

# Meat Entrées



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## Certified Angus Beef

- ❖ **Three-Cheese Penne Pasta or Lasagna** w/Italian Sausage & Marinara Sauce ... \$4.25/4.50
- ❖ **Sesame Beef Stir Fry** strips of Beef Tender, Peapods, Onions & Carrots  
Stir-Fried in a Sherry & Ginger Sauce.....\$5.95
- ❖ **Beef Kabobs** marinated Beef Cubes skewered w/Tomatoes, Peppers & Onions .....\$6.95
- ❖ **Swiss Steak** braised Steak sautéed & served w/Vegetable or Mushroom  
Demi-Glaze..... 8 oz. \$6.95
- ❖ **Sliced Roast Beef Medallions\*** tender Roast Beef Tenderloin Slices basted,  
slow-cooked & served w/choice of Demi-Glaze / Mushroom Demi-Glaze /  
or Burgundy Sauce *see pg. 21 for additional carver's fee* ..... 8 oz. \$4.75
- ❖ **Teriyaki Steak\*** seared Teriyaki Marinated Sirloin Steak served w/Pineapple  
Pepper Sweet & Sour Sauce. ....\$8.95
- ❖ **Asian Beef & Noodle Stir-Fry** Beef & Vegetables stir-fried w/Ginger & Soy  
& tossed w/Rice Noodles. ....\$6.00
- ❖ **Beef Tips** Sirloin Tips sautéed w/Onions & Peppers in a Beef Demi-Glaze.....\$6.00
- ❖ **BBQ Beef Brisket\*** slowly cooked, sliced & served w/our homemade BBQ Sauce ..... \$8.95
- ❖ **Beef Tenderloin Slices\*** cooked to perfection & served w/choice of:  
Demi-Glaze / Mushroom Demi-Glaze / or Burgundy Sauce  
6 oz.....\$7.75      8 oz.....\$9.95
- ❖ **Tender Roast Beef Medallions w/Cream / Gorgonzola Sauce**.....\$5.75
- ❖ **Veal Piccata** sautéed Veal in a Lemon Parmesan Sauce topped w/Capers.....\$12.00
- ❖ **Baked Rigatoni** w/Beef & Italian Sausage baked w/Italian Cheeses  
& served w/Fresh Parmesan.....\$4.50
- ❖ **Cannelloni** rolled pasta w/Seasoned Ground Beef & Spinach topped w/Marinara  
& Italian Cheeses .....\$4.50
- ❖ **Beef Burgundy** marinated Roast Beef in a Burgundy Wine Sauce w/Tomatoes,  
Carrots, Pearl Onions, & Mushrooms.....\$4.95  
with Beef Tenderloin.....\$6.95
- ❖ **Beef Wellington\*** Tenderloin Medallion Steak slices w/Wild Mushroom  
Duxelle wrapped in pastry dough & served w/Mushroom Demi-Glaze.  
6 oz.....\$9.50      8 oz.....\$12.95
- ❖ **Ropa Vieja** shredded Beef braised in a rich Cuban Broth .....\$5.95
- ❖ **Maple-Glazed Beef Short Ribs**.....\$6.50

