

Desserts

- HEATHER'S HOMEMADE CARROT CAKE** 5.75
Rich and moist carrot cake loaded with pineapple, pecans, toasted coconut, raisins, and best of all...rum! Make sure to save room for this yummy creation!
Prepared by Mlle. Hall
- BLUEBERRY COBBLER** 4.75
Our homemade blueberry cobbler served in a martini glass with vanilla ice cream, whipped cream, and toasted almonds.
- MEXICAN BREAD PUDDING** 4.50
Martin's Grandmother's recipe. Baked bread pudding with apples, pecans, maple syrup, cinnamon, and cheddar cheese. Served with sweetened cream.
- BIG PHAT CHOCOLATE CAKE à LA MOÛSE** 5.75
Layer upon layer of dark moist chocolate cake with silky smooth chocolate chiffon. Served with vanilla ice cream.
- TIRAMISU TO YOU, TOO** 5.25
Espresso flavored cheesecake, lady fingers dipped in marsala wine, coffee liqueur and espresso topped with mascarpone mousse make this tiramisu primo.
- REESE'S SWEET NUTTIN' CHEESECAKE** 5.25
Reese's Peanut Butter Cups combined with a rich chocolate cheesecake topped with chopped Reese's Peanut Butter Cup's from "The DREAM FACTORY" cheesecakes.
- KAHLUA & CHOCOLATE TOFFEE MOUSSE CAKE** 5.50
Rich Kahlua flavored mousse cake with a crunchy toffee center with an Oreo cookie crust, topped with a chocolate-caramel lattice.
- CARAMEL APPLE PIE ALA MOÛSE** 4.25
Caramel apple pie with a shortbread crust on a bed warmed ginger-caramel sauce. Topped with vanilla ice cream.
- HOT FUDGE CHOCOLATE BROWNIE SUNDAE** 4.25
Chocolate fudge brownie baked with walnuts and topped with vanilla ice cream, hot fudge, whipped cream, and garnished with a maraschino cherry.



FRIDAY, MARCH

QUINTESSENCE GIN MARTINI

Nothing says "SPRING" like a gin martini, and Quintessence is our premium brand. Regularly \$8.75, to celebrate you can get a great gin martini and save bucks!

Tonight's dinner created
Martin H. Contreras, E
Donald Opolski, Chris Chic
and Will Ne

Soups

CHICKEN AND RICE

MUSHROOM-BARLEY

Cup 2.50
Bowl 3.75

FRENCH ONION

Cup 3.50
Bowl 4.75

Entrée Salads

GRILLED SALMON SALAD

13.75

Char-grilled salmon filet served on a bed of salad greens with red onions, tomato, and sliced egg with a ravigote dressing (classic French mayo of lemons, capers, fresh herbs, and eggs).

Recommended wine pairing Morande Sauvignon Blanc

BLACKENED STEAK SALAD*

12.25

Romaine lettuce with a traditional caesar dressing made with anchovy paste. Topped with a pan-seared 6 oz. blackened Black Angus top sirloin, red onions, bleu cheese and homemade croutons.

Recommended wine pairing Seven Deadly Zins

FIVE SPICE DUCK BREAST & PEAR SALAD

13.75

Roasted five-spice duck breast julienned set on top of mixed spring greens with red pear and orange slices, grapes, pecans, and red onion. Served with a raspberry vinaigrette.

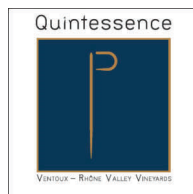
Recommended wine pairing Quintessence Rhone

Featured Wine

QUINTESSENCE 2003

Glass 9.50
Bottle 38.00

A vibrant, sweet bouquet of raspberry jam, molasses and cinnamon, excellent oak integration provides silky tannins and spice. Pairs sinfully well with Pasta Sauces, Blackened Steak and delectable dark chocolate desserts!



* All Burgers, Steaks, and Salmon are Cooked to Order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

Entrée

Entrees served with choice

SWEET CHILI PORK MEDALLIONS

Pork loin medallions topped with seaweed salad and garnished with bok choy and asparagus nori rolls.

Prepared by: M. Opolski

Recommended wine pairing Quintessence

SCALLOPS IN THAI-CURRY SAUCE

Pan-seared scallops and julienned thai-curry infused cream sauce. Served with rice and garnished with fresh cilantro.

An laut! BAR Classic

Recommended wine pairing Morande Sauvignon Blanc

CHICKEN BREAST ROULADE

Scalloppini of chicken rolled with bresaola, cappicola, baked, and topped with rice and steamed broccoli.

Prepared by M. Chiapelli

Recommended wine pairing Caposaldo

CHICKEN FETTUCCHINI ALFREDO

Panèed breast of chicken julienned with cracked pepper fettuccini, Topped with artichoke hearts, and onion.

Prepared by M. Niebert

Recommended wine pairing Woop-Woop

PAN EUROPEAN STUFFED PORTABELLA

Two portabella mushroom caps stuffed with cheese and balsamic braised spinach, garnished with grilled tomato wheels and romano. Presented on a bed of cucumber and finished with a drizzle of honey sauce.

An laut! BAR Classic

Recommended wine pairing Leelanau