



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

Call: [\(586\) 773-3840](tel:5867733840) To Make Your Reservation

Entrees

VEGETARIAN QUICHE - \$18

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

THREE CHEESE RAVIOLI - \$22

DELICATE RAVIOLI PASTA FILLED WITH A BLEND OF SEASONED RICOTTA, PARMESAN AND ROMANO CHEESES TOPPED WITH A CHOICE OF MARINARA OR BOLOGNESE SAUCE

POLISH PLATTER - \$24

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

HERB ROASTED AIRLINE CHICKEN - \$24

AIRLINE CHICKEN ROASTED WITH A BLEND OF HERBS AND SPICES TOPPED WITH JULIENNED MUSHROOMS AND A MARSALA WINE SAUCE

GRILLED PORK CHOPS - \$25

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

COCONUT SHRIMP - \$25

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

ORANGE GINGER SALMON - \$28

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

SEAFOOD LINGUINE - \$29

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

LAMB CHOPS - \$36

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

FILET MIGNON - \$37

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

MASCARPONE WHIPPED POTATOES

FRESH MASHED IDAHO POTATOES BLENDED WITH CREAM, BUTTER AND MASCARPONE CHEESE

ROASTED ASPARAGUS

WHOLE SPEARS OF ASPARAGUS LIGHTLY DRIZZLED WITH OLIVE OIL, SEASONED AND ROASTED

Dessert - AVAILABLE A LA CARTE

COCONUT CREAM PIE - \$6

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

CARROT CAKE - \$7

CLASSIC CARROT CAKE TOPPED WITH CREAM CHEESE ICING

NEW YORK STYLE CHEESE CAKE - \$6

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

DETROIT STYLE BUMPY CAKE - \$7

MOIST CHOCOLATE CAKE, TOPPED WITH FRESH WHIPPED CREAM AND A RICH CHOCOLATE GANACHE, SERVED WITH A FRESH BERRY GARNISH

SANDERS HOT FUDGE SUNDAE - \$5

HAND DIPPED VANILLA BEAN ICE CREAM TOPPED WITH DETROIT'S OWN SANDERS HOT FUDGE

