

GRAHAM'S

restaurant

Appetizers

Shrimp Cocktail **\$8.95**
Six Jumbo Prawns served with Cocktail Sauce and Lemon

Graham's Wings **\$4.95**
Tossed with a Chipotle Lime sauce or Buffalo style

Potato Skins **\$5.50**
Loaded with Cheese, Bacon & Green Onion, served with Sour Cream

Quesadillas Served with Guacamole, Salsa and Sour Cream
Cheese **\$3.95**
Chicken **\$4.95**
Shrimp **\$6.95**

Smoked Salmon **\$7.95**
Served with Capers, Chopped Egg, Chopped Onion and Toast Points

Marinated Mussels **\$4.95**
Marinated in Lime, Red Onion, Tomato, Chili Peppers and Roasted Corn

Soup
Black Bean Soup **\$2.95 Cup** **\$3.50 Bowl**
Or Soup du Jour

Salads

Caesar Salad **\$5.00**
Crisp Romaine with our Caesar Dressing, Parmesan, Cheese and Seasoned Croutons
Add Chicken **\$8.25**
Add Grilled Shrimp **\$9.95**

Asian Chicken Salad **\$ 7.95**
Marinated Grilled Chicken Breast served atop Mesclun Greens with Pea Pods, Red Pepper, Cashews and Mandarin Orange slices sprinkled with Chow Mein noodles & tossed with Hoisin Sesame Dressing

Cobb Salad **\$7.95**
Grilled Chicken, Bacon, Tomato, Egg, Cheddar & Blue Cheese Black Olives, and Avocado served on Mixed Greens

Sandwich Board

All sandwiches served with Lettuce, Tomato, Pickles, & Onion, served with French Fries or Potato Chips

Certified Angus Beef Burger* **\$5.95**
Cheeseburger* **\$6.25**
Choice of: American, Swiss, and Cheddar, Blue Cheese or Pepper Jack Cheese
Additional toppings: Mushrooms, Sautéed Onion, Jalapeno,

Original Garden Burger® **\$5.25**
Served with French Fries

Reuben **\$7.95**
Corned beef, Sauerkraut, & Swiss, grilled on Rye bread

Club Croissant **\$7.25**
Classic combination of Smoked Turkey, Bacon, lettuce, tomato & Mayonnaise on fresh Croissant

French Dip **\$6.95**
Roast beef layered on a Hoagie bun served Au Jus

Ahi Tuna Sandwich* **\$8.95**
Blackened & served with Herbed Aioli on Bun

Roast Beef Club Croissant **\$7.95**
Piles of Sliced Roast Beef with Horseradish Sauce Lettuce, Tomato, Roasted Shallots and Cheddar Cheese served on a fresh Croissant

Marinated Shrimp Cocktail **\$8.95**
Jumbo Shrimp marinated in Coriander and Lemon, Grilled & Chilled, Served with a Basil Cream dipping sauce

Fried Calamari **\$4.95**
Gently floured and fried, served with Remoulade Sauce

Crab Cakes **\$8.95**
Chef's own recipe, served with roasted Red Pepper Aioli

Spinach & Artichoke Dip **\$6.50**
Creamy dip baked with Cheese, served with Pita Chips

Queso Dip & Chips **\$3.95**

Walnut Encrusted Brie **\$5.50**
with Caramel Apple Dipping Sauce

Brian's Firehouse Chili **\$4.50**
Served in a Sourdough Bowl, topped with Shredded Cheese, Chopped Onion & Sour Cream

Graham's House Salad **\$3.25**
Mixed Greens tossed with Pine Nuts, Sun-Dried Cherries, Red Onions and Croutons

Spinach Salad **\$4.95**
With Roasted Shallots, Goat Cheese, Walnuts, tossed in Balsamic Vinaigrette

Southwest Chicken Salad **\$7.95**
Southwest spiced Chicken Breast served over Mixed Greens with Roasted Corn and Black Bean Salsa topped with fried Tortilla strips & served in a Tortilla bowl with Salsa Ranch

Dressings: Ranch, Thousand Island, Balsamic Vinaigrette, Honey Mustard, French, Raspberry Vinaigrette, Blue Cheese, Italian

Specialties of the House:

Cubano Sandwich **\$6.95**
Marinated Roast Pork, Ham, Swiss, Mustard & Pickles, pressed and grilled on Cuban Bread served with Yuca Fries

Chorizo Burger* **\$7.95**
Delicious mildly spiced Pork patty with Lettuce, Tomato, Onion and Pickle, served with Yuca Fries

Turkey Reuben **\$7.95**
Sliced Turkey Breast, Coleslaw & Swiss, grilled on Rye bread

Chicken Caesar Wrap **\$7.25**
Grilled Chicken Breast, Romaine lettuce, Caesar dressing & Parmesan cheese wrapped in Lavash

Turkey Burger* **\$6.25**
Served with French Fries

Tuna or Chicken Salad **\$5.25**
Your choice of bread

Cup and a Half **\$5.95**
Cup of soup and a half sandwich, your choice of: Tuna Salad, Chicken Salad, Chicken Caesar Wrap, Ham and Cheese, Turkey Breast or Roast Beef

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.

