



**SPECIAL HOLIDAY HOURS: 11:30AM-8PM (LAST SEATING AT 6PM)**

**CALL: [\(586\) 773-3840](tel:5867733840) TO MAKE YOUR RESERVATION**

## Entrees

### **VEGETARIAN QUICHE - \$28**

FLAKEY PIE CRUST TOPPED WITH FARM FRESH EGGS MIXED WITH ASSORTED GRILLED VEGETABLES AND GRUYERE CHEESE SERVED WITH A FRESH FRUIT CUP

### **TORTELLINI PALOMINO - \$28**

TENDER TORTELLINI PASTA FILLED WITH A BLEND OF SEASONED RICOTTA, PARMESAN AND ROMANO CHEESES TOPPED WITH A RICH TOMATO CREAM SAUCE - **ADD GRILLED SHRIMP - \$8**

### **CHICKEN FRANCESE - \$29**

CHICKEN BREAST HAND DIPPED IN EGG WASH AND LIGHTLY FLOURED, PAN SEARED AND TOPPED WITH A LEMON BUTTER WHITE WINE SAUCE

### **GRILLED PORK CHOPS - \$29**

MARINATED PORK CHOPS, PIT-GRILLED AND SERVED OVER BALSAMIC BRAISED CABBAGE AND APPLES

### **COCONUT SHRIMP - \$30**

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

### **POLISH PLATTER - \$30**

FRESH AND SMOKED KIELBASA WITH SAUERKRAUT, SLICED WEST VIRGINIA BAKED HAM, POTATO AND CHEESE PIEROGI, SERVED WITH SOUR CREAM

### **ORANGE GINGER SALMON - \$34**

NORWEIGN SALMON FILET TOPPED WITH AN ORANGE GINGER SAUCE GARNISHED WITH A LEMON TWIST AND FRESH DILL

### **SEAFOOD LINGUINE - \$34**

LINGUINE PASTA, SHRIMP, BAY SCALLOPS AND CRAB MEAT TOSSED IN A ROASTED VEGETABLE CREAM SAUCE

### **LAMB CHOPS - \$40**

THREE MARINATED LAMB CHOPS TOPPED WITH SWISS CHARD, TOMATOES, GARLIC AND FETA CHEESE

### **FILET MIGNON - \$42**

WAVES SIGNATURE 8OZ FILET CHAR-GRILLED TOPPED WITH A TARRAGON MUSHROOM SAUCE

**CHILDREN'S MENU AVAILABLE UPON REQUEST**

BEVERAGES NOT INCLUDED. MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE. NO COUPONS OR PROMOTIONAL OFFERS WILL BE ACCEPTED

## ALL DINNERS INCLUDE:

### Soup/Salad - CHOICE OF (1) ONE

#### **WAVES HAWAIIAN SALAD**

CRISP HEARTS OF ROMAINE, TOSSED IN A SWEET SOY VINAIGRETTE AND 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 CREAM, SAUTEED ONIONS AND OUR HOUSE BLEND OF SEASONINGS

## Sides

#### **HERB ROASTED MINIATURE POTATOES**

CREAMER POTATOES, SEASONED WITH OUR HOUSE BLEND OF HERBS DRIZZLED WITH OLIVE OIL AND ROASTED

#### **ASPARAGUS AND GLAZED CARROTS**

WHOLE SPEARS OF ASPARAGUS, SEASONED AND ROASTED, SERVED WITH BROWN SUGAR AND HONEY GLAZED TURN-CUT CARROTS

## Dessert - AVAILABLE A LA CARTE

#### **COCONUT CREAM PIE - \$9**

FLAKEY PIE CRUST FILLED WITH A RICH COCONUT CREAM TOPPED WITH FRESH WHIPPED CREAM AND TOASTED COCONUT

#### **CARROT CAKE - \$9**

CLASSIC CARROT CAKE TOPPED WITH CREAM CHEESE ICING

#### **NEW YORK STYLE CHEESE CAKE - \$9**

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

#### **CHOCOLATE LAVA CAKE - \$9**

MOIST CHOCOLATE CAKE SERVED WARM, WITH A MOLTEN FUDGE CENTER, TOPPED WITH A DRIZZLE OF CHOCOLATE AND CARAMEL SAUCES, SERVED WITH A FRESH BERRY GARNISH

#### **ICE CREAM SUNDAE - \$8**

HAND DIPPED VANILLA BEAN ICE CREAM, TOPPED WITH CHOICE OF HOT FUDGE OR STRAWBERRY SAUCE

