## Sandwiches

Includes house-made potato chips and appropriate garnish

### Smoked Brisket Tortas (DF Optional)

This Mexican sandwich layers slices of smoked brisket with Oaxaca cheese, avocado and iceberg lettuce on a ciabatta roll. **\$10.00**

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

### Greek Souvlaki Chicken Gyro

Marinated chicken flame grilled and stuffed into a warm pita and topped with homemade tzatziki, onion, lettuce and fresh dill. **\$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**

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## Main Dishes

Served with appropriate accompaniments

### Macadamia Nut Crusted Halibut

Mild Alaskan halibut rolled in macadamia nut flour and sautéed. Served with balsamic, tomato and red onion salsa. **\$14.00**

### Lamb Navarin

This French lamb stew is packed with onions, peas and root vegetables in a natural sauce. Served in a buttery puff pastry shell. **\$13.00**

### Cornish Hen Provencal

Enjoy a half hen seasoned and seared in olive oil then finished with Chardonnay, tomato and garlic broth. Served with root vegetables. **\$12.00**

### Pasta Trenette

This dish is rooted in Italian culture. Fresh made angel hair pasta tossed with basil pesto and sun-dried tomatoes with grated Pecorino-Romano cheese. **\$11.00**

## 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**

### Flan Impossible

Also called Cocoflan. Its name comes from the magical thing that occurs in the oven. When you check to see if it's done and 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.

**\$6.50**

### Blueberry Peach Cobbler

This simple cobbler combines peaches and blueberries covered by the tastiest crumble topping.

**\$5.00**

### Cappuccino Cheesecake

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

**\$7.00**

### Dark Chocolate Lava Cake

Ooey gooey, tasty, yummy! Scrumptious cake oozing with chocolaty goodness sure to satisfy even pickiest chocolate lover.

**\$6.50**

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## 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.*