

# GRAHAM'S

restaurant

## Small Plates

<b>Shrimp Cocktail</b>	<b>\$8.95</b>	<b>Bruschetta</b>	<b>\$3.95</b>
Chilled Shrimp served with Cocktail Sauce and Lemon		Toasted Baguette with chopped Roma Tomatoes, Garlic, fresh Basil and Mozzarella Cheese drizzled with a light Balsamic Vinaigrette	
<b>Crab-Stuffed Crêpe</b>	<b>\$4.95</b>	<b>Coquilles St Jacques</b>	<b>\$5.95</b>
Crêpe stuffed with Crabmeat and served with Hollandaise Sauce		Bay Scallops baked in White Wine and Lime Juice topped with Parmesan Cheese served in a shell	
<b>Crab Sliders</b>	<b>\$8.95</b>	<b>Sweetbreads en Coquille</b>	<b>\$4.95</b>
A dollop of Chipotle Mayonnaise tops these Crab sliders with Spring Mix and Roma Tomatoes		Tender Sweetbreads and Mushrooms baked in a Béchamel Sauce topped with Parmesan Cheese	
<b>Spiced Pulled Pork Sliders</b>	<b>\$4.95</b>	<b>Grilled Sweetbreads</b>	<b>\$4.95</b>
Slow cooked spiced pulled Pork sliders with Spring Mix and Roma Tomatoes		Grilled Mushrooms and Sweetbreads drizzled with fresh Lemon Juice	
<b>Stuffed Mushroom Caps</b>	<b>\$3.95</b>	<b>Crab Imperial Casserole</b>	<b>\$7.95</b>
Boursin Cheese filled Mushroom Caps		Lump Crabmeat Baked in a White Sherry Sauce	
<b>The Bread Bowl</b>	<b>\$6.95</b>	<b>Escargot with Brie Cheese</b>	<b>\$4.95</b>
Bread bowl filled with creamy Spinach and Artichoke Dip topped with Swiss Cheese		Herb Buttered Escargot smothered Brie Cheese served with slices of a French Baguette	
<b>Calamari</b>	<b>\$4.95</b>	<b>Stuffed Oysters</b>	<b>\$8.95</b>
Lightly floured and fried tossed in a White Wine, Lemon Caper Sauce		A pair of Oysters stuffed with Crabmeat drizzled with Hollandaise Sauce	
<b>Oysters on the Half Shell*</b>	<b>\$7.95</b>	<b>Crab Cakes</b>	<b>\$8.95</b>
Served with Lemon and Tabasco		Crab Cakes served with Red Pepper Aioli	
<b>BBQ Ribs</b>	<b>\$4.50</b>	<b>Smoked Salmon*</b>	<b>\$5.95</b>
Marinated in a Hoisin BBQ Sauce		Served with Crème Fraîche, Capers, diced Onions, chopped Eggs and toasted Baguette	
<b>Prosciutto wrapped Gnocchi</b>	<b>\$3.95</b>	<b>Vegetarian Spring Roll</b>	<b>\$4.95</b>
Spinach, Potato and Roasted Red Pepper Gnocchi wrapped in Prosciutto served with a Pesto Cream Sauce		Served with Sweet & Sour Sauce	
<b>Bay Scallop Ceviche</b>	<b>\$4.95</b>	<b>Crispy Chorizo Quesadilla</b>	<b>\$4.95</b>
Bay Scallops marinated in Lemon Juice, Ginger and Jalapeño Peppers tossed with Olive Oil, Scallions and fresh Dill		Crispy Quesadilla filled with Spicy Chorizo, fresh Cilantro, Cheddar Cheese and Chipotle Chili garnished with a dollop of Guacamole, Sour Cream and Salsa	
<b>Crostini alla Napolitana</b>	<b>\$3.95</b>	<b>Polenta with Gorgonzola</b>	<b>\$3.95</b>
Grilled Herb Flat Bread layered with fresh Mozzarella, Prosciutto and Roma Tomatoes		Sliced Fresh Strawberries and Pears garnish the Polenta topped with Gorgonzola Cheese	
<b>Sweetbreads with Madeira</b>	<b>\$4.95</b>	<b>Pepperkosh Beef Tips*</b>	<b>\$5.95</b>
Carrots, Pearl Onions and Sweetbreads are slow baked in a sweet Madeira Sauce		Spicy Beef Tips sautéed with Mushrooms and Onions	
<b>Polenta with Gorgonzola Duck &amp; Mushrooms*</b>	<b>\$5.95</b>		
Gorgonzola Polenta paired with sliced Duck in a Mushroom Sauce			

## Salads

<b>Asian Chicken Salad</b>	<b>\$7.95</b>	<b>Spinach and Duck Breast Salad</b>	<b>\$7.95</b>
Marinated Grilled Chicken Breast served atop Mesclun Greens with Julienne Vegetables, Cashews and Mandarin Orange slices Sprinkled with Chow Mein Noodles tossed with Hoisin Sesame Dressing		Fresh Spinach with Duck, Gorgonzola Cheese, Strawberries, sliced Pears and Asian Dressing	
<b>Graham's Cobb Salad</b>	<b>\$7.95</b>	<b>Chimichurri Beef Tip Salad</b>	<b>\$7.95</b>
Grilled Chicken, Bacon, Tomato, Egg, Cheddar and Blue Cheese, Black Olives and Avocado chopped and mixed with Romaine		Romaine Lettuce, Fresh Mozzarella, Tomatoes and Beef Tips with a Chimichurri dressing	
<b>Graham's House Salad</b>	<b>\$3.95</b>	<b>Fiesta Salad</b>	<b>\$7.95</b>
Mixed Greens, Almonds, dried Michigan Cherries, and Croutons		Seasoned Chicken Breast served over Mixed Greens with Roasted Corn and Black Bean Salsa served in a Tortilla bowl with Salsa Ranch Dressing	
<b>with Tuna Salad</b>	<b>\$7.95</b>	<b>Gorgonzola Beef Tip Salad</b>	<b>\$7.95</b>
<b>with Chicken Salad</b>	<b>\$7.95</b>	Romaine and Spring Mix with Gorgonzola Cheese, Tomatoes, Grilled & Marinated Beef Tips, Bermuda Onions, Haricot Verts, Red Peppers & Zucchini	

