



Mother's Day DINNER

SUNDAY - MAY 8TH, 2022

Reservations Available: 11am-6pm (Last Seating is at 5pm)

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

ENTREE SELECTION

BROCCOLI AND CHEDDAR QUICHE - \$21

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

CLASSIC STUFFED SHELLS - \$24

TENDER PASTA SHELL FILLED WITH A BLEND OF SPINACH, RICOTTA, ROMANO, MOZZARELLA, AND PARMESAN CHEESES, TOPPED WITH A TOMATO BASIL SAUCE, SERVED WITH A SIDE OF ROASTED ASPARAGUS

TRAVERSE BAY CHICKEN - \$25

HERB ROASTED AIRLINE CHICKEN TOPPED WITH A WARM MICHIGAN CHERRY SAUCE SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

MICHIGAN SALAD WITH BRONZED CHICKEN - \$26

GOURMET GREENS TOPPED WITH DRIED MICHIGAN CHERRIES, SWEET RED ONION, MANDARIN ORANGES, SLICED STRAWBERRIES, CANDIED PECANS AND CRUMBLLED BLUE CHEESE, SERVED WITH RASPBERRY VINAIGRETTE AND A LIGHTLY SEASONED, SAUTEED, BREAST OF CHICKEN

COCONUT SHRIMP - \$27

TIGER SHRIMP DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER, FRIED TO A GOLDEN BROWN AND SERVED WITH PLUM SAUCE, SWEET POTATO FRIES AND ROASTED ASPARAGUS

CHICKEN CREPES FLORENTINE - \$28

DELICATE HANDMADE CREPES FILLED WITH JULIENNED CHICKEN BREAST, SAUTEED SPINACH, MUSHROOMS AND FONTINA CHEESE IN A NATURAL CREAM SAUCE, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

SAUTEED CRAB CAKES - \$29

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

LEMON HONEY GLAZED SALMON - \$31

NORWEGIAN SALMON FILET TOPPED WITH A HONEY AND GARLIC GLAZE GARNISHED WITH FRESH DILL AND LEMON SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

BRAISED SHORT RIB - \$32

BONELESS BEEF SHORT RIB BRAISED, SLICED AND TOPPED WITH A RED WINE DEMI GLAZE, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

NEW YORK STRIP - \$35

12OZ NEW YORK STRIP, PIT GRILLED, TOPPED WITH ZIP SAUCE AND FLASH FRIED ONION STRINGS, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

LAMB CHOPS - \$37

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

ALASKAN HALIBUT WITH MANGO SALSA - \$38

SEARED ALASKAN HALIBUT, TOPPED WITH A BLEND OF FRESH DICED MANGO, PLUM TOMATOES, SWEET RED ONION AND CILANTRO, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED FINGERLING POTATOES

DESSERT

ALL DESSERTS AVAILABLE A LA CARTE

LEMON CREAM PIE - \$7

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

STRAWBERRY SHORTCAKE - \$7

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

NEW YORK STYLE CHEESECAKE - \$7

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 - \$7

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

LAVA CAKE - \$7

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 (1) 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

CHICKEN LEMON RICE SOUP

CREAMY LEMON BROTH WITH PULLED ROASTED CHICKEN, DICED CARROTS, LONG GRAIN WHITE RICE AND SEASONED WITH OUR HOUSE BLEND OF HERBS AND SPICES

CHILDREN'S MENU AVAILABLE UPON REQUEST

MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE
NO COUPONS OR PROMOTIONAL OFFERS WILL BE ACCEPTED
PRICES DO NOT INCLUDE 6% SALES TAX OR 20% SERVICE CHARGE

