



Appetizers

Assorted Cheese Tray: cubed pepper jack, Colby jack, and cheddar cheese with your favorite cheese spread with choice of delicious ham cheese spread or pesto cheese spread served with crackers

Meat Tray: garlic sausage, pickled bologna, summer sausage, Land jaeger, ham, turkey summer sausage with cheese. Pick and choose your favorite.

Fresh Fruit Tray: watermelon, cantaloupe, honeydew, seedless red and green grapes, fresh strawberries, pineapple, based on seasonal availability: kiwi, and oranges

Veggie & Relish Tray: broccoli, cauliflower, cherry tomatoes, celery, baby carrots, sweet dill pickles, black olives and mild pepperoncini

Capris: fresh Mozzarella and tomatoes sprinkled with fresh basil served with balsamic glaze

Assorted Sushi: California roll, spicy tuna roll, salmon rolls, shrimp served with pickled ginger, wasabi, soy sauce

Cucumber or Cherry Tomato Cups: filled with choice of herb cheese, salmon mousse, chicken salad, whitefish salad, or egg salad

Shrimp Cocktail: served with cocktail sauce and fresh lemons

Chicken Fillo Cups: chicken salad with our special recipe filled in our fillo cups

Smoked Salmon: served with fresh lemons and crackers

Spicy Shrimp Croissant: cream cheese, spicy cocktail sauce with shrimp on a garnished croissant

Grilled Scallop Spoons: scallops in sweet chili sauce served in a spoon

Salmon: served with lobster sauce

Shrimp Baguettes: Maryland crab stuffed in shrimp with bacon

Maryland Crab Cakes: mini crab cakes with lump crab meat with a rémoulade sauce

Mozzarella Sticks: homemade with string Mozzarella cheese with Prosciutto wrapped and rolled in egg roll skin and served with fresh marinara or vodka marinara

Bacon Wrapped Scallops: wrapped in Applewood bacon – absolutely delicious

Bruschetta: French bread with Italian olive oil and seasoning, with diced tomatoes, sautéed Portobello mushrooms, with Monterey Jack cheese

Coconut Fried Shrimp: served with raspberry sauce or cocktail sauce

Hand Carved Sandwiches: beef tenderloin, turkey breast, pork loin, served on a homemade soft dinner roll with horseradish or honey Dijon sauce

Cheese Cake Chocolate Cups: with homemade creamy cheese cake served in chocolate cup garnished with blackberry or raspberry

Antipasto: Genoa salami, pepperoni, fresh Mozzarella balls, marinated mushrooms, Sicilian olives, marinated artichokes, served with crunchy bread sticks or French baguettes

Asparagus wrapped in Prosciutto: served with horseradish sauce or chipotle sauce

Ham Roll Up: served with green onion or sweet or dill pickle with cream cheese rolled up

Deviled Eggs: usually served with the ham roll ups

Mini Croissant Sandwiches: black forest ham, honey roasted turkey, roast beef, Grobbel's corn beef, pastrami, or chicken salad, tuna salad, egg salad – your choice

Quesadillas: beef, chicken, or shrimp with Mozzarella and cheddar cheese served with sour cream and salsa

Seafood Stuffed Mushroom: shrimp, scallops in our House stuffing with Mozzarella cheese and baked

Fillo Triangles- aka Spanakopita: seasoned spinach, feta cheese wrapped in fillo pastry

Mini Reubens: Grobbels corn beef, sauerkraut with melted Swiss served on mini roll with side thousand Island

Ramaki: chicken liver, water chestnut, wrapped with bacon

Maryland Stuffed Mushrooms: crab lump meat in our House stuffing with Mozzarella cheese and baked

Meatballs: touch of Italy with homemade meatballs with fresh ground beef and sausage, with bread crumbs, eggs, and our special seasoning, served in beef sauce, BBQ sauce, sweet and sour sauce or Swedish style – your choice

Baby Lamb Chops: seared in our Italian seasoning and served with mint jelly or Dijon mustard

Hot & Spicy Buffalo Chicken Wings: great wings fried to perfection served with hot sauce, BBQ sauce, sweet chili sauce, teriyaki, or garlic parmesan sauce

Coconut Fried Lobster Tail: served with raspberry sauce or piña colada sauce

Vegetable Pork Egg Rolls: hot mustard or plum sauce

Escargot: served in mushroom cap, topped with little Mozzarella cheese

Layered Mexican Bean Dip: refried beans, sour cream, cream cheese, guacamole, salsa, cheddar cheese, shredded lettuce, black olives, diced tomatoes, and jalapeños with crispy chips

