



# Mother's Day DINNER

SUNDAY - MAY 10TH, 2026

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

Call: **(586) 773-3840** To Make Your Reservation

## ENTREES

### MICHIGAN CHERRY CHICKEN SALAD - \$27

HAND SHREDDED CHICKEN MIXED WITH DRIED MICHIGAN CHERRIES, GRAPES AND WALNUTS IN A CREAMY SEASONED MAYO, SERVED WITH A 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

### BROCCOLI AND CHEDDAR QUICHE - \$28

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

### 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

### TORTELLINI CARBONARA - \$28

THREE CHEESE TORTELLINI TOSSED IN A CLASSIC CREAMY CARBONARA SAUCE WITH CRISPY PANCETTA AND SWEET PEAS, TOPPED WITH A SEASONED BREAST OF CHICKEN  
ADD SEASONED CHICKEN BREAST - \$3 ADD GRILLED SHRIMP - \$8

### CHICKEN CREPES FLORENTINE - \$30

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

### COCONUT SHRIMP - \$30

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

### ATLANTIC STUFFED FLOUNDER - \$34

FRESH FLOUNDER STUFFED WITH A BLEND OF CRAB AND SHRIMP, BAKED AND TOPPED WITH A LOBSTER CREAM SAUCE, SERVED WITH ROASTED ASPARAGUS AND HERB SEASONED MINIATURE POTATOES

### FILET MIGNON - \$42

WAVES SIGNATURE 8OZ FILET, CHAR-GRILLED AND TOPPED WITH A MUSHROOM CREAM SAUCE, 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

### LEMON RICE SOUP

CREAMY LEMON BROTH WITH DICED CARROTS, LONG GRAIN WHITE RICE AND SEASONED WITH OUR HOUSE BLEND OF HERBS AND SPICES

## DESSERT

ALL DESSERTS AVAILABLE A LA CARTE

### BANANA CREAM PIE - \$9

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

### STRAWBERRY SHORTCAKE - \$9

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

### 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

## 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

