

Welcome to Applewood Café

February 13, 2017 ~ March 09, 2017

Appetizers

Green Bean Fries

Fresh green beans hand breaded, fried until crispy golden brown. Served with a wasabi-ranch dipping sauce. \$5.00

Smoked Spicy Chicken Wings with Cranberry, Ginger and Orange (DF)

Cajun seasoned, hickory smoked, chicken wings served with a cranberry, ginger and orange chutney. \$7.00

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

Shrimp Bisque (GF)

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. Bowl \$5.00
Cup \$4.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Gorgonzola Pear Salad with Balsamic Vinaigrette (GF, DF Optional)

Mixed baby greens with romaine tossed with a white balsamic vinaigrette and garnished with Gorgonzola cheese, avocado, pear slices and sugared walnuts. \$5.50

Smoked Spinach and Strawberry Salad with Roasted Shallot Dressing (DF, GF, V)

Baby spinach leaves tossed with a smoked sesame seed and roasted shallot dressing. Topped with sliced strawberries and toasted slivered almonds. \$5.00

Entrée Salads

Pecan Crusted Chicken Tender Salad with Tangy Maple Dressing (GF, DF)

Sweet and tangy, crispy and crunchy; this salad is too delicious. The combination of the pecan breeding along with the maple dressing make this dish sublime. **\$11.00**

Grilled Flank Steak Salad with Roasted Corn Vinaigrette (GF, DF)

Lean flank steak rubbed with cumin and oregano then grilled, sliced thin and served over romaine with grape tomatoes, red onion and black beans. Finished with an earthy roasted corn vinaigrette. **\$13.00**

Sandwiches

Includes house-made potato chips and appropriate garnish.

Graham Elliot's Lobster Corn Dogs (GF)

Two buttermilk and cornmeal battered lobster skewers served with a lemon, shallot and garlic mayonnaise with a garnish of fresh chives. **\$12.00**

Diner Style Hot Turkey Sandwich

Apple and rosemary roasted turkey served atop fresh baked bread slices along with buttermilk mashed Yukon gold potatoes. Drenched in herbed turkey gravy. **\$9.00**

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

Substitute your chips for hand-breaded onion rings with your sandwich. **\$2.00**

A la Carte **\$3.00**

Entrées

Served with appropriate accompaniments.

Pan-Seared Sea Scallops (DF)

Fresh large sea scallops seasoned and seared. Served with a fried red beet nest, English pea puree and curry oil. **\$14.50**

Crispy Breast of Duck with Cherry Sauce (GF)

Boneless breast of duck seared crisp and served over spinach polenta with a red wine, honey-cherry sauce. **\$13.00**

Chicken and Apple Sausage Mac & Cheese

Chicken and sweet apple sausage with plenty of cheese come together in this hearty comfort food dish with a twist. **\$10.00**

Wild Mushroom Risotto

This dish gets its intense essence from a combination of both fresh and dried wild mushrooms. Enjoy the exotic, earthy, nutty flavor in this elegant Italian risotto. Mushrooms sautéed with butter, onions, Chablis and arborio rice until creamy. Topped with roasted, crispy mushrooms, parmesan cheese and crème fraiche. **\$9.50**

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

Sweet Potato Crème Brûlée (GF)

Creamy custard made from sweet potatoes, brown sugar, cinnamon and vanilla with crunchy caramelized sugar.

\$5.50

Chocolate Bombe

This rich and self-indulgent dessert serves 2 or more people. If you haven't seen this one before pull out your phone and set it to video! A chocolate sphere, molten caramel sauce, house-made vanilla bean ice cream and a brownie with a side of caramel corn and a little magic.

\$12.00

Praline - Crusted Cheesecake

This indulgent, velvety smooth dessert exemplifies southern comfort with a twist. Garnished with praline and baked on a shortbread crust. This cheesecake is a sweet taste of country living.

\$7.00

Flourless Chocolate Torte (GF)

A rich and decadent flourless chocolate cake served with chocolate-strawberry port wine sauce and a chocolate covered hazelnut.

\$6.50

Beverages

Chilled Lemonade **\$2.00**

Sweet or Iced Tea **\$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.