



THURSDAY NOVEMBER 27TH, 2025

SPECIAL HOLIDAY HOURS: 12PM-8PM (LAST SEATING AT 6PM)

CALL: (586) 773-3840 TO MAKE YOUR RESERVATION

ENTREE SELECTION

THREE CHEESE TORTELLINI PALOMINO - \$29

DELICATE HANDMADE TORTELLINI PASTA FILLED WITH A BLEND OF ASIAGO, PARMESAN AND ROMANO CHEESES, TOSSED IN A RICH TOMATO CREAM SAUCE, GARNISHED WITH FRESH PARMESAN CHEESE AND PARSLEY - WITH GRILLED SHRIMP - \$34

CHICKEN PICCATA - \$30

LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH A LEMON CAPER SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

COCONUT SHRIMP - \$30

TIGER SHRIMP DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER, FRIED TO A GOLDEN BROWN AND SERVED WITH PLUM SAUCE, MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

GRILLED PORK CHOPS - \$30

MARINATED PORK CHOPS, PIT-GRILLED AND SERVED OVER BALSAMIC BRAISED CABBAGE AND APPLES, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

BOURBON GLAZED SALMON - \$32

GRILLED NORWEGIAN SALMON FILET TOPPED WITH A BOURBON GLAZE AND BAKED SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

HERB ROASTED TURKEY - \$34

SLOW ROASTED HERB SEASONED TURKEY, SERVED WITH CLASSIC THANKSGIVING STUFFING, CRANBERRY RELISH, CORNBREAD, MASCARPONE WHIPPED POTATOES WITH GIBLET GRAVY, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

CRAB STUFFED SOLE - \$35

FRESH SOLE STUFFED WITH A SEASONED BLEND OF CRAB MEAT, BAKED TOPPED WITH A DIJON CREAM SAUCE SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

SEAFOOD LINGUINE - \$35

LIGUINE PASTA TOSSED IN A ROASTED VEGETABLE CREAM SAUCE WITH SHRIMP, BAY SCALLOPS AND CRAB MEAT, SERVED WITH A SIDE OF BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

NEW YORK STRIP - \$38

12OZ NEW YORK STRIP, PIT GRILLED, TOPPED WITH ZIP SAUCE AND FLASH FRIED ONION STRINGS, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

LAMB CHOPS - \$40

THREE MARINATED LAMB CHOPS TOPPED WITH SWISS CHARD, TOMATOES, GARLIC AND FETA CHEESE, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

DESSERT

AVAILABLE A LA CARTE

PUMPKIN PIE - \$8

HANDMADE FLAKY PIE CRUST BAKED WITH A CLASSIC PUMPKIN PIE FILLING TOPPED WITH FRESH WHIPPED CREAM

PECAN PIE - \$9

FLAKY PIE CRUST TOPPED WITH A RICH BROWN BUTTER AND PECAN FILLING, TOPPED WITH FRESH WHIPPED CREAM

NEW YORK STYLE CHEESECAKE - \$9

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

PUMPKIN ICE CREAM WAFFLE SUNDAE - \$10

CREAMY PUMPKIN ICE CREAM SERVED OVER WARM PEARL SUGAR BELGIUM STYLE WAFFLES, TOPPED WITH A DRIZZLE OF CARAMEL AND WHIPPED CREAM

LAVA CAKE A LA MODE - \$10

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

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

BUTTERNUT SQUASH SOUP

ROASTED BUTTERNUT SQUASH, SEASONED AND BLENDED WITH CREAM SERVED WITH A CINNAMON TOASTED CROUTON

CHILDREN'S MENU AVAILABLE UPON REQUEST

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