## Meat Entrées, cont.



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### Pork

- ❖ **Pulled Pork** slow braised Pork w/choice of Honey Dijon Sauce, Teriyaki Sauce, or Spicy BBQ Sauce. Served w/Rolls .....\$4.20
- ❖ **Kielbasa or Brats & Kraute** German Style w/Apples, Potatoes & Caraway .....\$4.25
- ❖ **Braised Pork Loin Slices** w/choice of Raspberry Herb Demi-Glaze, Roasted Pepper & Pineapple, Citrus Rosemary, or Apricot Dijon .....\$5.95
- ❖ **Stuffed Roast Pork Loin** Rolled Roast Loin stuffed w/choice of: .....\$6.95
  - ❖ Winter Fruit & Nuts w/Port Wine Reduction                      ❖ Hazelnut Apricot Stuffing
  - ❖ Cuban Black Beans & Rice w/a Spicy Reduction                      ❖ French Brandied Fruit Stuffing
  - ❖ Italian Seasoned Spinach & Goat Cheese w/Chardonnay Reduction
- ❖ **BBQ Pork Baby Back Ribs** slow-cooked w/our homemade BBQ Sauce, 1/2 slab.....\$7.50
- ❖ **Sweet & Sour Pork Stir-Fry** Pork Tenderloin Pieces, Green Peppers, Onions & Mushrooms stir-fried & served in Sweet & Sour Pineapple Sauce over Brown Rice.....\$4.95
- ❖ **Pig Roast** wood smoked slow-roasted whole pig served w/choice of sauce: BBQ, Spicy BBQ, Honey Dijon, Teriyaki, Pineapple Pepper Sauce.....*call for pricing*
- ❖ **Dearborn Honey Glazed Ham Slices** sliced Ham glazed w/Pineapple Reduction..\$4.50
- ❖ **Ham Steaks in Pineapple Peach Chutney**.....\$4.75
- ❖ **Stone Ground Honey Dijon Ham Steaks**.....\$4.50
- ❖ **Southwestern Stir-Fry** Pork, Peppers, Onions & Tomatoes w/Rice Pilaf & Salsa .....\$4.95

### Poultry

*All Chicken is boneless, skinless 5 oz. Chicken Breast unless otherwise noted.*

- ❖ **Herbed Roasted Chicken Breast** Chicken Breast lightly breaded w/Crackers & Herbs & oven-roasted in a Garlic Dijon Sauce .....\$4.00
- ❖ **Pecan-Crusted Chicken Breast** Chicken Breast rolled in Crunchy Pecan Coating & roasted in a Wine Sauce until golden brown .....\$4.50
- ❖ **Lemon Rosemary Chicken Breast** roasted w/Honey Lemon & fresh Rosemary.....\$4.00
- ❖ **Grilled Italian Marinated Chicken Breast** in Italian Sauce & grilled.....\$4.00
- ❖ **Grilled Boursin Chicken** served w/Boursin Shiitake Cream.....\$5.95
- ❖ **Chicken Dijon** grilled Chicken marinated in Whole Grain Dijon, Honey & Lemon .....\$4.25
- ❖ **Chicken Casino** sautéed w/Bell Peppers, Garlic & Herbs in White Wine Sauce.....\$4.50
- ❖ **Marinated Chicken Kabobs** marinated Chicken Cubes skewered w/Mushrooms, Peppers & Onions .....\$5.50
- ❖ **Chicken Parmesan** Chicken Breast topped w/Cracker Crumbs, Marinara Sauce & Mozzarella Sauce.....\$4.95
- ❖ **Chicken Cacciatore** sautéed Chicken Breasts w/Peppers, Onions & Mushrooms in Tomato, Garlic & Herb Sauce.....\$4.50
- ❖ **Chicken Scallopini** Chicken braised w/Mushrooms, Onions & Garlic in a Chicken Velouté.....\$4.50
- ❖ **Chicken del Ray** Chicken Sautéed w/Artichokes & Red Peppers in a White Wine Lemon Sauce .....\$4.75
- ❖ **Chicken Chasseur** Chicken Sautéed w/Mushrooms, Sun-Dried Tomatoes, Garlic & Herbs, deglazed w/Brandy finished w/Chicken Velouté.....\$4.75
- ❖ **Chicken Forestiere** Chicken Breasts sautéed w/Wild Mushrooms & Shallots in Madeira Cream Sauce .....\$4.75
- ❖ **Chicken Brittany** grilled Chicken marinated in Apple, Sweet & Savory Balsamic, Garlic & Lemon.....\$4.00

