

Welcome to Applewood Café

October 9, 2017 ~ November 2, 2017

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.

Orzo and Herb Salad (DF)

Al dente Orzo pasta and Italian herbs, grape tomatoes, peas, garlic and red wine vinaigrette tossed and served over mixed greens. \$5.50

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

Veggie Wrap (GF, DF Optional)

Spinach tortilla filled with crisp vegetables, Jasmin rice and sauced with a garlic-Dijon yogurt dressing. **\$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

Chicken St. Jacques Mornay

Diced boneless breast of chicken, combined with mushrooms and onions then simmered in a parmesan and sherry wine cream sauce, served in an artichoke. **\$13.00**

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**

Shrimp Jambalaya (GF, DF)

A Louisiana favorite with French and Spanish roots. Sautéed shrimp with andouille sausage the "holy trinity" celery, onion & bell pepper along with tomato, rice and Cajun spice. **\$11.00**

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

Coffee Rum Parfait

Coffee and rum flavored custard. Folded with whipped cream and garnished with chocolate shavings. This dessert melts in your mouth with bold flavors.

\$6.00

Salted Caramel Apple Cheesecake

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

\$6.50

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.

\$7.00

Pumpkin Roll

An autumn classic. Pumpkin cake flavored with the tastes of fall cinnamon, nutmeg, clove & ginger. Rolled with a vanilla-cream cheese filling. Finished with a scrumptious eggnog-vanilla sauce and powdered sugar.

\$5.50

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.