



Mother's Day DINNER

SUNDAY - MAY 9TH, 2021

Dine-In Reservations Available: 11am-6pm

Carry-Out Available: 11am-3pm

(Carry-Out Orders Must Be Placed By Saturday May 8th, 2021)

Call: (586) 773-3840 To Make Your Reservation

ENTREE SELECTION

BROCCOLI AND CHEDDAR QUICHE - \$18

FLAKEY PIE CRUST TOPPED WITH FARM FRESH EGGS, BROCCOLI BUDS AND SHREDDED CHEDDAR CHEESE, SERVED WITH A FRESH FRUIT CUP AND ROASTED ASPARAGUS

TUSCAN CHICKEN RAVIOLI - \$24

DELICATE HANDMADE PASTA FILLED WITH A SAVORY BLEND OF ROASTED CHICKEN, ONION, ARTICHOKE AND CAPERS TOPPED WITH AN ASIAGO CREAM SAUCE, SERVED WITH A SIDE OF ROASTED ASPARAGUS

COCONUT SHRIMP - \$24

TIGER SHRIMP DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER, FRIED TO A GOLDEN BROWN AND SERVED WITH PLUM SAUCE, ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

SAUTEED CRAB CAKES - \$26

HANDMADE LUMP CRAB CAKES SAUTEED AND TOPPED WITH A DIJON CREAM SAUCE SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

MICHIGAN SALAD WITH MAHI MAHI - \$26

GOURMET GREENS TOPPED WITH DRIED MICHIGAN CHERRIES, SWEET RED ONION, MANDARIN ORANGES, SLICED STRAWBERRIES, CANDIED PECANS AND CRUMBLED BLUE CHEESE, SERVED WITH RASPBERRY VINAIGRETTE, GRILLED MAHI MAHI AND CUP OF CREAM OF BROCCOLI SOUP

THAI FLANK STEAK SALAD - \$28

GOURMET GREENS TOPPED WITH JULIENNED SNAP PEAS AND CARROTS, TOMATOES, TRI-COLORED BELL PEPPERS, ROASTED ASPARAGUS, AND FRIED RICE NOODLES, SERVED WITH A SWEET THAI PEANUT DRESSING AND CUP OF CREAM OF BROCCOLI SOUP

SALMON PICATTA - \$28

NORWEGIAN SALMON FILET TOPPED WITH A LEMON CAPER SAUCE, GARNISHED WITH FRESH DILL AND LEMON SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

SEAFOOD LINGUINE - \$29

LINGUINE PASTA, SHRIMP, BAY SCALLOPS AND CRAB MEAT TOSSED IN A ROASTED VEGETABLE CREAM SAUCE, SERVED WITH A SIDE OF ROASTED ASPARAGUS

NEW YORK STRIP - \$29

14OZ NEW YORK STRIP, PIT GRILLED, TOPPED WITH ZIP SAUCE AND FLASH FRIED ONION STRINGS, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

BRAISED SHORT RIBS - \$29

BONELESS SHORT RIB BRAISED, SLICED AND TOPPED WITH A RED WINE DEMI GLAZE SERVED WITH SAUTEED SWISS CHARD AND RISOTTO

ALASKAN HALIBUT - \$36

SEARED ALASKAN HALIBUT, SERVED OVER GARLIC STEAMED SPINACH, TOPPED WITH A LEMON DILL SAUCE, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

LAMB CHOPS - \$36

THREE MARINATED LAMB CHOPS TOPPED WITH SWISS CHARD, TOMATOES, GARLIC AND FETA CHEESE SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

DESSERT

AVAILABLE A LA CARTE

LEMON CREAM PIE - \$6

FLAKEY PIE CRUST FILLED WITH A RICH LEMON CURD TOPPED WITH FRESH WHIPPED CREAM

STRAWBERRY SHORTCAKE - \$6

TENDER POUND CAKE TOPPED WITH VANILLA BEAN ICE CREAM, FRESH STRAWBERRIES AND WHIPPED CREAM

NEW YORK STYLE CHEESECAKE - \$6

CREAMY NEW YORK STYLE CHEESECAKE, HANDMADE WITH A BUTTERY GRAHAM CRACKER CRUST, TOPPED WITH A MIXED BERRY COMPOTE AND FRESH WHIPPED CREAM

WAVES PINEAPPLE TORTE - \$6

SPICE CAKE BLENDED WITH FRESH PINEAPPLE, LAYERED WITH CREAM CHEESE ICING AND GARNISHED WITH TOASTED PECANS

LAVA CAKE - \$6

MOIST CHOCOLATE CAKE SERVED WARM WITH A MOLTEN FUDGE CENTER, TOPPED WITH DRIZZLE OF CHOCOLATE AND CARAMEL SAUCES, SERVED A LA MODE WITH VANILLA BEAN ICE CREAM

SOUP / SALAD

CHOICE OF ONE PER ENTREE

WAVES HAWAIIAN SALAD

CRISP HEARTS OF ROMAINE, TOSSED IN A SWEET SOY VINAIGRETTE, TOPPED WITH SHREDDED CHEDDAR CHEESE, TOASTED ALMONDS AND RAMEN

CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE-MADE CROUTONS, TOSSED IN A TRADITIONAL CAESAR DRESSING

CREAM OF BROCCOLI SOUP - \$3 (UNLESS NOTED)

FRESH BROCCOLI BLENDED WITH HEAVY CREAM, ONIONS, AND HOUSE SEASONING

CHILDREN'S MENU AVAILABLE UPON REQUEST

MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE
NO COUPONS OR PROMOTIONAL OFFERS WILL BE ACCEPTED

