

Full-Service Entrees

Pasta Primavera: \$27 per person, penne pasta in a creamy white sauce mixed with a medley of fresh garden vegetables

Roasted Pork Loin: \$29 per person, pesto crusted loin of pork with a mushroom Madeira sauce or fire-roasted Fuji apples

Stuffed Chicken Breast: \$31 per person, breast of chicken stuffed with brie, apples, onions, cranberries and chives, topped with champagne cream sauce

Filet of Salmon: \$33 per person, fresh filet of salmon with a lemon basil cream sauce

Sirloin Steak: \$35 per person, herb crusted sirloin topped with bleu cheese sauce

Beef Tenderloin: \$41 per person, grilled to perfection with a rich red wine sauce

All Full-Service entrees are served with the appropriate salad, starch, vegetable and dinner roll.

To offer a choice of two entrees, please add \$4 per person.

Above pricing is subject to a 25% service charge and Michigan sales tax.

Side Dishes

Garden Salad: a light mixture of greens topped with garden fresh tomatoes, carrots, red cabbage and cucumbers and tossed with croutons and our creamy Italian poppyseed dressing

Caesar Salad: a classic combination of romaine lettuce, croutons, fresh parmesan cheese and tangy Caesar dressing

Strawberry Salad: spring mix with fresh strawberries and orange segments with a light poppyseed dressing, topped with toasted almonds (seasonal, April – October)

Autumn Salad: baby field greens with sliced apples and walnuts in a cranberry vinaigrette (seasonal, September – April)

Pear & Bleu Cheese Salad: spring mix tossed with sliced pears, candied walnuts and bleu cheese in a honey orange vinaigrette

Baby Baked Potatoes: whole, baby Idaho potatoes tossed in coarse salt and oven baked

Roasted Potatoes: young redskins oven roasted with olive oil, red peppers and Italian herbs

Mashed Potatoes: Idaho potatoes classically blended with sour cream and butter

Parslied Potatoes: young redskin potatoes steamed in parsley butter, topped with bacon and chives

Herbed Rice: long grain and wild rice baked with a combination of garlic, fresh mushrooms and herbs

Coconut-Lime Rice: fluffy white rice infused coconut milk and fresh lime juice with a touch of cilantro

Mac & Cheese: cavatappi & macaroni in a creamy white cheddar sauce, topped with our buttery, sweet & salty cracker crumble

Honey Glazed Carrots: fresh baby carrots glazed in honey and our chef's special seasonings

Broccoli & Carrots: fresh florets of broccoli tossed with baby carrots and lightly seasoned melted butter

Whole Kernel Corn: crisp, buttery corn topped with red peppers

Green Beans Amandine: fresh, full length green beans, lightly seasoned with butter and toasted almonds

Vegetable Duet with Cheddar: fresh broccoli and cauliflower, steamed to perfection and topped with a creamy cheddar cheese sauce

Fresh Asparagus: tender spears of fresh-picked asparagus served with a light butter sauce (seasonal, available April thru July)