Mexican Grande: refried beans and seasoned beef simmered in assorted cheese sauce baked and served with lettuce, tomatoes, onions, black olives and jalapeños with chips served on the side

Mussels: served in marinara or vodka marinara or aglio sauce

Spinach Artichoke Dip: cream cheese, sautéed spinach with garlic and artichoke hearts with Mozzarella cheese seasoned and served with tortilla chips

Poultry & Beef

Oven Baked Chicken: chicken dusted in our flour, seasoned, then baked

Hand Carved Turkey Breast: slow roasted and basted served with Dijon mustard, horsey sauce, or a spicy chipotle sauce your choice

Chicken Monterey: sautéed portabella mushrooms with sautéed onions with Monterey Jack cheese

Chicken Parmesan: chicken breast egg washed, dredged in Parmesan bread crumbs with marinara cheese sauce

Stuffed Chicken Breast: with sautéed spinach, Gorgonzola cheese and topped with a cream sauce

Lemon Roasted Chicken: our marinated chicken breast seared and seasoned with lemon pepper and fresh squeezed lemon, slow cooked, topped with a Chardonnay sauce

Chicken Marsala: a julian chicken breast with sautéed portabella mushrooms in our Marsala

wine sauce served over a bed of pasta

Chicken Piccata: Julian chicken breast in a caper, lemon butter, white wine sauce served over a bed of pasta

Chicken Broccoli Alfredo: sautéed chicken strips with broccoli and Alfredo sauce tossed in pasta of your choice

Chicken Francaise: a chicken breast with sautéed mushroom and lemon butter and wine sauce

Barbecue Chicken: lightly seasoned, baked and basted in our sweet homemade BBQ sauce

Hand Carved Prime Rib Roast: slow cooked to perfection

Hand Carved Beef Tenderloin: absolutely our number one seller – marinated and slow cooked to medium rare, cut it with a fork, served with horsey sauce on the side

Fillet of Beef Tenderloin: served with a creamy béarnaise or horseradish sauce

Porterhouse Steak: Aged Black Angus

Ribeye Steak: Aged Black Angus, add Gorgonzola or Bleu Cheese crumbles to add to a robust flavor

New York Strip Steak: Aged Black Angus

Beef Roll Ups: sliced prime rib with herbal stuffing rolled up and topped with beef gravy

Beef Wellington: wrapped in puff pastry layered with truffle mousse paté and topped with béarnaise sauce

Meatballs: our home made meatballs with ground beef sausage and veal, with our signature seasoning slow cooked in one of our signature sauce of beef gravy, BBQ sauce, Swedish, or sweet and sour.

Marinated Sliced Steak: served in a light beef gravy sauce

Stuffed Cabbage: classic pig in the blanket

Seafood

Maryland Crab Cakes:

Salmon with Lobster Sauce: baked fresh salmon seasoned and topped with a lobster sauce ~becoming one of our best sellers!

Grilled Salmon: marinated salmon grilled on bed of onions topped with shredded Pepper Jack cheese

Grilled Salmon: salmon grilled on a bed of onions then finished with a lobster sauce.

Baked White Fish: lemon pepper, Cajun, tequila lime sauce with peppers

Parmesan Encrusted White Fish: egg washed then dredged with Parmesan bread crumbs

Baked or Deep Fried Cod: Alaskan cod served baked or deep fried

Shrimp Scampi: jumbo shrimp sautéed in butter garlic with white wine sauce, served over bed of fettucine

Lobster Tail: served either the whole lobster or served on top of the shell

Seafood Fra Diavolo: lobster, shrimp, scallops, calamari, clams, and mussels served in a spicy vodka sauce

Skewered Shrimp: in a garlic lime sauce

Fresh Fish Selection: tuna steak, sword fish, salmon, mahi mahi, tilapia, based upon availability

Pork

Stuffed Pork Chop: slow cooked in our herbal stuffing

Sliced Pork Loin: marinated and slow cooked with cranberry sauce

Smoked Pork Butts: smoked in our own smoker for 8-10 hours, then pulled apart just prior to serving with homemade BBQ sauce

Fresh Sliced Country Ham: smoked ham with our own glaze

Carving Station: hand carved tenderloin, prime rib, roast turkey breast, pork loin

Our Chef's Stations

Mashed Potato Bar: creamy mashed potatoes served in martini glass with your choice of toppings: crisp bacon, cheddar cheese sauce, beef or chicken gravy, peas, broccoli, sautéed mushrooms, cheddar cheese, sour cream, chives