\*NOTICE: Can be cooked to order or served under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 9002528

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## Soups

Roasted Red Pepper Bisque Gazpacho Soup du Jour

\$2.95 Cup \$3.50 Bowl

## Entrees

<b>Grilled Salmon Fillet*</b>	<b>\$15.95</b>	<b>New York Strip Steak*</b>	<b>\$16.95</b>
Char-grilled Salmon Fillet served with Apple Chutney, Rice Pilaf and seasonal Vegetables		12 oz. Steak grilled to your liking, served with Yukon Gold Mashed Potato and seasonal Vegetables	
<b>Shrimp Rebecca</b>	<b>\$18.95</b>	<b>10 oz. Rib Eye*</b>	<b>\$14.95</b>
Jumbo Shrimp stuffed with Blue Cheese, Shallots and Bacon, wrapped in Puff Pastry and served with an Herbed Cream Sauce served on a bed of Rice Pilaf with seasonal Vegetables		Served with a Chimichurri Sauce, Yukon Gold Mashed Potatoes and seasonal Vegetables	
<b>Crab Cake Dinner</b>	<b>\$15.95</b>	<b>Filet Mignon*</b>	<b>\$19.95</b>
Chef's recipe Crab Cakes served with Roasted Red Pepper Aioli with Rice Pilaf and seasonal Vegetables		6 oz. Filet Mignon served with Béarnaise Sauce served with Yukon Gold Mashed Potatoes and seasonal Vegetables	
<b>Tuna Steak Au Poivre*</b>	<b>\$13.95</b>	<b>Mediterranean Meatloaf</b>	<b>\$11.95</b>
Black Pepper encrusted Ahi Tuna Steak served with Wasabi Aioli, accompanied with Rice Pilaf and seasonal Vegetables		Ground Beef and Pork combined with Pancetta, Parmesan Cheese, fresh Herbs topped with Demi Sauce served with Yukon Gold Mashed Potatoes and seasonal Vegetables	
<b>Garlic Herb Walleye</b>	<b>\$14.95</b>	<b>Pan Seared Breast of Pheasant*</b>	<b>\$18.95</b>
Baked Walleye encrusted with Garlic Herb Breading served with and Rice Pilaf and seasonal Vegetables		Rosemary Chambord Demi Glace tops this Pheasant Breast served with Rice Pilaf and seasonal Vegetables	
<b>Venison Tenderloin*</b>	<b>\$18.95</b>	<b>Veal Piccata*</b>	<b>\$17.95</b>
Grilled Venison with Choron Sauce served with Yukon Gold Mashed Potatoes and seasonal Vegetables		Sautéed Scaloppini of Veal with a Lemon Capers and Mushroom Butter Sauce served with Rice Pilaf and seasonal Vegetables	
<b>Maine Lobster Ravioli</b>	<b>\$16.95</b>	<b>Bar-B-Que Baby Back Ribs</b>	<b>\$13.95</b>
Maine Lobster stuffed in a Saffron Pasta topped with a Tomato Cognac Sauce garnished with sautéed Baby Shrimp		Served with French Fries and seasonal Vegetables	
<b>Florentine Pesto Ravioli</b>	<b>\$12.95</b>	<b>Chicken Graham's</b>	<b>\$12.95</b>
Spinach, Basil and Ricotta Cheeses stuffed Ravioli tossed in a Pesto Marinara Sauce		Sautéed Chicken Breast rolled in Sour Cream and Bread Crumbs served with Chardonnay Sauce, and Rice Pilaf and seasonal Vegetables	
<b>Rainbow Trout</b>	<b>\$12.95</b>	<b>Artichoke Spinach Chicken</b>	<b>\$11.95</b>
Pan- Seared Rainbow Trout with julienne Vegetables and Rice Pilaf		Sautéed Chicken topped with a creamy Artichoke & Spinach Sauce served with Rice Pilaf and seasonal Vegetables	
<b>Angel Hair Pasta with Calamari</b>	<b>\$13.95</b>	<b>Porcini &amp; Wild Mushroom Ravioli</b>	<b>\$13.95</b>
Angel Hair Pasta tossed with a White Wine Caper Sauce topped with lightly floured and fried Calamari		Mushroom Ravioli tossed in a Garlic Herb Cream Sauce topped with Button & Portabella Mushrooms	
<b>Pasta Primavera</b>	<b>\$11.95</b>	<b>Pan Seared Duck Breast*</b>	<b>\$16.95</b>
Fettuccini and fresh garden Vegetables tossed in a Garlic Butter and fresh Basil		Tender Duck Breast pan seared and topped with Michigan Cherry Sauce served with Roasted Red Skin Potatoes and seasonal Vegetables	
<b>Roasted Butternut Squash Ravioli</b>	<b>\$13.95</b>		
An Apple Walnut Sauce tops Roasted Butternut Squash Ravioli garnished with Bleu Cheese			

## Sides

Roasted Red Skin Potatoes • French Fries • Rice Pilaf • Yukon Gold Mashed Potato • Seasonal Vegetable

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