STARTERS

Soup Du Jour  $5

Cider Onion Soup  $5
Sweet apple caramelized onions, chardonnay, cinnamon croutons, smoked apple cheddar cheese

Warmed Brie  $10
Brie warmed, bacon crumble, honey, pecans, quince jelly, baby mesclun greens, seasonal berries and crackers

Fall Salad  $7
Mesclun greens, kale, toasted pecans, apples, blue cheese, red onion, apple butter

ENTRÉE SALADS

Harvest Salad  $12
Mixed greens, cranberries, squash, blue cheese, apples, candied walnuts, green goddess dressing
Add grilled chicken or smoked chicken  $4
Add grilled Atlantic salmon  $6

Chicken Waldorf salad  $12
Chopped apples, fresh celery, mayonnaise, house smoked chicken, grapes, candied walnuts

Roasted Gourd and Golden Beet Salad  $12
Kale, iceberg lettuce, red and golden beets, parsnips, squash, feta cheese, toasted pine nuts, balsamic drizzle
Add grilled chicken or smoked chicken  $4
Add grilled Atlantic salmon  $6

Maurice Salad  $13
Iceberg lettuce, Dearborn smoked ham, roasted Michigan turkey, Swiss cheese, pickled relish, hard-boiled egg, jumbo green olives, Maurice dressing

Coronation Chicken Salad  $12
Cooked chicken breast, garlic, curry powder, yogurt, mayonnaise, golden raisins, apricots, almonds and cilantro

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
Or eggs may increase your risk of foodborne illness
SANDWICHES

**Croque Monsieur  $12**
Toasted country white bread, Dearborn ham, Swiss cheese, Dijon mustard,
lightly browned cheese sauce, tomato & red onion salad
Add poached egg to make it a Croque Madame  $1

**Black Bean Burger  $12**
Homemade black bean burger, fresh brioche roll, mixed greens, fresh pico de gallo, sour cream, sweet potato chips

**Portabella Steak Burger  $14**
Great Mark Western Angus beef patty with pepperberry rub, pretzel bun, portabella mushroom, gouda cheese,
mixed greens, basil aioli, pickle spear, sweet potato chips

**Monte Cristo  $12**
Michigan turkey, Dearborn smoked ham, Swiss cheese; egg dipped grilled cinnamon swirl bread,
powdered sugar, raspberry dipping sauce, seasonal fruit

**Lobster and Shrimp Wrap  $12**
Lobster, shrimp, roasted tomatoes, caramelized onions, creamy Louis sauce,
fresh flour tortilla wrap, sweet potato chips

ENTRÉES

**Salmon Confit  $17**
Mid-rare confit salmon or grilled, creamy risotto, basil pesto, watercress and parmesan salad

**Fettuccine Alfredo  $12**
Fettuccine noodles, alfredo sauce, lobster meat, shaved parmesan

**Lake Perch  $17**
Pan fried perch in Oatmeal crumb, silk garlic potatoes, and roast vegetables

**Pretzel chicken $16**
Chicken Breast in a curried pretzel crumb, sautéed in butter, with a mango creamy rice and white stilton
and mango dipping sauce

**Chicken Pot Pie  $13**
Chicken breast, carrots, celery, onions, Yukon gold potatoes, pan gravy, golden flaky pastry crust

**Quiche and Fruit Plate  $12**
Puff pastry shell, creamy egg custard, seasonal ingredients, fresh fruit array

**Red Quinoa Cakes  $14**
Homemade spiced quinoa cakes, roasted spaghetti squash, marinara sauce, and fresh herb oil

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