Mexican Fajita Station: chicken or beef seasoned, served with sautéed peppers and onions, flour tortillas, Cheddar cheese, sour cream, salsa, black olives and sliced jalapeños

Omelet and Pancake Station: omelets made to order with diced ham, sausage, bacon, green onions, fresh mushrooms, spinach, cheddar cheese and Swiss cheese

Pasta Station: pick your ingredients: butter or olive oil, chopped garlic, fresh mushrooms, onions, diced chicken, shrimp, alfredo or marinara or vodka marinara sauce, tossed in linguine, bow tie, penne pasta

Starches

Mashed Potato: with gravy

Twice Baked Potato

Pan Style Twice Baked Potato

Cheesy Potato

Baked Potato

Red Skin Potatoes: steamed with onions and butter

Red Skin Mashed Potatoes

Wild Rice

Rice Pilaf

Macaroni and Cheese

Vegetables

Glazed Carrots

Green Beans: almondine, casserole, or plain with butter and seasoning

Kernel Corn

Steamed Broccoli

Steamed Asparagus

California Mixed Vegetables

Asian Blend

Pasta Selections

Liguine Penne Fettucini
Rigatoni Bow Tie

YOUR CHOICE OF SAUCE:

Alfredo Sauce

Bolognese Sauce

Fresh Marinara

Pesto Sauce

Red or White Clam Sauce

Sun-Dried Tomatoes and Basil

Cream Tomato Sauce

Pasta Dishes

Penne a la Vodka: with grilled chicken, or grilled shrimp with our fresh vodka marinara

Penne Sun-Dried Pollo: sun-dried tomatoes, sautéed Portobello mushrooms, with creamy tomato sauce and grilled chicken

Lasagna: with our hand-made Bolognese, layered with our Ricotta, Mozzarella and pasta sheets

Vegetarian Lasagna: our cream sauce with fresh vegetables and Ricotta sauce topped with Mozzarella

Seafood Alfredo: shrimp, scallops, crab, sautéed then simmered in our cream sauce; tossed in pasta of your choice

Cold Salads

Chicken Salad: with cranberries, apples and red onions in our seasoned chicken mixture

Steak House Redskin Potato Salad: diced redskin potato with cheddar cheese, bacon, onions, and our signature seasoning mixture

Egg Salad: hard boiled eggs, diced and seasoned

Macaroni Salad: elbow pasta with diced hardboiled egg, tuna and peas in our House seasoning

Coleslaw: shredded cabbage with our special seasoning

Pasta Primavera: fresh seasoned vegetables tossed in our House recipe over bow tie pasta

Tortellini: bow tie pasta with sun-dried tomatoes, Mozzarella and pesto sauce

Fresh Salads

Gourmet Tossed: Spring mix greens with cucumbers, green peppers, black olives, carrots, red onions, and cherry tomatoes

Baby Spinach Salad: fresh mushrooms, crisp bacon, sliced hardboiled egg, and croutons

Strawberry Spinach Salad: baby spinach and fresh sliced strawberries, with Gorgonzola cheese, candy pecans, croutons and homemade strawberry vinaigrette

Mesclin Salad: spring mix greens with Gorgonzola or Feta cheese, julienne pears, sugar toasted walnuts, mandarins, and dried cranberries, with raspberry vinaigrette

Chef Salad: chopped romaine with sliced honey roasted turkey, sliced Black Forest ham, hard boiled sliced egg, cucumbers, diced tomatoes with Swiss and cheddar cheese

Michigan Fruit Salad: chopped Romaine with mandarin oranges, Michigan dried cherries, walnut pieces, croutons and raspberry vinaigrette

Traditional Greek Salad: chopped romaine with sliced red onions, black olives, Feta cheese, croutons, Greek dressing

Drop-off Menu

Meats

Baked Chicken

Sliced Ham

Sliced Beef

Meatballs

Sliced Turkey

Polish Sausage (with Sauerkraut)

Starches

Mashed Potato with Gravy

Red Skin Garlic Mashed Potato

Baked Potato with Sour Cream

Twice Baked Pan Style Potato

Wild Rice

Rice Pilaf

Cheesy Potato

Steamed Red Skin Potato

Vegetables

Green Beans

Corn

Glazed Carrots

California Mixed Vegetables

Rolls

Soft Rolls with Butter

Hard Rolls with Butter

Salads

Coleslaw

Potato Salad

Macaroni Salad

Tossed Salad

Caesar Salad