



Mother's Day DINNER

SUNDAY - MAY 11TH, 2025

Reservations Available: 11:30am-6pm (Last Seating is at 6pm)

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

ENTREES

BROCCOLI AND CHEDDAR QUICHE - \$27

FLAKEY PIE CRUST TOPPED WITH FARM FRESH EGGS, BROCCOLI BUDS AND SHREDDED CHEDDAR CHEESE, SERVED WITH A HOUSE MADE MUFFIN, SEASONAL FRESH FRUIT, AND ROASTED ASPARAGUS

MICHIGAN CHERRY CHICKEN SALAD - \$27

HAND SHREDDED CHICKEN MIXED WITH DRIED MICHIGAN CHERRIES, GRAPES AND WALNUTS IN A CREAMY SEASONED MAYO, SERVED WITH A BUTTERY CROISSANT, HOUSE MADE MUFFIN AND SEASONAL FRESH FRUIT

MAURICE SALAD - \$27

ROMAINE TOSSED WITH DICED HAM, ROASTED TURKEY BREAST, SWISS CHEESE, SWEET PICKLES AND GREEN OLIVES IN A CLASSIC MAURICE DRESSING, TOPPED WITH A SLICED HARD-BOILED EGG, SERVED WITH A HOUSE MADE MUFFIN

CLASSIC STUFFED SHELLS - \$28

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

CHICKEN CREPES FLORENTINE - \$29

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

COCONUT SHRIMP - \$29

TIGER SHRIMP DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER, FRIED TO A GOLDEN BROWN, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED MINIATURE POTATOES

LEMON HONEY GLAZED SALMON - \$33

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

SEAFOOD LINGUINE - \$34

LINGUINE PASTA, SHRIMP, BAY SCALLOPS AND CRAB MEAT TOSSED IN A ROASTED VEGETABLE CREAM SAUCE, SERVED WITH A SIDE OF ROASTED ASPARAGUS

NEW YORK STRIP - \$36

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

LAMB CHOPS - \$39

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

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

DESSERT

ALL DESSERTS AVAILABLE A LA CARTE

CHOCOLATE CREAM PIE - \$8

FLAKEY PIE CRUST FILLED WITH A RICH CHOCOLATE CREAM TOPPED WITH FRESH WHIPPED CREAM AND CHOCOLATE GARNISH

STRAWBERRY SHORTCAKE - \$8

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

NEW YORK STYLE CHEESECAKE - \$8

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

CHURRO BUNDT CAKE - \$9

MOIST CINNAMON CAKE, SERVED WARM, TOPPED WITH A SCOOP OF VANILLA ICE CREAM AND DRIZZLE OF CARAMEL SAUCE

ICE CREAM SUNDAE- \$7

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

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