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❖ <b>Chicken Helena</b> Chicken stuffed w/Roasted Red Peppers & Feta in Red Pepper Coulis .....	\$4.75
❖ <b>Grilled Apple Chicken Teriyaki</b> marinated Chicken Breast served w/ Pineapple Pepper Sweet & Sour Sauce or Apple Teriyaki Sauce .....	\$4.60
❖ <b>Jamaican Jerk or Blackened Cajun Chicken Breasts</b> .....	\$4.25
❖ <b>Honey Lemon or BBQ Baked Chicken</b> Wings, Legs & Thighs Bone-in served w/choice of Homemade BBQ or Honey Lemon Sauce. <i>substitute breasts, add \$.50</i> .....	\$3.75
❖ <b>Traverse City Chicken</b> marinated, grilled Chicken topped w/Dried Cherries, Pecans & Blue Cheese w/Apple Glaze <u>or</u> Bleu Cheese Sauce .....	\$5.25
❖ <b>Curried Chicken</b> w/Mixed Vegetables in an Indian-style Curry Sauce .....	\$4.75
❖ <b>Walnut Chicken</b> Breast pieces stir-fried w/Red & Green Peppers, Green Onions & Walnuts served over Multi-Grain Rice Pilaf .....	\$5.25
❖ <b>Chicken or Turkey Piccata</b> sautéed Breast in a Lemon Caper Sauce Chicken .....	\$4.75
Turkey .....	\$5.25
❖ <b>Stuffed Chicken Breasts</b> stuffed w/choice of: Southern-style Cornbread w/Chicken Velouté .....	\$4.95
Monterey w/blend of Mild Chilies, Seasoned Bread Crumbs & Pepper Jack garnished w/Salsa .....	\$4.95
Dried Fruit & Nut Stuffing .....	\$5.25
Cordon Bleu Ham & Swiss Cheese rolled in Bread Crumbs .....	\$5.25
Florentine Spinach & Goat Cheese w/Lemon Alfredo .....	\$5.25
❖ <b>Chicken Panang</b> Chicken & Vegetables stir-fried in Red Curry Coconut Milk Cream Sauce over Rice Noodles (spicy) .....	\$5.50
❖ <b>Turkey &amp; Dried Fruit Stuffing</b> or Sage Stuffed Turkey Slices topped w/same stuffing & garnished w/Demi-Glaze .....	\$5.50
❖ <b>Turkey Breast w/Fresh Pineapple</b> roasted Turkey Breast basted w/Teriyaki Glaze & Wine Sauce, served w/Fresh Pineapple .....	\$5.50
❖ <b>Turkey Scallopini</b> sautéed in White Wine, Wild Mushroom, Dried Cranberries & Rosemary .....	\$5.95

## Seafood

*Choice of: Teriyaki/Tapenade/Del Ruy/Salsas/Lemon Caper/Pineapple Pepper/Salsa Cruda/Dill Cream*

❖ <b>Pescado Vera Cruz</b> White Fish Broiled Tomato Vera Cruz & Parsley .....	\$7.95
❖ <b>Seafood &amp; Artichoke Au Vin</b> choose Crab, Shrimp or Smoked Salmon* to partner w/Creamy Wine & Mushroom Sauce w/Artichokes & Parmesan Cheese over Wild Rice Pilaf. Crab .....	\$8.50
Shrimp .....	\$8.50
Smoked Salmon* .....	\$9.00
❖ <b>Shrimp &amp; Scallop Scampi</b> broiled in Lemon Butter .....	\$12.95
❖ <b>Mediterranean Whitefish</b> baked w/Olives, Tomatoes, Feta & Capers .....	\$7.95
❖ <b>Crusted Basil Whitefish</b> Filet breaded & sautéed w/a Dijon Basil Cream Sauce & garnished w/Olives & Lime Slices ( <i>may not be available at Passover</i> ) 4 oz. ....	\$4.75
8oz. ....	\$7.75
❖ <b>Salmon Steaks</b> grilled/blackened Salmon w/variety of Marinades/Sauces 4oz. ....	\$6.80
8oz. ....	\$9.95
❖ <b>Grilled Tuna Steaks</b> grilled w/light Dill Cream or Peach Mango Salsa. ....	8 oz. \$11.95
❖ <b>Grilled Sea Bass</b> w/choice of Salsa <i>see above</i> .....	8 oz. \$10.95
❖ <b>Lemon Crumb Halibut Filet</b> <i>see above</i> .....	8 oz. \$9.95
❖ <b>Salmon Cakes</b> broiled & served w/White Wine Sauce w/Caper Aioli .....	\$6.25
❖ <b>Seafood Jambalaya</b> w/Shrimp, Andouille Sausage & Rice .....	\$6.25
❖ <b>Pistachio Crusted Sea Bass</b> w/Tomato Fennel Reduction .....	8 oz. \$11.50