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Seafood

Grilled Salmon Fillet \$15.95
Char grilled Salmon Fillet served with Apple Chutney
Served with Roasted Purple Potatoes and Asparagus

Shrimp Rebecca \$18.95
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 Vegetable du Jour

Crab Cake Dinner \$15.95
Chef's recipe Crab Cakes served with Roasted Red Pepper Aioli
with Rice Pilaf and Vegetable Medley

Blackened Ahi Tuna Steak* \$13.95
Cajun seasoned seared Ahi Tuna Steak served with
Béarnaise sauce, accompanied with Rice Pilaf and
Fresh Vegetable du Jour

Almond Encrusted Sea Bass \$18.95
Garnished with Red Pepper Coulis served with Mushroom and
Sun-Dried Tomato Risotto and steamed Asparagus

Garlic Herb Walleye \$14.95
Baked Walleye fillets encrusted with Garlic Herb breading
served with Mushroom and Sun-Dried Tomato Risotto
and steamed Asparagus

Pasta

Pasta Mardi Gras \$14.95
Cajun style with Chicken, Shrimp, and Andouille Sausage tossed with
Tomatoes, Okra, and Peppers served over Farfalle Pasta

Chicken Florentine \$12.95
Sautéed Breast of Chicken, fresh Baby Spinach and Roma Tomatoes
finished with Glace de Poulet served over Fettuccini Noodles sprinkled
with Mozzarella

Dilled Havarti Scallop Pasta \$14.95
Sautéed Scallops, Prosciutto, fresh Asparagus tossed in Dilled Havarti
Cream Sauce over Capellini Pasta

Three Cheese Tortellini \$13.95
Cheese Tortellini tossed with Prosciutto, Parmesan,
and Scallions in a Garlic Cream Sauce

Portobello Chicken Pasta \$14.95
Chicken, Shrimp, Portobello Mushroom and Broccoli
Sautéed in a Sun-Dried Tomato sauce over Penne Pasta

Chicken Scarpata \$12.95
Chicken Breast, Pepperoncini, Mushrooms, and
Kalamata Olives sautéed in Garlic White Wine sauce
served over Fettuccini Noodles

Beef, Chicken and Pork

12 oz. New York Strip Steak* \$16.95
Broiled to your liking and served with Baked Potato**
and Vegetable Medley

10 oz. Rib Eye* \$14.95
Served with Baked Potato** and Vegetable du Jour

Veal Cordon Bleu* \$15.95
Veal Scallopini stuffed with Swiss Cheese and Ham
served with Redskin potatoes and Vegetable Medley

Medallions of Pork Loin* \$13.95
Served on a bed of Red Cabbage with Michigan Cherry Sauce
accompanied by Mashed Potatoes**

Portobello Chicken Breast \$11.95
Seared Chicken Breast with Portobello Wine Sauce
served with Redskin Potatoes and Vegetable Medley

Bar-B-Que Chicken \$11.95
Grilled Breast of Chicken with Bar-B-Que Sauce
served with French Fries and Vegetable Medley

Filet Mignon* \$19.95
6 oz. Filet Mignon served with Béarnaise sauce
served with Baked Potato** and steamed Asparagus

Veal Medallions* \$16.95
Sautéed in Citrus Grande Marnier Sauce served with Rice Pilaf
and fresh Vegetable du Jour

Pan Seared Pork Chop* \$12.95
Finished with Marsala Demi-Glace, Mushrooms and Pearl
Onions served with Mashed Potato** and Asparagus

Bar-B-Que Baby Back Ribs \$11.95
Served with French Fries and Vegetable du Jour

Chicken Graham's \$12.95
Sautéed Chicken Breast rolled in Sour Cream and Bread Crumb
Served with Roasted Purple Potatoes and Vegetable du Jour

Sides

French Fries
Cottage Cheese
Fruit Cup
Rice Pilaf
Mashed Potato**

\$2.75
Baked Potato**
Coleslaw
Vegetable du Jour
Potato du Jour**

**Available after 5:00 p.m.

Please allow your server to inform you of today's delectable dessert selections

**Baked, Potato du Jour, and Mashed Potatoes available after 5:00 p.m. daily

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