# The NEW YORK Restaurant

## Starters

**French Onion Soup** . . . . . 4.50

**Smoked Whitefish Chowder** New England Style with Locally Smoked Whitefish . . . . . 4.50

**Sesame Seared Sea Scallops** with Mixed Greens, Rice Noodles, and Ginger Soy Glaze . . . . . 9.50

**Roasted Garlic and Peppers** with Warm Goat Cheese and Foccacia . . . 6.50

**Escargot** Sautéed with Prosciutto, Tomato, Garlic, Fresh Basil and Parmesan Cheese . . . . . 7.00

**Duck & Wild Mushroom Eggroll** with Spicy Plum Dipping Sauce . . . . . 8.00

**Grilled Polenta** Baked with Goat Cheese and Roasted Tomato Sauce . . 6.50

**Jumbo Gulf Shrimp** Sautéed with Spinach, Tomato, Garlic and Pernod . . 10.50

**Smoked Whitefish Ravioli** Homemade with Fresh Smoked Whitefish and Herbs, Tomato Horseradish Cream . . . . . 9.00

## Salads

**Mixed Field Greens** with your choice of Dressing . . . . . Ala Carte 5.00 with Entree 2.50

**Caesar Salad** Hearts of Romaine, Tossed with a Classic Dressing of Minced Anchovies, Garlic, Lemon and Parmesan Cheese . . . . . 8.00
With Char-grilled Chicken Breast . . . . . 12.00
With Char-grilled Tenderloin . . . . . 14.00

**Duck Confit** Served Warm with Mixed Greens, Goat Cheese, Beets, Red Onion, and Spiced Pecans. American Spoon Foods Cherry Vinaigrette . . . . . 14.00

**Baby Spinach** Tossed with Bacon, Red Onion, Roquefort Cheese, and Cherry Tomatoes. Balsamic Vinaigrette . . . . . 12.00

## Entrees

**Great Lakes Whitefish** Skinned, Broiled and Served with Lemon Dill Sauce . . . . . 18.00

**-or-**

Oven Roasted with Pecan Crust, Orange Tarragon Buerre Blanc . . . . . 21.00

**Wild Canadian Salmon** Crusted with Almonds and Cornmeal, Oven Roasted and Served with Green Onion and Artichoke Buerre Blanc . . . . . 23.00

**Prawns in Chili Sauce** Tempura Prawns Served over Basmati Rice, with Julienne Vegetables and a Spicy Chili Sauce . . . . . 22.00

**Scampi Riva** Gulf Shrimp Sautéed with Kalamata Olives, Spinach, Tomato and Garlic, Tossed with Spinach and Egg Linguini, and Glazed with Balsamic Vinegar . . . . . 22.00

**Crab Stuffed Chicken Breast** Filled with Lump Crab Meat and Served with Creamed Potatoes and Corn, Red Pepper Aioli . . . . . 19.00

**Rosemary Roasted Chicken** with Fingerling Potatoes and Roasted Vegetables, Natural Juices . . . . . 17.00

**Roast Half Duckling** Served with Michigan Dried Cherries, Natural Juices and Wild Rice . . . . . 21.00

**Wolverine Pork Loin** Stuffed with Wild Rice and Dried Cherries, Natural Juices . . . . . 18.00

**Baby Back Ribs** Tender Back Ribs Slow Cooked till Tender with our Housemade Spicy Plum Barbeque Sauce . . . . . 19.00

**Colorado Lamb Shank** Slowly Simmered with Vegetables and Red Wine, Saffron Mashed Potatoes . . . 19.00

**Vegetarian Cannelloni** House-made and Stuffed with Spinach, Chevre and Walnuts, Served with a Roasted Tomato Sauce . . . . . 16.00

**Pasta Pollo** Bow Tie Pasta Tossed with Sautéed Chicken, Artichoke Hearts, Shitake Mushrooms and Chive Cream . . . . . 18.00

**Veal ala Dave** Tender Veal Scallops with Smoked Pork Loin, Gruyere Cheese, and Madeira Wine Sauce . . . 23.00

**Shaking Beef** Sliced Tenderloin Stir Fried with French Beans, Red Onion, Garlic, and Spicy Red Chile Sauce. Served with Basmati Rice . . . . . 20.00

**Tuscan Rib Eye** Hand Cut 10 oz. Steak Marinated with Rosemary and Garlic, Grilled to your liking and Served with Thin Fries . . . . . 19.00

*__Filet Mignon__ 8 oz. of Choice Tenderloin Char-grilled to your liking and Presented with Béarnaise Sauce, Dauphinoise Potatoes, and a Vegetable . . . . . 32.00

*__New York Strip Steak__ 12 oz. of Premium Beef Char-grilled, Served with Sautéed Mushrooms and Shallots . . 26.00

## Sides

| Twice Baked Potato | Garlic Spinach | Creamed Spinach | French Beans | Onion Rings |
|---|---|---|---|---|
| 4.00 | 3.00 | 4.00 | 3.50 | 3.50 |

Entrees include appropriate accompaniment. Most dishes can be prepared to meet special dietary needs.
• 18% gratuity may be added to any party of 6 or more. • Please refrain from cigar smoking until after 10:00 p.m. •

*Our Meats, Fish, and Produce are delivered fresh and therefore subject to availability. We regret that at times we may be out of some items.*

***Consuming raw or under cooked meats, poultry, and seafoods may increase your risk of food borne illness.**

Rev. 10/05